

Anton & Michel

L U N C H M E N U

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 & Radicchio - goat cheese, toasted almonds, sherry 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
Roasted Red & Golden Beets - micro greens, candied walnuts, feta, champagne vinaigrette 11.50
Duck Pâté & Brie - cornichons, orange marmalade, micro greens, toasted baguette 16.50
Baked Tri-Colored Gnocchi - gorgonzola cream sauce, sundried tomato, corn 16.00
Coconut Crusted Crab Cakes - pineapple arugula salad, wild berry vinaigrette 16.50
Shrimp Spring Roll - asian cole slaw, acacia honey glaze, sweet chili sauce 15.50
Wild Mushroom Risotto - basil pesto, cherry tomato, parmesan 16.00

Great Salads

- Shrimp Salad - grapefruit, baby greens, creamy tarragon dressing 18.00
Chinese Chicken - mandarin orange, crisp rice noodles, sesame-soy dressing 16.00
Seared Ahi Tuna Niçoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 19.50
Citrus Cured Salmon - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 16.00
Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard-boiled egg 17.00
Grilled Chicken Caesar 16.00 Blackened Salmon Caesar 20.00

Sandwiches

served with fries, mixed green salad or sweet potato fries

- Ahi Tuna - avocado, micro greens, sweet chili, wasabi cream 17.50
Grilled Lamb Sliders - tomato onion jam, feta cheese, on toasted brioche bun 16.50
Harris Ranch Black Angus Burger - with or without cheese, smoked tomato aioli 16.50
Open-Faced Black Angus Steak - tobacco onions, chimichurri sauce, on toasted baguette 19.00
Vegetarian - grilled portobello, tomato, avocado, halloumi cheese, cashew pesto, on naan bread 16.00
Grilled Chicken Breast - tomato, asiago cheese, peppered bacon 15.50
BLT Wrap - caramelized onions, avocado, jack cheese 15.50
Shrimp Club - bacon, spinach, green onion dressing 16.00

Prime Plates

- Black Angus Flat Iron Steak - bourbon barbecue sauce, seasoned steak fries 26.50
Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 22.50
Grilled Prawns with Basil Fettuccine - oven-roasted tomato sauce, mushrooms and scallions 22.00
Garlic-Herb Roasted Chicken Breast - root vegetables ragout, tri-colored gnocchi, pan jus 20.50
Cured Salmon Ravioli - meyer lemon cream sauce, tomato concassé 18.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE HELP US CONSERVE WATER
SERVED ONLY ON REQUEST