

# THREE COURSE DINNERS

\$29

ENJOY 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.

#### CLASSIC CAESAR

#### FRESH STEELHEAD CROCCANTINI

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

#### FRESH OYSTERS ON THE HALF SHELL\* GFA

Served with homemade cocktail sauce.

## ENTREES

#### FRESH STEELHEAD DUET GFA

Alder planked steelhead and shrimp with citrus 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 champ potatoes and seasonal vegetables.

#### PORTOBELLO MUSHROOM 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.

#### STELLA'S ROTATING ICE CREAM GFA

A rotating flavor from Stella's ice cream in Boise.

\*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.