

Christmas
at
Anton & Michel

Starters

Wild Mushroom Risotto 22
basil pesto, parmesan

California Red Abalone 37
pickled ginger salad, caper beurre blanc

Oysters Rockefeller 34
*½ dozen oysters cooked in the shell, with delicately seasoned spinach,
topped with sauce mornay and breadcrumbs*

Crab Cakes 23
pineapple-coconut arugula salad, wild berry vinaigrette

Steak Tartare 24
buttered toast, grana padano cheese

Tomato & Grilled Halloumi 22
balsamic glaze, extra virgin olive oil

Soups & Salads

Lobster Bisque 12

Classic French Onion Soup 15

Chilled Iceberg Wedge 15
gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 18
candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 17
*white anchovy, grana Padano cheese,
croutons, caesar dressing*

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

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Prime Plates

Rack of Lamb 59

*citrus-port sauce, oven-roasted vegetables,
bacon-leek potato gratin*

Maple Leaf Duck Breast 45

*sundried cherry sauce, grilled asparagus,
roasted peppers, sweet potato mash*

Seafood Fricassée 45

*grilled shrimp and scallops, smoked salmon ravioli,
asparagus-mushroom cream sauce,
chipotle pesto*

Pan-Seared Alaskan Halibut 45

*sherry wine sauce, sautéed spinach,
yukon gold mash*

Filet Mignon & Lobster Tail 79

*roasted garlic, fresh herbs, drawn butter,
lemon-scented jasmine rice*

American Kobe Beef Short Ribs 53

*wild mushrooms, cipollini onions,
horseradish mash*

Rib Eye Steak 55

*green peppercorn-brandy sauce, garlic string beans,
truffle fries*

Black Angus Filet Mignon 55

*wild mushrooms, pancetta, cabernet reduction,
sautéed asparagus, roasted fingerling potatoes*

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