

Anton & Michel

L U N C H M E N U

Starters

- Classic French Onion Soup 13
Soup of the Day cup 8 bowl 11
Hearts of Romaine - grana padano cheese, croutons, caesar dressing 13
GF Endive & Radicchio - goat cheese, toasted almonds, pomegranate vinaigrette 13
GF Roasted Red & Golden Beets - candied walnuts, feta, champagne vinaigrette 15
GF Chilled Iceberg Wedge - gorgonzola, peppered bacon bits, creamy artichoke dressing 13
GF Organic Mixed Greens - cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette 12
Duck Liver Pâté - cornichons, pickled mustard seeds, wild berry confit, toasted baguette 19
Shrimp Spring Roll - asian cole slaw, acacia honey glaze, sweet chili sauce 17
Crab Cakes - pineapple-coconut arugula salad, wild berry vinaigrette 20
GF Wild Mushroom Risotto - basil pesto, parmesan 18

Great Salads

- GF Shrimp Salad - grapefruit, baby greens, creamy tarragon dressing 20
Asian Chicken - mandarin orange, crisp rice noodles, sesame-soy dressing 19
GF Seared Ahi Tuna Niçoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 22
Seared Sea Scallops - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 21
GF Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard-boiled egg 19
Grilled Chicken Caesar 18 Blackened Salmon Caesar 24

Sandwiches

served with fries, mixed green salad or sweet potato fries

- Ahi Tuna - avocado, micro greens, sweet chili, wasabi cream 19
Grilled Lamb Sliders - tomato onion jam, feta cheese, on toasted pretzel bun 18
Harris Ranch Black Angus Burger - with or without cheese, smoked tomato aioli 18
Open-Faced Black Angus Steak - tobacco onions, chimichurri sauce, on toasted baguette 22
Vegetarian - grilled portobello, tomato, avocado, halloumi cheese, cashew pesto, on naan 18
Grilled Chicken Breast - tomato, asiago cheese, applewood smoked bacon 17
BLT Wrap - caramelized onions, avocado, jack cheese 18
Shrimp Club - bacon, spinach, green onion dressing 18

Prime Plates

- GF Black Angus Flat Iron Steak - bourbon barbecue sauce, seasoned steak fries 29
Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 25
Grilled Prawns and Scallops with Basil Fettuccine - oven-roasted tomato sauce, mushrooms and scallions 23
Free-Range Chicken Breast - spinach-ricotta dumplings, shiitake mushroom cream 24
Cured Salmon Ravioli - meyer lemon mascarpone cream, wild trout roe 22

PLEASE NOTE THAT "GF" NEXT TO ITEM INDICATES CERTIFIED GLUTEN-FREE
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