

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 - white anchovy, grana padano cheese, croutons, caesar dressing 15

GF Endive & Radicchio - goat cheese, toasted almonds, pomegranate vinaigrette 14

GF Roasted Red & Golden Beets - candied walnuts, feta, champagne vinaigrette 15

GF Chilled Iceberg Wedge - gorgonzola, peppered bacon bits, creamy artichoke dressing 14

GF Organic Mixed Greens - cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette 13

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

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

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

GF Wild Mushroom Risotto - basil pesto, parmesan 20

Great Salads

Asian Chicken - mandarin orange, crisp rice noodles, cashews, sesame-soy dressing 20

GF Shrimp Salad - citrus, baby greens, avocado, toasted pepitas, creamy tarragon dressing 22

GF Seared Ahi Tuna Niçoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 23

Seared Sea Scallops - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 25

Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard-boiled egg 21

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 Wrap - grilled portobello, tomato, avocado, halloumi cheese, cashew pesto 18

Grilled Chicken Breast - tomato, asiago cheese, applewood smoked bacon 17

Sourdough BLTA - arugula, heirloom tomato, avocado 18

Shrimp Club - bacon, spinach, green onion dressing 19

Prime Plates

GF Black Angus Flat Iron Steak - beef jus, gorgonzola, house potato chips 32

Seafood Linguine - little neck clams, mussels, tomato confit, white wine garlic sauce 28

Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 25

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