

ANTON & MICHEL

STARTERS

SOUP OF THE DAY
CUP 5.50 BOWL 7.50

FRENCH ONION SOUP 9.00

ROCK SHRIMP & ASPARAGUS RISOTTO 11.50
DICED RED BELL PEPPER / CHOPPED ONION / PARMESAN

AHI TUNA SPRING ROLL 12.50
ASIAN COLE SLAW / SWEET CHILI & ACACIA HONEY GLAZE

GRILLED CASTROVILLE ARTICHOKE 9.50
FRIED CAPERS / MEYER LEMON AIOLI

SALADS

CLASSIC CAESAR 9.00
HEARTS OF ROMAINE / CROUTONS
PARMESAN / GARLIC DRESSING

GRILLED CHICKEN CAESAR 13.50

BABY SPINACH SALAD 9.50
MANDARIN ORANGE / SPICY PECANS
CITRUS VINAIGRETTE

SALINAS ICEBERG WEDGE 8.50
GORGONZOLA / HICKORY SMOKED BACON
CREAMY ARTICHOKE DRESSING

BELGIAN ENDIVE & WATERCRESS 9.50
GOAT CHEESE / TOASTED ALMONDS
SHERRY VINAIGRETTE

ANTON & MICHEL

SPECIALTIES

MONTEREY BAY SAND DABS 17.50
PANKO-HERB CRUST / CITRUS-CHAMPAGNE BEURRE BLANC

HERB-SEARED SALMON 18.50
SUNDRIED TOMATO TAPENADE / BASIL CRÈME FRAÎCHE

DUNGENESS CRAB CAKES 16.50
TOMATO-GINGER CHUTNEY / BASIL PESTO

GRILLED PETIT FILET MIGNON 23.50
GREEN PEPPERCORN-COGNAC SAUCE

LAMB POT PIE 16.50
LAMB TOP ROUND / VEGETABLE STEW / GOLDEN PASTRY CRUST

WILD MUSHROOM RAVIOLI 14.50
BROWN BUTTER / ROSEMARY / PARMESAN / BALSAMIC GLAZE

CHICKEN JERUSALEM 15.50
OLIVE OIL / WHITE WINE / LIGHT CREAM / MUSHROOMS
ARTICHOKE HEARTS

HAMBURGER 13.75
SERVED WITH OR WITHOUT CHEESE / TRADITIONAL GARNISHES

FLAT IRON STEAK SANDWICH 18.75
GRILLED ONIONS / SUNDRIED TOMATO AIOLI

DESSERTS

TIRAMISU 8.50
BOURBON-VANILLA CRÈME BRULÉE 8.50

WARM APPLE STRUDEL 8.50
CHOCOLATE TRUFFLE TORTE 8.50
ICE CREAM OR SORBET 6.50