

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*