

Anton & Michel

B A R M E N U

Soups & Salads

Soup of the Day cup 8 bowl 11

Classic French Onion Soup 13

^{GF} Organic Mixed Greens 13

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

Hearts of Romaine 15

white anchovy, grana padano cheese, croutons, caesar dressing

^{GF} Chilled Iceberg Wedge 14

gorgonzola, peppered bacon bits, creamy artichoke dressing

^{GF} Roasted Red & Golden Beets 15

candied walnuts, feta, champagne vinaigrette

Prime Plates

Cured Salmon Ravioli 22

meyer lemon mascarpone cream, wild trout roe

Panko-Crusted Sand Dabs 25

smoked paprika remoulade, jasmine rice

Free-Range Chicken Breast 24

spinach-ricotta dumplings, shiitake mushroom cream

Seafood Linguine 28

little neck clams, mussels, white wine garlic sauce

^{GF} Black Angus Flat Iron Steak 32

beef jus, gorgonzola, house potato chips

Blackened Salmon Caesar 24

Grilled Chicken Caesar 18

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

Tuna Tartare 18
avocado, soy-citrus dressing, wasabi cream,
sesame crackers

GF Wild Mushroom Risotto 20
basil pesto, parmesan

GF Duo Lamb Chops 23
on dollops of honey chipotle and
cilantro lime sauces, fingerling potato salad

GF Truffle Fries 12
grana padano cheese, truffle aioli

California Red Abalone 35
pickled ginger salad, caper beurre blanc

GF Brochettes of Filet Mignon 18
chimichurri sauce, crispy garlic fries, mixed greens

Crab Cakes 21
pineapple-coconut arugula salad, wild berry vinaigrette

Shrimp Spring Roll 17
asian cole slaw, acacia honey glaze, sweet chili sauce

Grilled Lamb Sliders 18
tomato onion jam, feta cheese,
toasted pretzel bun, sweet potato fries

Duck Liver Paté 20
cornichons, pickled mustard seeds,
wild berry confit, toasted baguette

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Select Wines by the Glass or Bottle

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

MOËT MINI BRUT ~ France
SPLIT 22

CHANDON BRUT ~ California
SPLIT 12

SAINT HILAIRE BRUT ~ France
GLASS 10 | BOTTLE 44

JULIETTE ROSÉ ~ France
(70% Grenache & 30% Syrah)
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

Tudor ~ Santa Lucia Highlands
GLASS 16 | BOTTLE 60

CABERNET SAUVIGNON

Estancia ~ Paso Robles
GLASS 11 | BOTTLE 40

Daou ~ Paso Robles
GLASS 16 | BOTTLE 60

B.R. COHN MERLOT ~ Sonoma
GLASS 12 | BOTTLE 44

TERRAZAS MALBEC RESERVA ~ Argentina
GLASS 12 | BOTTLE 44

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Specialty Drinks

TIRAMISU MARTINI

Van Gogh Double Espresso Vodka,
Frangelico, Bailey's Irish Cream, Hazelnut liqueur
16

TEXAS MULE

Tito's Handmade Vodka,
fresh lime juice, ginger beer
16

MISSION MARTINI

Hendrick's Gin, a kiss of vermouth,
lemon twist and olive, served up
16

BELLA BELLINI

Champagne, mango nectar, angostura
13

GLASS MENAGERIE

Glass Vodka, Limoncello,
lemon & cranberry juice
16

MAMA MANGO MARGARITA

Don Julio Silver Tequila, orange liqueur,
lime juice mango purée
16

WOODFORD OLD FASHION

Woodford Reserve Bourbon,
muddled sugar, orange & cherry, bitters
16

THAT'S MANHATTAN

Maker's Mark Bourbon,
sweet vermouth, splash of cassis
16