

SOUPS AND SALADS

- TOMATO BASIL SOUP

10 | 14

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

13
- SMOKED SALMON CHOWDER

10 | 15

A cup of our creamy Northwest chowder with lobster broth, onions, potatoes, kippered salmon and corn with a splash of Pernod.
- HEARTS OF ROMAINE

14

Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.
- ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 24
- NORTHWEST SEASONAL SALAD

15

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

GFA13

With Parmesan frico and bacon.
- ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 24
- ROTISSERIE CHICKEN COBB

GFA31

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

34

Spice rubbed 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.



DINNER SERVED DAILY | ANTHONYS.COM

TO SHARE

- CRISPY CALAMARI

22

Served with toasted almond romesco aioli.
- SHRIMP COCKTAIL

GFA16

With Oregon Coast bay shrimp.
- CILANTRO-PESTO PRAWNS

21

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

(VEGETARIAN)16

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

25

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

28

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 WALLEYE

33

Sweet potato crusted with brown butter and stone-ground mustard sauce. Served with raisin pistachio rice pilaf.
- WILD ALASKA LINGCOD

36

Potato crusted and marinated in white wine, baked with a topping of sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf.
- FISH & CHIPS

31

Three pieces of wild Alaska true cod panko crusted and served with French fries.
- FRESH COLUMBIA RIVER STEELHEAD

39

Chargrilled with roasted apple-ginger butter. Served with cornbread pudding and seasonal vegetables.
- BBQ GARLIC PRAWNS

GFA31

Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.
- PRAWN FETTUCCINE

34

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

GFA29

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

*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 25

Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

THICK CUT PORK CHOP* 42

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

HEARTHFIRE JAMBALAYA 31

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 27

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

GARLIC-HERB CHICKEN DINNER GFA 34

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 44

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.

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* 34

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.

PRIME TOP SIRLOIN* GFA 38

A petite top sirloin applewood grilled to your liking and served with champ potatoes and seasonal vegetables.

10 OZ. MIDWEST PRIME TOP SIRLOIN* GFA | 46

STEAK & PRAWNS* GFA 48

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a Midwest prime top sirloin. Served with champ potatoes and seasonal vegetables.

ROYAL RANCH RIBEYE* GFA 74

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 48

Midwest prime top sirloin applewood grilled to your liking and paired with New Orleans style prawns. Served with red potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET* 69

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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