

# ANTHONY'S Hearthfire GRILL

LUNCH SERVED DAILY | ANTHONYS.COM

## LUNCH FAVORITES

**CRAB & SHRIMP DIP (TO SHARE)** 21  
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

**GRILLED CHEESE & TOMATO SOUP** 18.5  
Crispy grilled cheese paired with tomato soup.

**ROTISSERIE CHICKEN COBB** **GFA** 25  
Rotisserie chicken, avocado, tomato, blue cheese crumbles, alder smoked bacon, egg, hazelnuts and mixed greens with blue cheese dressing and fresh basil vinaigrette.

**FISH & CHIPS** 22 | 26  
Two or three pieces of wild Alaska true cod panko crusted and served with French fries.

**CRAB & SHRIMP TOAST** 23.5  
Dungeness crab, shrimp and artichoke mix served open-faced on sourdough. Served with slaw and a pickle.

**CHICKEN & PROSCIUTTO  
MAC N' CHEESE** 19  
Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

## SOUP & SALADS

**TOMATO BASIL SOUP** 8 | 12  
Fire roasted tomato basil soup topped with crème fraîche.

**CRAB & CORN BISQUE** 12.5 | 16.5

**NORTHWEST SEASONAL SALAD** 13  
Your server will describe today's selection.

**CLASSIC CAESAR SALAD** **GFA** 11  
With Parmesan frico and bacon.

**ADD:** ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20

**HEARTS OF ROMAINE** 12.5  
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

**ADD:** ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 21

**SHRIMP & MANGO SALAD** **GFA** 24  
Oregon Coast shrimp over mixed greens, romaine lettuce and slaw with cherry tomatoes, mango, avocado, wontons and a ginger sesame dressing. Topped with Danish blue cheese, bacon and a side of ginger.

**WILD SALMON SALAD** **GFA** **MP**  
Chargrilled wild salmon with citrus butter and finished with Northwest berry relish. Served with seasonal greens, farro, hazelnuts and citrus shallot dressing.

## FROM THE LAND AND SEA

**MAHI MAHI TACOS** 24  
On a warm flour tortilla with salsa mayo, tomatoes and cilantro. Served with chips and salsa.

**NORTHWEST SALMON BURGER** 26.5  
**GLUTEN FREE BUN AVAILABLE**  
Chargrilled and topped with sundried tomato basil butter. Served with French fries.

**BBQ GARLIC PRAWNS** **GFA** 26.5  
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

**CRISPY COD BURGER** 22.5  
**GLUTEN FREE BUN AVAILABLE**  
Wild Alaska true cod lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce.

**HOUSE-GROUND BURGER\*** 22  
**GLUTEN FREE BUN AVAILABLE**  
Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

**SUB:** IMPOSSIBLE VEGGIE BURGER | 22

**NORTHWEST TOP SIRLOIN\*** **GFA** 34  
Grilled to your liking and served with French fries.

**BUTTERMILK FRIED CHICKEN BURGER** 20.5  
**GLUTEN FREE BUN AVAILABLE**  
With crispy bacon, creamy slaw and sliced tomato. Served with French fries.

\*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GFA** WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.