

ANTON & MICHEL

DINNER MENU

APPETIZER

Wild Mushroom Ravioli 11.50

brown butter / rosemary / parmesan / balsamic glaze

Dungeness Crab Cakes 12.50

tomato-ginger chutney / basil pesto

Rock Shrimp & Asparagus Risotto 11.50

diced red bell pepper / chopped onion / parmesan

Grilled Castroville Artichoke 9.50

fried capers / meyer lemon aioli

Monterey Bay Abalone MP

pickled ginger salad / citrus-champagne beurre blanc

(served as appetizer or main course)

Ahi Tuna Spring Roll 12.50

asian cole slaw / sweet chili & acacia honey glaze

Grilled Halloumi & Portabella Stack 12.50

white truffle oil / kalamata olive tapenade

SOUP & SALAD

Soup of the Day 7.50

French Onion Soup 9.00

Salinas Iceberg Wedge 8.50

gorgonzola / hickory smoked bacon / creamy artichoke dressing

Belgian Endive & Watercress 9.50

goat cheese / toasted almonds / sherry vinaigrette

Classic Caesar 9.00

hearts of romaine / croutons / parmesan / garlic dressing

Baby Spinach Salad 9.50

mandarin orange / spicy pecans / citrus vinaigrette

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DINNER MENU

MAIN COURSE

American Kobe Beef Short Ribs 31.50

guinness-hoisin braised / baked polenta

Grilled Dry-Aged Filet Mignon 34.00

green peppercorn-cognac sauce / dauphine potatoes

Roasted Lemon Rosemary Chicken 19.50

pan jus / crispy potato croquette

Soy-Ginger Glazed Muscovy Duck Breast 27.50

pan-seared / soba noodles / roasted peppers & shiitake mushroom salad

Grilled Niman Ranch Pork Chop 25.50

rhubarb-ginger chutney / garlic-leek mashed potatoes

Cabernet Braised Lamb Shank 21.50

herbed red wine sauce / saffron-pea risotto

Roast Rack of Lamb Provençale with Garlic Confit 36.00

dijon mustard, rosemary, thyme, parsley, bread crumb crust / natural juices

Herb-Seared Salmon 24.50

sundried tomato tapenade / basil crème fraîche / basmati rice medley

Poached Alaskan Halibut 26.50

white wine / clams / chorizo / tomato / portabella mushroom

Gulf Prawns & Diver Scallops Fricassée 28.50

smoked salmon ravioli / light lobster-brandy cream sauce

Vegetarian Creation 17.50

seasonal vegetables sautéed, steamed, oven roasted

CLASSIC DINNER FOR TWO

Prepared Tableside

95.00

(3 course)

Caesar Salad 19.00 (à la carte)

Rack of Lamb 72.00 (à la carte)

Choice of Flambée Dessert 19.00 (à la carte)