

THREE COURSE DINNERS

\$35

MAKE IT FOUR-COURSES WITH TWO STARTERS | +5

STARTERS

JUMBO COCKTAIL SHRIMP GFA

ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

CLASSIC CAESAR

ENTREES

NORTHWEST SALMON DUET GFA

Alder planked Northwest salmon and shrimp with citrus butter. Served with almond basmati rice pilaf and seasonal vegetables.

ROASTED GARLIC PRAWNS GFA

Topped with fresh lemon and gremolata and served with almond basmati rice pilaf and seasonal vegetables.

TOP SIRLOIN* GFA

A petite top sirloin grilled to your liking and served with roasted yellow potatoes and seasonal vegetables.

PORTOBELLO MUSHROOM GFA

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

PETRALE SOLE ALMONDINE

Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter. Served with almond basmati rice pilaf and seasonal vegetables.

SMOKED SALMON FETTUCCINE

Wild and kippered salmon, fresh fettuccine, mushrooms, zucchini, onions, herbs, garlic cream sauce, capers and fresh dill.

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.

*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.