

SOUPS & SALADS

CLASSIC CAESAR GFA 11

Our homemade dressing over crisp romaine, croutons and finished with Parmesan cheese.

FIRE ROASTED TOMATO BASIL SOUP 8 | 11

Topped with creme fraiche.

HOUSE DINNER SALAD GFA 11

Your choice of blue cheese dressing, ranch or fresh basil vinaigrette.

NORTHWEST SEASONAL SALAD 14

Tender spinach with sliced mushrooms, crispy prosciutto, shaved Parmesan and finished with a dill vinaigrette.

HEARTS OF ROMAINE SALAD 12

With romaine, blue cheese dressing and hazelnuts.

ROTISSERIE CHICKEN COBB SALAD GFA 28

Rotisserie chicken, tomato, bacon, avocado, egg, toasted hazelnuts, Danish blue cheese, mixed greens and fresh basil vinaigrette.

NORTHWEST STEELHEAD SALAD GFA 31

Chargrilled with citrus butter over romaine, field greens, avocado and toasted hazelnuts. Finished with a cranberry-lime relish and citrus shallot vinaigrette.

TO SHARE

ROASTED GARLIC CHEESE 18

With baguettes, fresh tomato-basil relish and toasted hazelnuts.

BONELESS CHICKEN WINGS 16

Your choice of Thai chili or spicy buffalo sauce.

CRISPY CALAMARI 19

With toasted almond romesco aioli.

SHRIMP COCKTAIL GFA 14

COWBOY CAVIAR GFA 12

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon Coast bay shrimp and avocado.

CARAMELIZED BRIE & FRUIT 17

With rosemary honey drizzle and croccantini.

MANILA CLAM STEAMERS GFA 21

Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage.

SHRIMP & ARTICHOKE DIP 16

With sourdough bread bites.

FROM THE SEA

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Anthony's is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

FISH & CHIPS 28 | 31

Three or four pieces of crispy panko crusted Bering Sea true cod. Served with seasoned fries.

BBQ GARLIC PRAWNS GFA 30

Ocean prawns sauteed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

FRESH BLACKENED IDAHO RAINBOW TROUT 31

Dusted with Cajun spices and seared golden brown. Served with raisin rice pilaf and seasonal vegetables.

N.W. CLAM DINNER GFA 32

Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage.

FRESH COLUMBIA RIVER STEELHEAD GFA 36

Chargrilled with sundried tomato basil butter. Served with champ potatoes and seasonal vegetables.

Active military personnel, show us your military identification and receive a 10% military discount.

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

GFA Gluten free recipes available. Please notify your server of any dietary concerns.

HOUSE FAVORITES

HOUSE-GROUND BURGER* GFA 21

Lettuce, tomato, pickles, red onion, chargrilled onion mayo and secret sauce. Served with seasoned fries.

BASIL CHICKEN PENNE GFA 28

Rotisserie chicken, mushrooms, zucchini, red peppers, sundried tomatoes, asparagus in basil pesto cream sauce.

WOODFIRE JAMBALAYA 30

A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, seared ocean prawns, Oregon Coast bay shrimp, Manila clams, tomatoes, file, green pepper and basmati rice.

CHICKEN & PROSCIUTTO MAC & CHEESE 28

Corkscrew pasta tossed with creamy cheese sauce, rotisserie chicken, prosciutto and peas.

SAUSAGE & PEPPERONI PIZZA 20

Italian sausage, sweet peppers, mushrooms, olives and three cheese blend.

MARGARITA PIZZA 20

Fresh mozzarella, provolone, tomato and fresh basil with a lime salt crust. Drizzled with a balsamic glaze.

BARBECUED CHICKEN PIZZA 21

Red onions, black olives, cilantro, smoked mozzarella, Fontina cheese with barbecue sauce.

GARLIC-HERB CHICKEN 32

Fresh from the rotisserie oven! One-half fresh garlic-herb chicken served with champ potatoes.

GARLIC-HERB CHICKEN & PRAWNS 41

One-half fresh garlic-herb chicken paired with our ocean prawns sauteed New Orleans style with garlic butter, spices, and red potatoes.

N.W. STEAKS & CHOP

NORTHWEST TOP SIRLOIN* GFA 34

Seasoned and chargrilled to your liking. Served with champ potatoes and seasonal vegetables.

10-OUNCE TOP SIRLOIN* - 39

GINGER SESAME FLANK STEAK* GFA 29

Signature Double R Ranch flank steak Kalbi marinated, grilled to your liking, and finished with our pineapple-mango salsa. Served with raisin pistachio rice pilaf and seasonal vegetables.

STEAK & PRAWNS* GFA 45

Northwest top sirloin paired with ocean prawns sauteed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

ROYAL RANCH PORTERHOUSE* GFA 75

24 ounce Porterhouse steak grilled to your liking with Anthony's steak seasoning, butter and topped with frizzled onions. Served with champ potatoes and seasonal vegetables.

SALMON CREEK FARMS THICK CUT PORK CHOP GFA 39

Bone-in pork chop finished with fresh ginger sauce and topped with apple-cranberry compote. Served with champ potatoes.

DOUBLE R RANCH FILET MIGNON* 52

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIB EYE* GFA 65

14 ounce, 45-day aged grilled to your liking. Served with champ potatoes and seasonal vegetables.