

Anton & Michel

B A R M E N U

Soups & Salads

Soup of the Day cup 8 bowl 10

Classic French Onion Soup 12

Organic Mixed Greens 10

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

Hearts of Romaine 12

asiago cheese, croutons, caesar dressing

Chilled Iceberg Wedge 11

gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 13

micro greens, candied walnuts, feta, champagne vinaigrette

Prime Plates

Cured Salmon Ravioli 19

meyer lemon cream sauce, tomato concassé

Panko-Crusted Sand Dabs 24

smoked paprika remoulade,
lemon-scented jasmine rice

Garlic-Herb Roasted Chicken Breast 22

root vegetables ragout, tri-colored gnocchi, pan jus

Grilled Prawns and Scallops

with Basil Fettuccine 23

oven-roasted tomato sauce, mushrooms and scallions

Black Angus Flat Iron Steak 28

bourbon barbecue sauce, seasoned steak fries

Blackened Salmon Caesar 22

Grilled Chicken Caesar 17

Harris Ranch Black Angus Burger 18

served with or without cheese,
smoked tomato aioli

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Small Plates

Naan “Pizzetta” 17

topped with portobello mushroom, tomato,
avocado, halloumi cheese, basil pesto

Hawaiian Tuna Tartare 16

avocado, soy-citrus dressing, wasabi cream,
sesame crackers

Wild Mushroom Risotto 17

basil pesto, micro greens, parmesan

Duo Lamb Chops 19

on dollops of honey chipotle and
cilantro lime sauces, fingerling potato salad

Spicy Buffalo Fries 9

cajun seasoning, scallions, crumbled blue cheese

California Red Abalone 35

pickled ginger salad, caper beurre blanc

Brochettes of Filet Mignon 16

chimichurri sauce, crispy garlic fries, mixed greens

Coconut-Crusted Crab Cakes 18

pineapple arugula salad, wild berry vinaigrette

Shrimp Spring Roll 16

asian cole slaw, acacia honey glaze, sweet chili sauce

Grilled Lamb Sliders 18

tomato onion jam, feta cheese,
toasted pretzel bun, sweet potato fries

Baked Tri-Colored Gnocchi 17

gorgonzola cream sauce, sundried tomato, corn

Duck Paté & Brie 18

cornichons, orange marmalade, micro greens
toasted naan

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Select Wines by the Glass or Bottle

BE SURE TO CHECK OUR FABULOUS SELECTION OF 1/2 BOTTLES WINE LIST

MOËT & CHANDON BRUT IMPERIAL ~ France
SPLIT 22

MUMM BRUT PRESTIGE ~ Napa
SPLIT 13

SAINT HILAIRE BRUT ~ France
GLASS 9 | BOTTLE 39

CAPE BLEUE ROSÉ ~ France
(67% Syrah & 33% Mourvèdre)
GLASS 9 | BOTTLE 32

CAVIT PINOT GRIGIO ~ Italy
GLASS 9 | BOTTLE 32

BERNARDUS SAUVIGNON BLANC ~ Monterey
GLASS 12 | BOTTLE 44

CHARDONNAY

Estancia ~ Monterey
GLASS 10 | BOTTLE 36

CRU "Montage" ~ Arroyo Seco
GLASS 13 | BOTTLE 48

PINOT NOIR

Higher Ground ~ Central Coast
GLASS 10 | BOTTLE 36

Hahn Estate ~ "S.L.H."
GLASS 13 | BOTTLE 48

Tudor ~ Santa Lucia Highlands
GLASS 16 | BOTTLE 60

CABERNET SAUVIGNON

Estancia ~ Paso Robles
GLASS 11 | BOTTLE 40

Daou ~ Paso Robles
GLASS 16 | BOTTLE 60

TANGLEY OAKS MERLOT ~ Mendocino
GLASS 11 | BOTTLE 40

TERRAZAS MALBEC RESERVA ~ Argentina
GLASS 11 | BOTTLE 40

PLEASE HELP US CONSERVE WATER — SERVED ONLY UPON REQUEST

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Specialty Drinks

TIRAMISU MARTINI

Van Gogh Double Espresso Vodka ~ Frangelico
Bailey's Irish Cream ~ Hazelnut Liqueur
15

BELLA BELLINI

Champagne ~ mango nectar ~ angostura
12

DUTCH MULE

Ketel One Vodka served in a pure copper mug
with ginger beer and lime juice
15

MAD MARTINI

Nolet's Silver Dry Gin ~ Grand Marnier
orange & lime juice
15

GLASS MENAGERIE

Glass Vodka ~ Limoncello
lemon & cranberry juice
15

MAMA MANGO MARGARITA

Don Julio Silver Tequila
orange liqueur ~ lime juice ~ mango purée
14

GLAMOR COSMO

Belvedere Vodka ~ Chambord
cranberry juice ~ splash of lime juice
15

THAT'S MANHATTAN

Maker's Mark Bourbon
sweet vermouth ~ splash of cassis
14