RS CC m ----\$33---

SUNSET DINNERS

MONDAY - FRIDAY FOR A LIMITED TIME!

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.

NORTHWEST STEELHEAD CROCCANTINI

Chargrilled with sundried tomato basil butter over beds of champ potatoes. Served on a croccantini.

CLASSIC CAESAR

FRESH OYSTERS ON THE HALF SHELL* GFA Served with homemade cocktail sauce.

ENTREES

NORTHWEST STEELHEAD DUET GFA

Fresh Columbia River steelhead alder planked and shrimp with citrus butter. Served with craisin pistachio rice pilaf and seasonal vegetables.

PETRALE SOLE ALMONDINE

Fresh Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter. Served with craisin pistachio rice pilaf and seasonal vegetables.

ROASTED GARLIC PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with craisin pistachio 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.

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.

