

# Anton & Michel

## Lunch Menu

### Starters

Classic French Onion Soup 11.00

Soup of the Day cup 7.50 bowl 9.00

Hearts of Romaine - asiago cheese, croutons, caesar dressing 11.00

Endive & Watercress - goat cheese, toasted almonds, sherry vinaigrette 11.50

Roasted Beets & Arugula - toasted walnuts, feta cheese, champagne vinaigrette 11.50

Chilled Iceberg Wedge - gorgonzola, peppered bacon bits, creamy artichoke dressing 10.00

Organic Mixed Greens - cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette 9.50

Seasonal Ravioli - fresh filled pasta in a savory sauce. Your server will describe featured preparation 15.50

Baked Spinach & Potato Gnocchi - gorgonzola cream sauce, sundried tomato, corn 15.50

Duck Paté & Brie - cornichons, orange marmalade, micro greens, toasted baguette 16.50

Shrimp Spring Roll - asian cole slaw, acacia honey glaze, sweet chili sauce 15.00

Wild Mushroom Risotto - garlic, chives, white truffle oil 16.00

### Great Salads

Shrimp Salad - grapefruit, baby greens, creamy tarragon dressing 17.50

Chinese Chicken - mandarin orange, crisp rice noodles, sesame-soy dressing 15.50

Seared Ahi Tuna Nicoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 19.50

Citrus Cured Salmon - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 15.50

Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard boiled egg 16.50

Grilled Chicken Caesar 14.50      Blackened Salmon Caesar 18.50

### Sandwiches

served with fries, mixed green salad or sweet potato fries

BLT Wrap - caramelized onions, avocado, jack cheese 14.50

Grilled Lamb Sliders - caramelized onions, garlic mint aioli 16.00

Hamburger - with or without cheese, lettuce, tomato, pickles, smoked tomato aioli 15.50

Open-Faced Black Angus Steak - tobacco onions, chimichurri sauce, on toasted baguette 17.50

Vegetarian - grilled portobello, tomato, halloumi cheese, avocado, cashew pesto, on naan bread 14.50

Grilled Chicken Breast - tomato, asiago cheese, peppered bacon 14.50

Ahi Tuna - avocado, micro greens, sweet chili, wasabi cream 16.00

Shrimp Club - bacon, spinach, green onion dressing 15.50

### Prime Plates

Black Angus Flat Iron Steak - bourbon barbecue sauce, seasoned steak fries 24.50

Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 21.50

Grilled Prawns with Basil Fettuccine - oven-roasted tomato sauce, mushrooms and scallions 20.00

Garlic-Herb Roasted Chicken Breast - root vegetables ragout, spinach gnocchi, pan jus 19.50

Cured Salmon Ravioli - meyer lemon cream sauce, tomato concassé 18.50