

# THREE COURSE DINNERS

**\$29**

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

## STARTERS

MAKE IT FOUR-COURSES WITH TWO STARTERS | +4

### OREGON COAST BAY SHRIMP COCKTAIL GFA

#### ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

#### CLASSIC CAESAR

#### FRESH STEELHEAD CROCCANTINI

With sundried tomato basil butter over beds of champ potatoes. Served on a croccantini.

## ENTREES

#### FRESH STEELHEAD DUET GFA

Alder planked steelhead and shrimp with citrus butter.  
Served with craisin pistachio rice pilaf and seasonal vegetables.

#### PETRALE SOLE ALMONDINE

Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter. Served with craisin pistachio rice pilaf and seasonal vegetables.

#### ROASTED GARLIC PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata.  
Served with craisin pistachio rice pilaf and seasonal vegetables.

#### WILD SALMON & CHIPS

Dipped in our award-winning tempura batter.  
Served with French fries and ginger slaw.

#### CAULIFLOWER STEAK GFA

Chargrilled with portobello mushrooms, fresh asparagus, tomato vinaigrette and homemade hummus.

## DESSERTS

#### ANTHONY'S BURNT CREAM GFA

Our creamy, rich custard dessert with a perfectly caramelized sugar crust.

#### BAILEY'S IRISH CREAM CHOCOLATE MOUSSE GFA

Smooth, velvety chocolate mousse combined with creamy Bailey's Irish Cream.  
Topped with homemade whipped cream and chocolate shavings.

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

#### GLUTEN FREE AVAILABLE - GFA

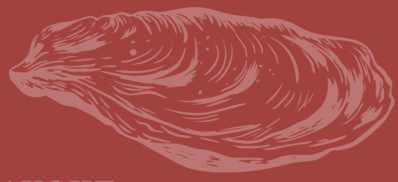
These recipes can be made using gluten free ingredients.  
Please notify your server of any dietary restrictions.

SEASONAL FEATURES

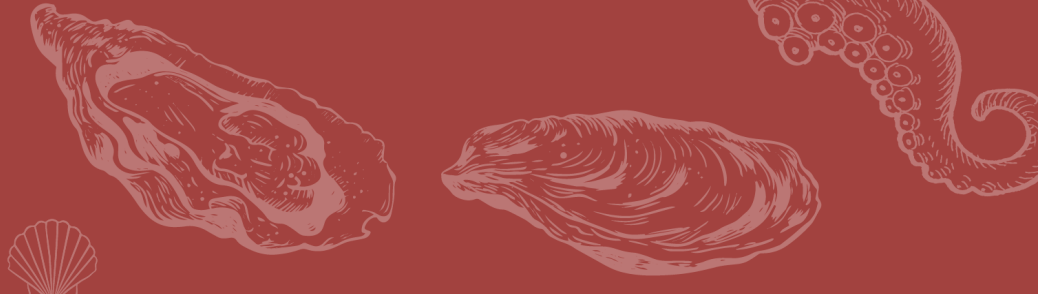


SEAFOOD  
NORTHWEST

family OWNED



WILD CAUGHT  
SALMON



WATERFRONT DINING

EST. 1973

