



• THREE COURSES FOR \$33 •

Please join us Monday through Friday until 5:30 p.m. Enjoy your choice of starter, entree and dessert.

STARTER

Classic Caesar Salad

Anthony's Clam Chowder With potatoes and bacon.

Crispy Fried Calamari

ENTREE

Roasted Scampi Prawns Baked with garlic butter, fresh lemon and gremolata.

Smoked Salmon Fettuccine Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan.

Petrale Sole Almondine Fresh Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter.

> Northwest Wild Salmon Duet Alder planked with citrus butter and paired with Oregon Coast shrimp.

Petite Northwest Top Sirloin* *Grilled to your liking and served with Skagit Valley roasted yellow potatoes.*

DESSERT

Baileys Irish Cream Chocolate Mousse 🖬 Best of Season Jar Pie

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

We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.