

Chateaubriand

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

\$40.95 per person

Grilled Salmon

Fresh Atlantic Filet grilled and served with Brandy shrimp cream sauce

\$32.95

Veal Marsala

Scallopini of veal sautéed with fresh mushrooms and Marsala wine

\$34.95

Filet Mignon

Grilled & served with béarnaise & chateau sauces

\$34.95

Beef Medallions

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

\$30.95

Shrimp Santorini

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

\$34.95

Beef Wellington

Filet baked in puff pastry with pâté, mushroom duxelle & prosciutto, served with Perigueux sauce

\$42.95

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 a 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, Field Salad or Fresh Fruit Plate.

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.