

AV Anthony's

4720 W 63rd St 60629-5507 · +17735857180 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 7

Jumbo Shrimp Cocktail

served with traditional cocktail sauce and lemon.

Anthony's Crab Cake

served with dry vermouth cream sauce.

Southern Spring Roll

crispy egg roll filled with chicken, green chilies, pepper jack cheese and cilantro. served with a sweet southern chili sauce.

Low Country Barbecue Spicy Shrimp

served over cheddar cheese grits.

Baked Brie

wheel of brie, wrapped in puff pastry. baked and served with sliced apple and pita bread. topped with raspberry sauce and walnuts.

Chef's Sampler

combination of anthony's crab cake, southern spring roll and low country barbecue spicy shrimp. served per person.

Fried Green Tomato Napoleon

layered with chevre (soft goat cheese). garnished with red onion confit.

SALADS 4

Baby Spinach Leaves

shiitake mushrooms, crumbled bacon, mandarin orange and red onions. served with spicy ginger vinaigrette.

Heart Of Romaine Caesar

parmesan cheese, pickled okra and croutons, with traditional caesar dressing.

Garden Mixed Greens

tomato, cucumber, carrot and pecans, with raspberry vinaigrette.

Anthony's Iceberg Wedge

fresh iceberg wedge. served with fresh ripe tomato, red onion and bacon. drizzled with anthony's special creamy blue cheese dressing.

MAIN COURSES 11

Chateaubriand For Two

wood-grilled and carved at tableside. served with bearnaise sauce and burgundy sauce.

Veal Anthony

roasted frenched chop topped with jumbo lump crab meat and hollandaise sauce.

Filet Mignon

wood-grilled prime filet of beef, topped with bearnaise sauce.

Chef's Select Cut

chef's select cuts of beef or game, grilled and served with a complementary sauce.

New Zealand King Salmon

fresh grilled salmon, served with creamy dill sauce.

Domestic Rack Of Lamb

dijon crusted jumbo domestic lamb racks. served with mint demi glace.

New York Strip

seasoned and grilled prime new york strip. served with garlic-herb butter.

Gulf Coast Fillet Of Grouper

perfectly seared golden and finished in the oven. served with lobster mashed potatoes and topped with citrus butter sauce.

Chicken And Shrimp Chardonnay

grilled free range chicken breast, topped with jumbo shrimp. drizzled with a chardonnay cream sauce.

Rib Eye Steak

sixteen ounce wood grilled prime rib eye steak, served with herb butter.

Chicken Wellington

seared chicken breast stuffed with creamed spinach and cheese, wrapped in puff pastry, then baked. served with a mushroom cream sauce.

DESSERTS 10

Anthony's Signature Dessert

a caramel mousse bomb covered with white chocolate, a nougatine sugar cup with delicious pecan creme, fresh peaches, and georgia roasted pecans in caramel sauce.

Anthony's White Chocolate Cheesecake

soft cream cheese combined with smooth white chocolate and a special oreo crust. served with creme de cacao sauce and raspberry coulis.

Chocolate Cognac Pecan Pie

a twist to the traditional pecan pie. a creamy filling, lightly flavored with cognac, enhances the delicious georgian pecans. served with raspberry coulis, to accentuate the taste of sweet and sour flavors.

Bananas Foster For Two

new orleand classic, flambeed tableside and served over vanilla ice cream.

Granny Smith Apple Strudel

made with delicious granny smith apples and cranberries in delicate braided dough. served with cranberry-apple brandy sauce with a scoot of the ice cream of your choice.

Pastry Chef's Key Lime Tart

a key west-style lime filling on our pastry chef's perfect crust creation, combining graham crackers, macadamias and coconut. served with mango and raspberry sauces.

Caramel Flan

pastry chef's native brazilian flan. a soft and creamy caramel custard, served with fresh berries marinated in grand marnier.

Anthony's Carrot Cake

pastry chef's special carrot cake. layered with filling and loaded with walnuts. served with a cream cheese icing.

Chocolate Or Grand Marnier Souffle

an anthony's tradition. please allow 15 minutes for preparation.

Ice Cream Or Sorbet

choice of mocha almond fudge or vanilla bean ice cream, champagne or georgia peach sorbet.