

SUNSET DINNERS

• THREE COURSES FOR \$29 •

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

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

Wild Alaska Salmon & Chips
Dipped in our award-winning tempura batter.
Served with French fries and ginger slaw.

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.

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.