




ANTHONY'S
AT • POINT • DEFIANCE

SUNSET DINNERS

• **THREE COURSES FOR \$33** •

Please join us Monday through Friday until 5:30 p.m.
Enjoy your choice of starter, entree and dessert.

STARTER

- Classic Caesar Salad
- Anthony's Clam Chowder
With potatoes and bacon.
- Crispy Fried Calamari
- Oysters on the Half Shell* 
Ask for today's selection!


ENTREE

- Roasted Scampi Prawns 
Baked with garlic butter, fresh lemon and gremolata.
- Smoked Salmon Fettuccine 
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan.
- Petrале Sole Almondine
Fresh Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter.
- Northwest Wild Salmon Duet
Alder planked with citrus butter and paired with Oregon Coast shrimp.
- Petite Northwest Top Sirloin* 
Grilled to your liking and served with Skagit Valley roasted yellow potatoes.

DESSERT

- Baileys Irish Cream Chocolate Mousse 
- Best of Season Jar Pie

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

 We can create this item using "gluten free" ingredients.
Please notify your server of any dietary concerns.




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