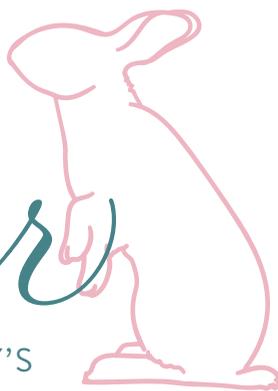


CELEBRATE

# Easter

BRUNCH AT ANTHONY'S



## Libations

### CLASSIC MIMOSA

Make breakfast special with a glass of freshly squeezed orange juice and Treveri Blanc de Blancs brut.

9.5

### ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe!

10.5

### APEROL SPRITZ

Aperol, sparkling wine and soda water garnished with a fresh orange.

11.5

### CHAMPAGNE MAGNOLIA

Treveri Blanc de Blancs brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

### SCREWDRIVER

Freshly squeezed orange juice and vodka.

9.5

### FRENCH 75

Anthony's spin on a classic with gin and Treveri Blanc de Blancs brut garnished with a lemon twist.

9.5

### CHAMPAGNE KIR

Treveri Blanc de Blancs brut and crème de cassis served with a lemon twist.

8.5

## EASTER FAVORITES

### SAN JUAN SCRAMBLE GFA

24

With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.

### EGGS BENEDICT\*

26

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

### BACON & EGGS\* GFA

21

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

### BLUEBERRY CRÊPES

23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with Northwest blueberries. Served with alder smoked bacon.

### HOMEPORT BOWL\*

22.5

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

### FRENCH TOAST

24

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

## ANTHONY'S WATERFRONT BRUNCH

Today's brunch will be served with warm, homemade blueberry coffee cake

### SEAFOOD SPECIALTIES

#### SMOKED SALMON SCRAMBLE GFA 25

Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman's potatoes.

#### CHARGRILLED NORTHWEST SALMON 29

Chargrilled with sundried tomato basil butter.  
Served with fisherman's potatoes and ginger slaw.

#### DUNGENESS CRAB CAKE BOWL\* 36

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough topped with Mornay sauce.

#### NEW ORLEANS BOWL\* 26.5

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

### AFTERNOON SELECTIONS

#### ANTHONY'S CLAM CHOWDER 10 | 15

New England style clam chowder with potatoes and bacon.

#### ANTHONY'S COBB SALAD GFA 24

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

#### SEASONAL SALMON SALAD 31

Your server will describe today's selection of Northwest seasonal salmon salad.

#### FISH & CHIPS 27 | 32

Two or three pieces of wild Alaska true cod panko crusted.  
Served with french fries and ginger slaw.

#### PAN FRIED OYSTERS\* GFA 31

Served with fisherman's potatoes and ginger slaw.

#### HOUSE-GROUND BURGER & FRIES\* GFA 25

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.

**IMPOSSIBLE BURGER** | ADD \$3

\*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.