

ANTON & MICHEL

DINNER MENU

Appetizer

Dungeness Crab Cakes 13.50
tomato-ginger chutney • basil pesto

Wild Mushroom Ravioli 12.50
brown butter • rosemary • parmesan • balsamic glaze

Rock Shrimp & Roma Tomato Risotto 12.50
green onions • chive oil • parmesan

Grilled Halloumi & Tomato Stack 12.50
balsamic • basil • kalamata olive tapenade

Grilled Castroville Artichoke 10.00
fried capers • meyer lemon aioli

Monterey Bay Abalone MP
pickled ginger salad • citrus-champagne beurre blanc
(served as appetizer or main course)

Lobster Spring Roll 12.50
asian cole slaw • sweet chili & acacia honey glaze

Soup & Salad

Soup of the Day 7.50

French Onion Soup 9.50

Salinas Iceberg Wedge 8.50
gorgonzola • hickory smoked bacon • creamy artichoke dressing

Belgian Endive & Watercress 9.50
goat cheese • toasted almonds • sherry vinaigrette

Baby Spinach Salad 9.50
mandarin orange • spicy pecans • citrus vinaigrette

Classic Caesar 9.50
hearts of romaine • croutons • parmesan • garlic dressing

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DINNER MENU

Main Course

Grilled Veal Chop 33.50

madeira pan jus • sautéed spinach • roasted yukon potatoes

Grilled Dry-Aged Filet Mignon 34.50

pinot noir reduction • glazed pearl onions • dauphine potatoes

American Kobe Beef Short Ribs 32.50

guinness-hoisin braised • garlic mashed potatoes • tobacco onions

Roasted Lemon Rosemary Chicken 22.50

pan jus • crispy potato croquette

Soy-Ginger Glazed Muscovy Duck Breast 28.50

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

Roast Rack of Lamb Provençale with Garlic Confit 36.00

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

Pan-Roasted Lamb Noisettes 26.50

apple-mint compote • wild mushroom cous-cous

Herb-Seared Salmon 25.50

sundried tomato tapenade • basil crème fraîche • creamy polenta

Poached Alaskan Halibut 28.50

white wine • clams • chorizo • tomato • portabella mushroom

Tiger Prawns & Diver Scallops Fricassée 27.50

smoked salmon ravioli • light lobster-brandy cream sauce

Vegetarian Creation 18.00

seasonal vegetables sautéed • steamed • oven roasted

CLASSIC DINNER FOR TWO

Prepared Tableside

98.00

(3 course)

Caesar Salad 20.00 (à la carte)

Rack of Lamb 72.00 (à la carte)

Choice of Flambée Dessert 20.00 (à la carte)