

THREE COURSE DINNERS

\$33

ENJOY OUR SPECIAL PRICE FOR A LIMITED TIME
MONDAY-FRIDAY UNTIL 5:30 P.M.

SMALL PLATES

CLASSIC CAESAR GFA

Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

ANTHONY'S CLAM CHOWDER

With red potatoes and bacon.

ENTREES

GARLIC SCAMPI PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata.

MAPLE CHIPTOLE MEATLOAF

Ground beef, diced onions, celery, fennel seed and breadcrumbs with our maple chipotle barbecue sauce. Topped with frizzled onions and served with French fries.

WILD NORTHWEST SALMON DUET GFA

Alder planked Northwest salmon and shrimp with citrus butter.

PETRALE SOLE ALMONDINE

Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter.

DESSERTS

ANTHONY'S BURNT CREAM GFA

Signature dessert with a caramelized sugar top over a vanilla custard.

CHOCOLATE CARAMEL MOUSSE JAR PIE

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GFA Can be made using gluten free ingredients. Please notify your server of any dietary restrictions.