



COMPLIMENTARY WARM SOURDOUGH BREAD

MATT NOBBS | *Chef* CODY HARTSOCH | *General Manager*

SMALL PLATES

SHAKING BEEF* GFA

Tender beef, hot red peppers, red onion, garlic, tamari-lime glaze and iceberg lettuce.

20

HAWAIIAN AHI NACHOS*

Served on homemade taro chips with pineapple chutney and wasabi aioli.

17

PANCETTA WRAPPED PRAWNS GFA

With bacon jam.

20

SMOKED TROUT JALAPEÑO POPPERS

Panko-crusted jalapeños filled with Riverence smoked trout cream cheese, served with red pepper jelly.

15

SEAFOOD TOWER

A selection of our favorite small plates! Pancetta Prawns, Hawaiian Ahi Nachos, and Calamari.

56

CRISPY CALAMARI

With lemon aioli.

21

PRAWN COCKTAIL GFA

With homemade cocktail sauce.

19

AHI STACK* GFA

South Pacific ahi, tamari marinade, corn salsa, avocado, cucumber, seaweed salad.

26

STEAMED MANILA CLAMS GFA

Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.

23

DUNGENESS CRAB DIP

A warm mix of Dungeness crab, Oregon Coast bay shrimp, and artichoke, served with toasted sourdough bread.

27

FRESH HALF SHELL OYSTERS*

Enjoy fresh Pacific oysters on the half shell, served with homemade cucumber mignonette and cocktail sauce. Please ask your server for today's selection.

PACIFIC OYSTERS GFA | 28

KUMAMOTO OYSTERS GFA | 32

CHOWDER and SALAD

ANTHONY'S CLAM CHOWDER

Our award-winning New England-style clam chowder with red potatoes and bacon.

9 | 14

SHRIMP & BLUE CHEESE SALAD GFA

Crisp romaine and fennel with Oregon Coast shrimp, cherry tomatoes, and homemade croutons, tossed in our blue cheese dressing.

13

ANTHONY'S SEASONAL SALAD GFA

We partner with local farmers to always bring you the freshest produce. Ask your server for today's selection!

15

CLASSIC CAESAR GFA

With homemade dressing, croutons and Parmesan.

12

ENTREE SALADS

ANTHONY'S COBB SALAD GFA

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens, tossed with fresh basil vinaigrette and crumbled blue cheese.

28

NORTHWEST STEAK SALAD GFA

Spice rubbed Northwest top sirloin sliced grilled with seasonal greens and tossed with fresh basil vinaigrette. Finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze.

36

* 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 modified to use gluten-free ingredients. Please notify your server of any dietary restrictions.



SIGNATURE SEAFOOD

In our unwavering commitment to quality, we proudly source all our seafood through our very own, family-owned Anthony's Seafood Company. Head Seafood buyer Tim Ferleman works directly with the fishermen allowing us to offer a daily fresh sheet alongside our dinner menus, featuring the freshest catch for our guests every day.

ANTHONY'S FISH & CHIPS28

Three pieces lightly panko crusted wild Alaska true cod. Served with Simplot French fries, tartar sauce and ginger slaw.

WILD ALASKA BLACK COD34

Ginger-miso glazed, cashew-crusted, served over crispy slaw with pistachio-craisin rice pilaf and seasonal vegetables.

FRESH IDAHO RAINBOW TROUT **GFA**31

Chargrilled Riverence Farms rainbow trout with melting leeks, crispy bacon and beurre blanc. Served with pistachio-craisin rice pilaf and seasonal vegetables.

ROASTED SCAMPI PRAWNS **GFA**28

Roasted with garlic butter and topped with lemon and gremolata. Served with pistachio-craisin rice pilaf and seasonal vegetables.

DUNGENESS CRAB DINNER65

Steamed or chilled served with homemade Louie dressing and dipping butter.

11 oz. LOBSTER DINNER **GFA**74

Large North Atlantic lobster tail oven roasted with butter and served with pistachio-craisin rice pilaf and seasonal vegetables.

ALASKA WEATHERVANE SCALLOPS* **GFA**45

Pan-seared with beurre blanc and sprinkled with gremolata. Served with pistachio-craisin rice pilaf and seasonal vegetables.

**SUNDAY NIGHT
FAMILY-STYLE PAELLA FOR TWO**

Join us Sunday nights for a family-style three-course dinner!

65

STEAKS *and* MORE

NORTHWEST TOP SIRLOIN* **GFA**36 | 42

Grilled to your liking with Anthony's special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.

36 6 OUNCE | **42 10 OUNCE**

FILET MIGNON* **GFA**69

7 oz. grilled to your liking, topped with Gorgonzola truffle butter and port demi-glaze. Served over champ potatoes with blistered cherry tomatoes and seasonal vegetables.

ROYAL RANCH RIBEYE* **GFA**65

14 oz, grilled to your liking. Served with champ potatoes and seasonal vegetables.

CHARGRILLED JERK CHICKEN **GFA**28

Grilled with jerk seasoning, finished with pineapple-mango salsa and tamari glaze. Served with pistachio craisin rice pilaf and seasonal vegetables.

BOISE BURGER* **GFA**25

Chargrilled to your liking, topped with lettuce, tomato, onion, grilled onion mayo, and our secret sauce. Served with Simplot French fries.

PORTOBELLO MUSHROOMS **GFA**28

Rosemary olive oil and tamari-glazed with zucchini, blistered tomatoes, and roasted corn. Served with champ potatoes and seasonal vegetables.

STEAK ENHANCEMENTS

ROASTED SCAMPI PRAWNS **GFA** +\$12 | **HALF DUNGENESS CRAB** **GFA** +\$28 | **11oz. LOBSTER TAIL** **GFA** +64

ALASKA SCALLOPS WITH GARLIC CROUTONS* +\$16 | **DUNGENESS CRAB CAKE** +29 | **DUNGENESS CRAB OSCAR** **GFA** +19

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