

THREE COURSE DINNERS

\$33

ENJOY OUR SPECIAL PRICE FOR A LIMITED TIME
MONDAY-FRIDAY UNTIL 5:30 P.M.

STARTERS

MAKE IT FOUR-COURSES WITH TWO STARTERS | +4

OREGON COAST BAY SHRIMP COCKTAIL GFA

ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

SMOKED SALMON MOUSSE

Served on a cool cucumber with creme fraiche.

CLASSIC CAESAR

FRESH OYSTERS ON THE HALF SHELL* GFA

Served with homemade cocktail sauce.

ENTREES

NORTHWEST SALMON DUET GFA

Alder planked Northwest salmon and shrimp with citrus butter.
Served with almond basmati rice pilaf and seasonal vegetables.

ROASTED GARLIC PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

NORTHWEST TOP SIRLOIN* GFA

A petite Northwest top sirloin grilled to your liking and served with roasted yellow potatoes and seasonal vegetables.

PORTOBELLO MUSHROOMS GFA

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

LINGCOD CADDY GANTY

Frozen at sea premium quality Lingcod roasted with white wine, sourdough crumbs, sour cream, red onion and dill sauce. Served with almond basmati rice pilaf and seasonal vegetables.

DESSERTS

ANTHONY'S BURNT CREAM GFA

Our creamy, rich custard dessert with a perfectly caramelized sugar crust.

BAILEY'S IRISH CREAM CHOCOLATE MOUSSE GFA

Smooth, velvety chocolate mousse combined with creamy Bailey's Irish Cream. Topped with homemade whipped cream and chocolate shavings.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients.
Please notify your server of any dietary restrictions.