

Anton & Michel

B A R M E N U

Soups & Salads

Soup of the Day cup 9 bowl 12

Classic French Onion Soup 15

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

Hearts of Romaine 16
white anchovy, grana padano cheese, croutons, caesar dressing

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

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

Prime Plates

Cured Salmon Ravioli 23
meyer lemon mascarpone cream, wild trout roe

Panko-Crusted Sand Dabs 27
smoked paprika remoulade, jasmine rice

GF Free-Range Chicken Breast 25
garlic confit, baby carrots, yukon gold mash

Seafood Linguine 32
little neck clams, mussels, prawns, white wine garlic sauce

GF Black Angus Flat Iron Steak 34
beef jus, gorgonzola, house potato chips

Blackened Salmon Caesar 26

Grilled Chicken Caesar 20

Harris Ranch Black Angus Burger 19
served with or without cheese,
smoked tomato aioli

PLEASE NOTE THAT "GF" NEXT TO ITEM INDICATES CERTIFIED GLUTEN-FREE
PLEASE HELP US CONSERVE WATER — SERVED ONLY UPON REQUEST

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Small Plates

Naan “Pizzetta” 18

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

Ahi Tuna Crudo 24

avocado, soy-chili dressing, wasabi,
sesame crackers

Braised Beef Cheeks 24

creamy polenta, brussel sprouts, port wine reduction

GF Wild Mushroom Risotto 22

basil pesto, parmesan

GF Grilled Lamb Chops 28

honey chipotle and
cilantro lime sauces, fingerling potato salad

GF Truffle Fries 13

grana padano cheese, fines herbes

Steak Tartare 22

chopped beef tenderloin, capers, cornichons,
shallots, grana padano cheese, buttered baguette

GF Brochettes of Filet Mignon 21

chimichurri sauce, crispy garlic fries, mixed greens

Crab Cakes 22

fennel & apple salad, citrus vinaigrette

Oysters Rockefeller 32

1/2 dozen oysters cooked in the shell,
with delicately seasoned spinach
topped with sauce mornay and breadcrumbs

Grilled Lamb Sliders 20

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

Housemade Duck Liver Paté 21

cornichons, pickled mustard seeds,
wild berry confit, toasted baguette

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B A R M E N U

Select Wines by the Glass or Bottle

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

MOËT MINI BRUT ~ France

SPLIT 23

CHANDON BRUT ~ California

SPLIT 13

SAINT HILAIRE BRUT ~ France

GLASS 10 | BOTTLE 45

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

Cru ~ Monterey County

GLASS 13 | BOTTLE 48

Tudor ~ Santa Maria

GLASS 18 | BOTTLE 68

CABERNET SAUVIGNON

Estancia ~ Paso Robles

GLASS 12 | BOTTLE 44

Daou ~ Paso Robles

GLASS 16 | BOTTLE 60

CLINE "Seven Ranchlands" 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