

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 | 19

Sautéed Mushrooms

With Gorgonzola truffle demi butter | 15

Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 17

Steamer Manila Clams

Clam nectar with olive oil, garlic, lemon and Andouille sausage | 20

Shaking Beef Tenderloin*

Seared with red onion and garlic in a tamari-lime glaze | 19

Seared Wild Salmon **GF**

Flashed seared Northwest wild salmon in sweet sesame tamari sauce with crispy wontons | **MP**

Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 18

Alaska Weathervane Scallops **GF**

Pan seared and finished with bacon jam | 20

Fresh Northwest Oysters **GF**

At Budd's Broiler we believe in serving only the freshest Northwest seafood at the height of the season. Oysters are at their prime when the waters are cold, we take a short break during the summer months! | **MP**

soup & salads

Fire-Roasted Tomato Basil Soup **GF**

Topped with creme fraiche | 8 | 11

Classic Caesar Salad | 11

Budd's House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of dressing | 11

Chicken Cobb Salad **GF**

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 28

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 | 30

seafood

Northwest Wild Salmon

Please ask your server for tonight's selection | **MP**

Fresh Wild Alaska Halibut **GF**

Chargrilled with citrus butter and finished with Walla Walla sweet onion and summer berry sauce. Served with craisin pistachio rice pilaf and seasonal vegetables | **46**

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 | **38**

Roasted Garlic Scampi Prawns **GF**

Ocean prawns with garlic butter, lemon and sprinkled with gremolata. Served with craisin pistachio rice pilaf and seasonal vegetables | **31**

Fresh Idaho Rainbow Trout

Pan seared and finished with melting leeks, crispy bacon and beurre blanc. Served with champ potatoes and seasonal vegetables | **32**

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. | **36**

Australian Lobster Tail

Oven roasted and served with champ potatoes, seasonal vegetables and butter | **75**

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 | **29**

Chicken Fried Steak

Crispy buttermilk fried Northwest top sirloin topped with sausage gravy and served with champ potatoes and seasonal vegetables | **26**

Salmon Creek Farms Bone-In Pork Chop **GF**

Salmon Creek Farms bone in pork chop finished with fresh ginger sauce and apple-cranberry compote. Served with cornbread pudding | **34**

House-Ground Burger* **GF**

Finished with cheese, lettuce, tomatoes, onions, secret sauce, grilled onion mayo and french fries | **24**

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 | **36**

northwest steaks

Royal Ranch Top Sirloin*

7 ounce hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | **39**

10 oz. *Northwest Top Sirloin** | **46**

Double R Ranch London Broil* **GF**

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with champ potatoes and seasonal vegetables | **28**

Filet Mignon* **GF**

A 6 ounce, 28-day aged filet grilled with Cambozola butter. Served with champ potatoes and seasonal vegetables | **52**

10 oz. *Filet Mignon** | **70**

Royal Ranch Prime New York* **GF**

With basil demi butter and served with champ potatoes and seasonal vegetables | **65**

Rib Eye* **GF**

14 ounce, 45-day aged grilled to your liking. Served with a baked potato and seasonal vegetables | **65**

Royal Ranch Porterhouse* **GF**

24 ounce Porterhouse steak grilled to your liking with Anthony's steak seasoning, butter and frizzled onions. Served with champ potatoes and seasonal vegetables | **76**

Northwest Tomahawk*

45-day aged, roasted Tomahawk rib eye with champ potatoes and seasonal vegetables. Served sliced and perfect for two to share | **150**

ADDITIONS:

Add Anthony's Signature Seafood to your northwest steak or any other entree items.

Sautéed Mushrooms

With Gorgonzola truffle demi butter | **9**

Roasted Garlic Scampi Prawns

Garlic butter, lemon and gremolata | **12**

Crispy Calamari

With sriracha aioli | **10**

Australian Lobster Tail

Oven roasted with dipping butter | **65**

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

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