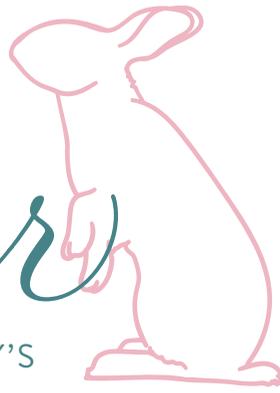


CELEBRATE

# 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

### EMPRESS FRENCH 75

Anthony's spin on a classic with Empress 1908 gin and Treveri Blanc de Blancs brut garnished with a lemon twist.

13

### 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.

### FRENCH TOAST 24

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

### BEST OF SEASON CRÊPES 23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.

### BREAKFAST TACOS 20.5

Scrambled eggs in a warm flour tortilla with jack and cheddar cheese, alder smoked bacon and salsa fresca.

### NORTHWEST WAFFLE 22

Served with "Best of Season" fruit, maple syrup and alder smoked bacon.

### AVOCADO TOAST 19.5

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

### ADD POACHED OR FRIED EGGS\* + \$5

## WATERFRONT BRUNCH

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

## ANTHONY'S 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.

### **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.

### **HOMEPORT BREAKFAST 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.

### **DUNGENESS CRAB CAKE BOWL\*** **36**

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

## AFTERNOON SELECTIONS

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

New England style clam chowder with potatoes and bacon.

### **ALMOND CHICKEN SALAD** GFA **21**

Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

### **PAN FRIED OYSTERS** GFA **31**

Served with fisherman's potatoes and ginger slaw.

### **ANTHONY'S COBB SALAD** GFA **23**

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

### **FISH & CHIPS** **26 | 31**

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

### **NORTHWEST ALDER PLANKED SALMON** GFA **29**

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

\*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.