

Anthony's

italian chop house

APPETIZERS

Baked Goat Cheese

Baked Herbed Goat Cheese served warm with Marinara Sauce and Pesto Crostini
7

Seafood Bruschetta

Pan Seared Shrimp and Scallops Tossed with Capers, Tomatoes, Red Onions,
Olive Oil, Basil over Pesto Crostini and Garnished with Lime
8

Antipasto

Assorted Italian Meats and Cheeses served with Artichoke & Olive Salad
8

Batter Dipped Fried Calamari

Calamari Rings Dipped in Buttermilk and Tossed in Seasoned Flour and Deep Fried Golden Brown
Served with a Marinara Dipping Sauce
8

Crab Cakes

Lump Crab Meat with a Diced Pepper, Onion, Caper Mixture Lightly Pan Seared to a Golden Brown,
Served on top of a bed of Field Greens, Drizzled with a Champagne Dijon Vinaigrette
9

Shrimp Cocktail

Shrimp served over Field Greens with a Light Roasted tomato gazpacho
Served in a Martini Glass and Garnished with lemon
11

SOUP AND SALADS

Roasted Tomato-Basil Cream Soup

Roasted Tomatoes Pureed in a Creamy Soup with Fresh Basil
5

Italian Tortellini Soup

Savory Beef Broth with Herbs, Seasonal Vegetables, Tomatoes and Cheese Tortellini
5

Anthony's House Salad

Crisp Romaine Lettuce and Mixed Greens served with tomato wedges and Cabernet Vinaigrette
4

Caesar Salad

Crisp Romaine Lettuce Tossed with Creamy Caesar Dressing, Pecorino Romano Cheese
and Garnished with Seasoned Lavosh Bread
6

Add Chicken 9 Add Shrimp 11

Caprese Salad

Buffalo Mozzarella and Roma Tomatoes, Basil, Black Pepper and drizzled with Olive Oil & Balsamic Reduction
5

Pear and Walnut Salad Blue Cheese Salad

Mesclun mix paired with Candied Walnuts, Crumbled Bleu Cheese, sliced seasonal pears,
Fresh Berries and Tossed with House Made Honey Balsamic Dressing
6

CHICKEN

Chicken and Mediterranean Penne Pasta

Penne Pasta tossed with Grilled Chicken, Sundried Tomatoes, Artichoke Hearts, Roasted Mushrooms,
Kalamata Olives and served with a Light Pesto Sauce
16

Asiago Chicken

Boneless Chicken Breast Coated with a blend of Asiago Cheese and Spices, Baked and
Served with Anthony's Marinara Sauce and Linguini
18

Chicken Picatta

Chicken Breast Sautéed in White Wine and herbs, with Lemon Caper Sauce
Served over Herb Linguini
18

Please ask your server about our Gluten-Free Menu

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PASTA

Add a cup of soup or house salad with any entrée for an additional \$2.95

Gnocchi Pomodoro,

Potato dumpling pasta tossed with fresh Tomatoes, Garlic, Basil and Anthony's Marinara sauce

12

Cheese Tortellini

Tri-Color Cheese Tortellini with Sautéed Asparagus, Tomatoes, Mushrooms and Spinach
Served with Your Choice of Creamy Alfredo Sauce or Anthony's Marinara Sauce

12

Anthony's Triple Cheese Baked Ravioli

Ravioli prepared with Marinara sauce and covered with a Blend of
Asiago, Mozzarella, Parmesan cheese, Baked to Perfection

13

Eggplant Parmesan

Breaded Eggplant layered with Mozzarella and Parmesan Cheese, Roasted Tomatoes,
Served with Anthony's Marinara accompanied with Herbed Linguini

14

Anthony's Home made Baked Vegetarian Lasagna

Layers of Lasagna Noodles Stacked with Zucchini, Squash, Tomatoes, and Portobello Mushroom,
And topped with Marinara sauce then covered with a Blend of Cheeses and Baked

15

Add Italian Sausage or Meatballs to any Pasta Entrée for an Additional \$2

SEAFOOD

Tapenade Crusted Tilapia

Sun-dried and Roasted Tomatoes, Peppers and Olive Crusted Tilapia are oven baked
And served with sautéed spinach and whipped potatoes

15

Grilled Tuscan Salmon

Grilled Atlantic Salmon, served with White Bean, Tomato, Red Onion, Artichoke & Kalamata Olive Ragout
and Whipped Potatoes

20

Seafood Linguini De Mare

Calamari, Scallops, Shrimp, Clams and Mussels and Tossed with Linguini and Anthony's
Marinara Sauce

18

Seafood Risotto

Lobster, Shrimp and Bay Scallops Sautéed in White Wine and Garlic and a Creamy Saffron Sauce

22

STEAKS AND CHOPS

*All Grilled Entrees served with Demi-Glaze and Seasonal Vegetables and your
Choice of Mashed Potatoes, Baked Potato, Potato Wedges or Herb Linguini*

10 oz. Grilled Pork Chop

Pork Chop seasoned with Anthony's House Rub and Broiled to Order

20

12 oz Strip Steak

Seasoned with Anthony's House Rub, Broiled to Order

28

8 oz Filet Mignon

Tenderloin of Beef, seasoned with Anthony's House Rub, Broiled to Order

32

16 oz Rib-eye Steak

Bone-In Rib-eye Steak, seasoned with Anthony's House Rub, Broiled To Order

30

add Sautéed Garlic Shrimp 5 or add Lobster Tail at Market Price

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Consumer Advisory

The Du Page Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, pregnant women, and other highly susceptible individuals with compromised immune systems.