

TO SHARE

CRISPY CALAMARI 21
Served with toasted almond romesco aioli.

SHRIMP COCKTAIL GFA 14
With Oregon Coast bay shrimp.

CILANTRO-PESTO PRAWNS 21
Basted with cilantro pesto, chargrilled and served over corn bread pudding.

PORTOBELLO MUSHROOMS 15
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.

SOUPS AND SALADS

TOMATO BASIL SOUP 9 | 12
Fire roasted tomato basil soup topped with crème fraîche.

FRENCH ONION SOUP 12

SMOKED SALMON CHOWDER 9 | 14
A cup of our creamy Northwest chowder with lobster broth, onions, potatoes, kippered salmon and corn with a splash of Pernod.

HEARTS OF ROMAINE 12
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 21

NORTHWEST SEASONAL SALAD 13
Ask your server for today's selection.

CLASSIC CAESAR SALAD GFA 11
With Parmesan frico and bacon.
ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20

HEARTHFIRE STEAK SALAD* 32
Spice rubbed Midwest prime top sirloin sliced and grilled with seasonal greens tossed with fresh basil vinaigrette and finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze.

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 49
Ask your server for tonight's selection.

WILD ALASKA LINGCOD 34
Potato crusted wild Alaska lingcod marinated in white wine and baked with a topping of sour cream, red onion, and fresh dill. Served with raisin pistachio rice pilaf.

FRESH COLUMBIA RIVER STEELHEAD SALAD GFA 31
Chargrilled and citrus glazed over romaine, field greens, farro, and toasted hazelnuts. Finished with citrus shallot dressing and best of season flavors.

WILD COHO SALMON 42
Ask your server for tonight's selection.

FRESH COLUMBIA RIVER STEELHEAD GFA 38
Chargrilled with roasted apple-ginger butter. Served with homemade cornbread pudding and seasonal vegetables.

PRAWN FETTUCCINE 32
Jumbo wild prawns butterflied & roasted with margarita butter. Finished with cilantro, lime, sesame seeds, diced tomatos, & sriracha mayo over fettuccine.

BBQ GARLIC PRAWNS GFA 29
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

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* 39
Salmon Creek Farms bone-in pork chop finished with a fresh ginger sauce and cranberry-apple compote. Served with cornbread pudding.

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

PORTOBELLO MUSHROOMS **GFA** 25
Rosemary olive oil and tamari glazed portobello mushrooms, zucchini, blistered tomatoes and roasted corn. Served with champ potatoes.

GARLIC-HERB CHICKEN DINNER **GFA** 33
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 42
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** 29
Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

ROTISSERIE CHICKEN COBB **GFA** 29
Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.

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 is truly unmatched.

MIDWEST PRIME TOP SIRLOIN* **GFA** 46
10-ounce applewood grilled to your liking and served with champ potatoes and seasonal vegetables.
PETITE MIDWEST PRIME TOP SIRLOIN* **GFA** | 36

DOUBLE R RANCH FLANK STEAK* 33
Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter. Served with cornbread pudding.

STEAK & PRAWNS* **GFA** 46
White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a 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.

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.

ROYAL RANCH PRIME NEW YORK* **GFA** 68
With basil demi butter and served with champ potatoes and seasonal vegetables.

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