

# Budd's

## BROILER

an Anthony's Restaurant

## local purveyors

We are proud to highlight many of our local purveyors, which share in our commitment to offer the finest Northwest ingredients.

### Farms & Seafood

Bornstein Seafoods - Bellingham, WA  
Martinez Family Ranch - Pasco, WA  
Double R Ranch - Loomis, WA  
Douglas Fruit - Pasco, WA  
Lummi Island Wild - Lummi Island, WA  
Royal Ranch - Pasco, WA  
Middleton Six Sons Farms - Pasco, WA  
Richter Farm - Puyallup, WA  
LoveJoy Farms - Eltopia, WA  
Sitka Sound Seafoods - Sitka, AK

### Craft Breweries

Ice Harbor Brewing - Kennewick, WA  
Bale Breaker Brewing - Yakima, WA  
Iron Goat Brewing - Spokane, WA  
Ten Pin Brewing - Moses Lake, WA  
Scuttlebutt Brewing - Everett, WA  
No-Li Brewing - Spokane, WA  
Hop Capital Brewing - Yakima, WA  
Wallace Brewing - Wallace, ID

### Northwest Distilleries

Dry Fly Distilling - Spokane, WA  
Heritage Distilling - Gig Harbor, WA  
Oola Distillery - Seattle, WA  
Woodinville Whiskey - Woodinville, WA

### Local Purveyors

Charlie's Produce - Seattle, WA  
Garden Fresh - Woodinville, WA  
Merlino Foods - Seattle, WA  
Mukilteo Coffee Roasters - Langley, WA  
Country Mercantile Ice Cream - Pasco, WA

## small plates

### Crispy Calamari Strips

With spicy sweet chili slaw and sriracha aioli | 22

### Sautéed Mushrooms

With Gorgonzola truffle demi butter | 16.5

### Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 19

### Steamer Manila Clams

Clam nectar with olive oil, garlic, lemon and Andouille sausage | 25

### Shaking Beef Tenderloin\*

Seared with red onion and garlic in a tamari-lime glaze | 24

### Seared Steelhead Poke

Seared Steelhead in sweet sesame tamari sauce with crispy wontons. | 24

### Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 21

### Alaska Weathervane Scallops **GF**

Pan seared and finished with bacon jam | 24

### Fresh Northwest Oysters on the Half Shell **GF**

Please ask your server for tonight's selection.

Served with cucumber mignonette. | **MP**

### Crispy Oysters with Roasted Corn Relish

Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with Cajun aioli. | 18

## soup & salads

Ask your server for Today's Soup selection!

### Classic Caesar Salad | 13

### Budd's House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of dressing | 13

### Iceberg Wedge Salad **GF**

With bacon, blue cheese, our homemade fresh basil vinaigrette and Louie dressing | 15

### Chicken Cobb Salad **GF**

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 31

### Royal Ranch Steak Salad\* **GF**

Chipotle spice rubbed flank steak, chargrilled and sliced over greens tossed in fresh basil vinaigrette with blue cheese, cherry tomatoes, cucumbers and a balsamic glaze. Served with grilled house bread | 36

## seafood

### Fresh Columbia River Steelhead <sup>GF</sup>

Chargrilled with sundried tomato basil butter. Served with craisin pistachio rice pilaf and seasonal vegetables | 39

### Wild Walleye

Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with craisin-pistachio rice pilaf and seasonal vegetables | 39

### Roasted Garlic Scampi Prawns <sup>GF</sup>

Ocean prawns with garlic butter, lemon and sprinkled with gremolata. Served with craisin pistachio rice pilaf and seasonal vegetables | 34

### Manila Clam Bucatini

Fresh Manila clams steamed in garlic butter, red chilis, tomatoes and parsley | 34

### Halibut Cakes

Golden cakes with crab veloute and sweet red peppers, finished with lemon aioli and served over slaw. Served with craisin pistachio rice pilaf | 38

### Atlantic Lobster Dinner <sup>GF</sup>

Large North Atlantic lobster tail oven roasted with butter and served with champ potatoes and seasonal vegetables | 84

### Crispy Oysters with Roasted Corn Relish

Fresh yearling oysters from Willapa Bay panko crusted and topped with roasted corn relish over a bed of cornbread pudding. Served with Cajun aioli. | 29

## house favorites

### Maple Chipotle Barbecue Meatloaf

American Wagyu beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetables | 31

### Salmon Creek Farms Bone-In Pork Chop <sup>GF</sup>

Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and best of season flavors | 42

### Chargrilled Burger\* <sup>GF</sup>

Finished with cheese, lettuce, tomatoes, onions, secret sauce, grilled onion mayo and french fries | 25

### Martinez Family Ranch Lamb Chops\*

Naturally raised lamb from the Martinez Family Ranch in Yakima Valley chargrilled with pepper jelly and mint pesto. Served with champ potatoes and seasonal vegetables | 38

## northwest steaks

### Northwest Top Sirloin\*

Petite hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | 40

10 oz. Northwest Top Sirloin\* | 49

### Double R Ranch Flank Steak\* <sup>GF</sup>

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with champ potatoes and seasonal vegetables | 36

### Filet Mignon\* <sup>GF</sup>

A 6 ounce, 28-day aged filet grilled with Cambozola butter. Served with champ potatoes and seasonal vegetables | 72

10 oz. Filet Mignon\* | 95

### Royal Ranch Prime New York\* <sup>GF</sup>

With basil demi butter and served with champ potatoes and seasonal vegetables | 75

### Royal Ranch Rib Eye\* <sup>GF</sup>

14 ounce, 45-day aged grilled to your liking. Served with a baked potato and seasonal vegetables | 79

### Royal Ranch Porterhouse\* <sup>GF</sup>

24 ounce Porterhouse steak grilled to your liking with Anthony's steak seasoning, butter and frizzled onions. Served with champ potatoes and seasonal vegetables | 84

### Northwest Tomahawk\*

45-day aged, roasted Tomahawk rib eye with champ potatoes and seasonal vegetables. Served sliced and perfect for two to share | 180

## ADDITIONS & SIDES

### Sautéed Mushrooms

With Gorgonzola truffle demi butter | 11

### Roasted Garlic Scampi Prawns

Garlic butter, lemon and gremolata | 13

### Crispy Calamari

With sriracha aioli | 12

### Atlantic Lobster Tail

Oven roasted with dipping butter | 53

### Demi Glaze | 4

### Basil Demi Butter | 4

### Peppercorn Sauce | 4

\*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

<sup>GF</sup> We can make this item using gluten free ingredients. Please notify your server if you have any dietary concerns.