

Appetizers

House Smoked Breast of Duck

*Served with a fig compote, cornichons,
Greek olives, & crostinis*

\$12.95

Scallops Rockefeller

*One half dozen baked with Florentine sauce,
topped with béarnaise & pancetta*

\$14.95

Imported Prosciutto Di Parma

*Served with imported Italian artichokes, caramelized
onions, shaved Reggiano parmesan & fig compote
olives, cornichons & crostinis*

\$12.95

Shrimp Lejon

*Stuffed with horseradish, wrapped with applewood smoked
bacon & served with a caper remoulade sauce*

\$16.95

Ahi Tuna Carpaccio

*Chili-charred Ahi tuna served with field greens
and a ginger-wasabe-soy-lime sauce*

\$14.95

Escargot Du Chef

*Baked with garlic butter, Danish blue cheese & topped
with seasoned ciabatta bread crumbs*

\$16.95

Jumbo Shrimp Cocktail

*Chilled jumbo shrimp served with avocado, mandarin
orange salsa, & southwestern cocktail sauce*

\$16.95

Anthony's Crab Cakes

*Pan seared lump crab cakes, fresh dill, lemon served with a
lemon buerre blanc & chive & pepper oil*

\$18.95

Shrimp Chorizo

*Large baked shrimps with spicy chorizo
served with sauce buerre blanc*

\$14.95

Anthony's Caesar Salad for Two

Prepared tableside for two or more persons

\$9.95 per person

French Onion "Gratinée ol' Bretonne"

Bubbling with gruyere cheese & a splash of applejack

\$8.00

Chateaubriand

Heart of the tenderloin of beef grilled and served with chateau sauce & sauce béarnaise

\$40.95 per person

Grilled Scottish Salmon

Fresh Atlantic Filet grilled and served with Brandy shrimp cream sauce

\$34.95

Veal Marsala

Scallopini of veal sautéed with fresh mushrooms and Marsala wine

\$34.95

Filet Mignon

Grilled & served with béarnaise & chateau sauces

\$38.95

Tenderloin of Beef Medallions

Twin medallions, pan seared, and served with wild mushrooms and mushroom sauce

\$32.95

Shrimp Santorini

Sautéed shrimp with roasted garlic, crushed red pepper, dill, ciabatta bread crumbs & feta

\$34.95

Pork Tenderloin Roulade

Pork rolled and stuffed with Buffalo Mozzarella, Provolone cheese, roasted tomatoes & prosciutto

\$31.95

Roasted Rack of Lamb

Herb crusted with Dijon mustard and served with Rosemary mint sauce

\$38.95

Roast Duckling Au Poivre

Crispy roast duckling with a green peppercorn sauce, served with mixed wild rice

\$34.95

Chicken Catalina

Pan seared chicken breast with artichokes, mushrooms & scallions, served with lemon sauce

\$29.95

Sausage Bucatini

Sautéed homemade Italian sausage with roasted tomato, red bell pepper & garlic purée, with mascarpone and basil

\$30.95

Vegetable Platter & Jasmine Rice

Grilled eggplant, zucchini, squash, tomatoes, artichokes, spinach & wild mushrooms, with a basil infused olive oil

\$31.95

We offer dinner specials & fresh fish selections daily.

Above entrees are served with vegetables & starch and a choice of Soup du Jour or Field Salad.

We gladly accept Visa, Mastercard, Diners Club & Discover. Anthony's does not accept checks.

Consuming Raw or un-cooked meat, fish, poultry, seafood, or shellfish can increase your risk of foodborne illness. This is especially true for people with certain medical conditions.



Dessert Menu

Crème Brûlée

Orange & French vanilla bean custard

\$8.00

Triple Mousse Tower

Layers of white, dark & milk chocolate Mousse

\$8.00

Chocolate Truffle Cake

Rich dark imported Decadent chocolate with Gran Marnier

\$8.00

Anthony's Baked Alaska (for two or more)

*Yellow sponge cake, with neopolitan ice cream,
wrapped in Meringue & flamed tableside*

\$10.00

Italian Five Berry Tart

*Blackberries, raspberries, red & black currants, and
strawberries sieved with a Chantilly cream filled pastry*

\$9.00

Tiramisu

*Mascarpone, light chantilly, & espresso layered
with Ladyfingers & dusted with cocoa powder*

\$8.00

Chocolate Pyramid

*Chocolate ganache and hazelnut mousseline wrapped
in a marbled chocolate shell*

\$8.00

ANTHONY'S



in the Catalinas *SPECIAL EVENT WINES*

<u>SPARKLING</u>	Domaine St. Michelle <i>Brut</i>	Washington	\$27.00
	Taittinger <i>Brut</i>	Champagne	\$77.00
	Veuve Cliquot <i>Brut</i>	Champagne	\$110.00
<u>CHARDONNAY</u>	Beringer	Central Coast	\$28.00
	Cantina Tramin	Italy	\$40.00
	Far Niente	Napa	\$86.00
<u>OTHER WHITES</u>	Sarrtori <i>Pinot Grigio</i>	Veneto, Italy	\$37.00
	Cakebread <i>Sauvignon Blanc</i>	Napa	\$40.00
<u>CABERNET</u>	14 Hands	Washington	\$28.00
<u>SAUVIGNON</u>	Carr	Napa	\$39.00
	Franciscan	Oakville	\$49.00
<u>MERLOT</u>	Castle Rock	Napa	\$36.00
	Ferrari Carano	Sonoma	\$52.00
<u>OTHER- REDS</u>	Babcock <i>Pinot Noir</i>	Napa	\$56.00
	Bastide De Beauvert <i>Cote Du Rhone</i>	France	\$39.00
	Podere Ciona <i>Chianti Classico</i>	Italy	\$56.00
	Yalumba <i>Shiraz</i>	Australia	\$39.00
	Martino <i>Malbec</i>	Argentina	\$40.00
	Poderi Ella <i>Barbaresso</i>	Italy	\$69.00

Experience one of the greatest "Wine Lists in the World" with over 2,000 selections. Anthony's in the Catalinas has been a *Wine Spectator* "Grand Award Winner" since 1993.

www.anthonyscatalinas.com

6440 North Campbell • Tucson, Arizona 85718 • Phone: (520) 299-1771 • Fax: (520) 299-6635

Anthony's Field Salad
Served with a honey orange vinaegrette dressing

Entrée Selections

Beef Medallions
Twin medallions, pan seared and served with
wild mushrooms and mushroom sauce

Chicken Catalina
Pan seared chicken breast with artichokes, mushrooms,
scallions, and served with lemon sauce

Grilled Salmon
Fresh Atlantic filet grilled and served
with a Brandy shrimp cream sauce

Vegetable Platter & Jasmine Rice
Grilled eggplant, zucchini, squash, tomatoes, artichokes,
spinach & wild mushrooms, with a basil infused olive oil

Dessert
Chef's choice

Coffee and Tea



CREDIT CARD AUTHORIZATION FOR SPECIAL EVENTS
THE UNDERSIGNED HEREBY AUTHORIZES THE FOLLOWING CHARGES:

- SPECIAL EVENT & PRIVATE ROOM DEPOSIT**
- FOOD, LIQUOR OR AV EQUIPMENT ASSOCIATED WITH EVENT**

EVENT & DEPOSIT INFORMATION:

Event Title: _____

Event Host: _____

Organization: _____

Event Date: _____ Deposit Amount: _____

MAXIMUM AMOUNT TO BE INCURRED: _____
(If intending to pay for entire bill with this card, please indicate the maximum amount.)

DEPOSIT DETAILS:

This deposit will hold the reservation for and go towards payment of the aforementioned event. The deposit is refundable only if cancellation of event is made 14 days prior to the scheduled date of the event, less any credit card processing fees. If cancellation is made less than 13 days prior to the event, deposits are not refundable except at the owner's discretion.

PAYMENT INFORMATION:

This deposit is to be billed directly to the following credit card:

Card Type: _____ Card Number: _____ Expiration: _____

Name (please print): _____

Billing Address: _____

Phone Number: _____

As authorized holder of the aforementioned credit card, I hereby acknowledge understanding of the aforementioned special event deposit conditions. I also accept full responsibility for the charges incurred as a result of the aforementioned reservation up to the maximum amount specified. I also guarantee the payment of such charges at the request of my credit card establishment as the result of this authorization.

Print Name: _____

Signature: _____ Date: _____

CARDHOLDER MUST ATTACH A LEGIBLE PHOTOCOPY OF BOTH SIDES OF THE CREDIT CARD FOR VERIFICATION.
ACCEPTED CARDS: VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, DINERS CLUB.

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Event Host: _____

Organization: _____

Event Date: _____ Deposit Amount: _____

MAXIMUM AMOUNT TO BE INCURRED: _____ (When Guarantee is Not Met the Difference will be Added on as a Room Charge. The Cost Per Person will be Charged to the Bill to meet the Guarantee that was made).

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