

ANTHONY'S Hearthfire GRILL

DINNER SERVED DAILY | ANTHONYS.COM

SOUPS AND SALADS

TOMATO BASIL SOUP 9 | 12
Fire roasted tomato basil soup topped with crème fraîche.

BUTTERNUT SQUASH BISQUE 9 | 12

CRAB & CORN BISQUE 12.5 | 16.5

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

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

ROTISSERIE CHICKEN COBB **GFA** 29
Rotisserie chicken, avocado, tomato, blue cheese crumbles, alder smoked bacon, egg, hazelnuts and mixed greens with blue cheese dressing and fresh basil vinaigrette.

TO SHARE

CRISPY CALAMARI 20
Served with toasted almond romesco aioli.

SHRIMP COCKTAIL **GFA** 14.5
With Oregon Coast bay shrimp.

CILANTRO-PESTO PRAWNS 21
Basted with cilantro pesto, chargrilled and served over corn bread pudding.

PORTOBELLO MUSHROOMS **(VEGETARIAN)** 16
Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.

DUNGENESS CRAB COCKTAIL **GFA** 26
With homemade cocktail sauce.

SHAKING BEEF* 19.5
Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze.

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

FROM THE SEA

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Anthony's is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

SCAMPI PRAWNS **GFA** 30
White prawns hearth-oven roasted with garlic butter and sprinkled with gremolata. Served with raisin pistachio rice pilaf.

WILD ALASKA LINGCOD 32.5
Potato crusted wild Alaska lingcod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf.

FISH & CHIPS 26 | 29
Three or four pieces of wild Alaska true cod panko crusted and served with French fries.

FRESH COLUMBIA RIVER STEELHEAD 36
Chargrilled with roasted apple-ginger butter. Served with raisin pistachio rice pilaf and seasonal vegetables.

PRAWN FETTUCCINE 32
Jumbo wild prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served over a bed of fettuccine.

BBQ GARLIC PRAWNS **GFA** 29
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

FRESH WILD ALASKA HALIBUT **GFA** 46
Chargrilled and finished with lemon oregano butter. Served with raisin pistachio rice pilaf and seasonal vegetables.

*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.

HOUSE FAVORITES

HOUSE-GROUND BURGER* **GFA** 22

Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

THICK CUT PORK CHOP* 38

Salmon Creek Farms bone-in pork chop finished with a fresh ginger sauce and huckleberry-apple compote. Served with cornbread pudding.

HEARTHFIRE JAMBALAYA 29

A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, file, green pepper and basmati rice.

PORTOBELLO MUSHROOMS **GFA** 25

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes.

GARLIC-HERB CHICKEN DINNER **GFA** 31

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 43

Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable.

CHICKEN & PROSCIUTTO MAC N' CHEESE 28.5

Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

STEAKS & GRILL

Our meats come from the finest Northwest ranches and farms like Royal Ranch, a regenerative ranching model which results in beef with a consistency and flavor profile that's truly unmatched.

DOUBLE R RANCH FLANK STEAK* 33

Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter and cranberry-jalapeno lime relish. Served with cornbread pudding.

ROYAL RANCH PRIME TOP SIRLOIN* **GFA** 46

10-ounce applewood grilled to your liking and served with champ potatoes and seasonal vegetables.

PETITE ROYAL RANCH PRIME TOP SIRLOIN* **GFA** | 34

STEAK & PRAWNS* **GFA** 48

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a Northwest top sirloin. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIBEYE* **GFA** 67

45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables.

STEAK & BBQ PRAWNS* **GFA** 47

Northwest top sirloin applewood grilled to your liking and paired with New Orleans style prawns. Served with champ potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET* 54

A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

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