

Anton & Michel

B A R M E N U

Soups & Salads

Soup of the Day cup 7.50 bowl 9.00

Classic French Onion Soup 11.00

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

Hearts of Romaine 11.00
asiago cheese, croutons, caesar dressing

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

Roasted Red & Golden Beets 11.50
micro greens, candied walnuts, feta,
champagne vinaigrette

Prime Plates

Cured Salmon Ravioli 18.50
meyer lemon cream sauce, tomato concassé

Panko-Crusted Sand Dabs 22.50
smoked paprika remoulade,
lemon-scented jasmine rice

Garlic-Herb Roasted Chicken Breast 20.50
root vegetables ragout, tri-colored gnocchi, pan jus

Grilled Prawns with Basil Fettuccine 22.00
oven-roasted tomato sauce, mushrooms and scallions

Black Angus Flat Iron Steak 26.50
bourbon barbecue sauce, seasoned steak fries

Blackened Salmon Caesar 20.00

Grilled Chicken Caesar 16.00

Harris Ranch Black Angus Burger 16.50
served with or without cheese,
smoked tomato aioli

Small Plates

Naan "Pizzetta" 15.50
topped with portobello mushroom, tomato,
avocado, halloumi cheese, basil pesto

Hawaiian Tuna Tartare 15.50
avocado, soy-citrus dressing, wasabi cream,
sesame crackers

Wild Mushroom Risotto 16.00
basil pesto, cherry tomato, parmesan

Duo Lamb Chops 18.50
on dollops of honey chipotle and
cilantro lime sauces, fingerling potato salad

Spicy Buffalo Fries 8.00
cajun seasoning, scallions, crumbled blue cheese

California Red Abalone 34.00
pickled ginger salad, caper beurre blanc

Brochettes of Filet Mignon 15.50
chimichurri sauce, crispy garlic fries, mixed greens

Coconut-Crusted Crab Cakes 16.50
pineapple arugula salad, wild berry vinaigrette

Shrimp Spring Roll 15.50
asian cole slaw, acacia honey glaze,
sweet chili sauce

Grilled Lamb Sliders 16.50
tomato onion jam, feta cheese,
toasted brioche bun, sweet potato fries

Baked Tri-Colored Gnocchi 16.00
gorgonzola cream sauce, sundried tomato, corn

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