



EASTER BRUNCH

Anthony's brunch includes our warm homemade blueberry coffee cake.

HUCKLEBERRY CRÊPES 24

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

DUNGENESS CRAB CAKE BOWL 36

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

HAM & CHEESE SCRAMBLE GFA 23

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon.

BREAKFAST TACOS 20.5

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

CREME BRULEE FRENCH TOAST 24

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

STEAK & EGGS* GFA 29

Northwest top sirloin grilled to your liking paired with scrambled eggs with chives, red peppers and garlic-herb cheese. Served with fisherman's potatoes.

RIVERSTONE SCRAMBLE GFA 24

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon.

AFTERNOON FAVORITES

CLASSIC CAESAR & CHOWDER 21

Anthony's classic Caesar salad paired with a bowl of our award-winning clam chowder.

FISH & CHIPS 27 | 32

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

NORTHWEST WILD SALMON GFA 29

Alder planked and topped with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

EASTER LIBATIONS

CLASSIC MIMOSA 9.5

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

ANTHONY'S BLOODY MARY 10.5

Anthony's Homemade Bloody Mary Mix, vodka.

FRENCH 75 9.5

Treveri Blanc de Blancs Brut, gin, garnished with a lemon twist.

APEROL SPRITZ 11.5

Aperol, sparkling wine and soda water, fresh orange.

CHAMPAGNE MAGNOLIA 10.5

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

CHAMPAGNE KIR 8.5

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

*May be cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.