

Appetizers

House Smoked Salmon

Hickory smoked on premise & served with cream cheese, onions, capers & lemon

\$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 & crostini

\$12.95

Anthony's Crab Cakes

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

\$18.95

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

Shrimp Lejon

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

\$16.95

Chili-Charred Beef Carpaccio

Chili-charred beef, thinly sliced and garnished with tomatoes, virgin olive oil & balsamic vinegar

\$13.95

Sonoran Quesadilla

Shredded duck confit, southwestern black beans, cilantro pesto, pepper jack cheese & salsa fresca

\$12.95

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*