

ANTHONY'S

# Hearthfire

GRILL

DINNER SERVED DAILY | ANTHONYS.COM

SOUPS AND SALADS

- TOMATO BASIL SOUP

9 | 12

Fire roasted tomato basil soup topped with crème fraîche.
- FRENCH ONION SOUP

12
- HEARTS OF ROMAINE

13

Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.
- ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 21
- NORTHWEST SEASONAL SALAD

14

Your server will describe today's selection.
- CLASSIC CAESAR SALAD GFA

12

With Parmesan frico and bacon.
- ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20
- ROTISSERIE CHICKEN COBB GFA

29

Rotisserie chicken, avocado, tomato, blue cheese crumbles, alder smoked bacon, egg, hazelnuts and mixed greens with blue cheese dressing and fresh basil vinaigrette.

TO SHARE

- CRISPY CALAMARI

21

Served with toasted almond romesco aioli.
- SHRIMP COCKTAIL GFA

15

With Oregon Coast bay shrimp.
- CILANTRO-PESTO PRAWNS

19

Basted with cilantro pesto, chargrilled and served over corn bread pudding.
- PORTOBELLO MUSHROOMS (VEGETARIAN)

14

Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.
- SHAKING BEEF\*

21

Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze.
- CRAB & SHRIMP DIP

26

A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

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.

- WILD ALASKA HALIBUT

47

Ask your server for today's selection.
- BBQ GARLIC PRAWNS GFA

28

Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.
- SCAMPI PRAWNS GFA

29

Large prawns hearth-oven roasted with garlic butter and sprinkled with gremolata. Served with raisin pistachio rice pilaf.
- FRESH COPPER RIVER SALMON

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Copper River salmon is here! Ask your server for today's availability and selection.
- FRESH COLUMBIA RIVER STEELHEAD GFA

38

Chargrilled with roasted apple-ginger butter. Served with raisin pistachio rice pilaf and seasonal vegetables.
- PRAWN FETTUCCINE

31

Large prawns butterflied & roasted with margarita butter. Finished with cilantro, lime, sesame seeds, diced tomatoes, & sriracha mayo over fettuccine.
- FISH & CHIPS

29 | 32

Three or four pieces of wild Alaska true cod panko crusted and served with French fries.

\*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

HOUSE FAVORITES

CHARGRILLED BURGER\* GFA 24  
Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

THICK CUT PORK CHOP\* 38  
Salmon Creek Farms bone-in pork chop finished with a fresh ginger sauce and apple-cranberry compote. Served with cornbread pudding.

HEARTHFIRE JAMBALAYA 29  
A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, file, green pepper and basmati rice.

PORTOBELLO MUSHROOMS GFA 24  
Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes.

GARLIC-HERB CHICKEN DINNER GFA 32  
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 38  
Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable.

CHICKEN & PROSCIUTTO  
MAC N' CHEESE 26  
Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

STEAKS & GRILL

Our meats come from the finest Northwest ranches and farms like Royal Ranch, a regenerative ranching model which results in beef with a consistency and flavor profile that's truly unmatched.

DOUBLE R RANCH FLANK STEAK\* 29  
Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter and cranberry-jalapeno lime relish. Served with cornbread pudding.

ROYAL RANCH PRIME TOP SIRLOIN\* GFA 44  
10-ounce applewood grilled to your liking and served with champ potatoes and seasonal vegetables.  
PETITE ROYAL RANCH PRIME TOP SIRLOIN\* GFA | 34

STEAK & PRAWNS\* GFA 46  
White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a Northwest top sirloin. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIBEYE\* GFA 69  
45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables.

STEAK & BBQ PRAWNS\* GFA 46  
Northwest top sirloin applewood grilled to your liking and paired with New Orleans style prawns. Served with champ potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET\* 59  
A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

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