

ANTON & MICHEL

LUNCH MENU

STARTERS

SOUP OF THE DAY CUP 5.50 BOWL 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

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

GRILLED CASTROVILLE ARTICHOKE 9.50
FRIED CAPERS / MEYER LEMON AIOLI

MONTEREY BAY ABALONE MP
PICKLED GINGER SALAD
CITRUS-CHAMPAGNE BEURRE BLANC

MAIN COURSE SALADS

CHINESE CHICKEN 13.75
MANDARIN ORANGE / CHERRY TOMATOES
CRISP RICE NOODLES / SESAME-SOY DRESSING

SEARED AHI TUNA "NIÇOISE" 17.50
SESAME CRUST / ASIAN PICKLED RELISH SALAD
CUCUMBER / POTATOES / OLIVES
BALSAMIC VINAIGRETTE

FRIED CALAMARI 13.50
MIXED GREENS / PORTABELLA MUSHROOM
ROASTED BELL PEPPER / HERB-CITRUS VINAIGRETTE

TIGER PRAWNS "LOUIE" 16.75
SALAD GREENS / AVOCADO / CUCUMBER
CHERRY TOMATOES / LOUIE DRESSING

GRILLED CHICKEN CAESAR 13.50

SPECIALTIES

SEAFOOD PASTA

FRESH FISH OF THE DAY

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

SANDWICHES

SERVED WITH FRIES OR SALAD

HAMBURGER 13.75
SERVED WITH OR WITHOUT CHEESE
TRADITIONAL GARNISHES

GRILLED CHICKEN BREAST 13.75
HICKORY SMOKED BACON / TOMATO / PARMESAN

VEGETARIAN 13.75
GRILLED PORTABELLA / HALLOUMI CHEESE
ROASTED BELL PEPPER / BASIL OIL

FLAT IRON STEAK 18.75
GRILLED ONIONS / SUNDRIED TOMATO AIOLI