

Anton & Michel

starters

Soup of the Day cup 6 bowl 9

Classic French Onion Soup 11

Belgian Endive Salad
toasted almonds / cherry tomatoes
goat cheese, sherry vinaigrette 11

Caesar Salad
hearts of romaine / parmesan
croutons / garlic dressing 10

Baby Spinach Salad
spicy pecans / sundried cherries
raspberry vinaigrette 10

Iceberg Wedge
gorgonzola / hickory smoked bacon
creamy artichoke dressing 9

Wild Mushroom Ravioli
brown butter / rosemary
parmesan / balsamic glaze 12

Castroville Artichoke
meyer lemon aioli
fried capers 11

Lobster Spring Roll
asian cole slaw
apricot-curry dipping sauce 13

California Abalone
doré style / pickled ginger salad
champagne-citrus beurre blanc 29

main course salads

Grilled Chicken Caesar 14

Chinese Chicken
cherry tomatoes / mandarin orange
rice noodles / sesame-soy dressing 14

Seared Ahi Tuna "Niçoise"
sesame crust / asian pickled relish salad
balsamic vinaigrette 19

Fried Calamari
mixed greens / portabella mushroom
roasted bell pepper / herb-citrus vinaigrette 14

Tiger Prawn
salad greens / avocado / cucumber
cherry tomatoes / louie dressing 17

sandwiches

served with French Fries

Flat Iron Steak
grilled onions / sundried tomato aioli 19

Grilled Chicken Breast
hickory smoked bacon / lettuce
tomato / parmesan 14

American Kobe Burger
served with or without cheese 16

The Vegetarian
grilled eggplant / roasted bell pepper
mozzarella / basil oil 14

headliners

Chef's Pasta of the Day

California Farm-Grown Abalone
doré style / pickled ginger salad / champagne-citrus beurre blanc 59

Maryland Crab Cakes
red bell pepper coulis
basil crème fraîche 18

Monterey Bay Sand Dabs
panko-herb crust
citrus-champagne beurre blanc 19

Wild-Caught Salmon
herb seared
roasted roma tomatoes
marscapone polenta / basil oil 21

Lamb Pot Pie
lamb top round / vegetable stew
golden pastry crust 18

Chicken Jerusalem
olive oil / white wine / light cream
mushrooms / artichoke hearts 19

Petit Filet Mignon
wild mushroom ragout
sautéed baby spinach
simple syrah reduction 26