

Anton & Michel

D I N N E R M E N U

Starters

GF Wild Mushroom Risotto 22

basil pesto, parmesan

Oysters Rockefeller 32

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

California Red Abalone 37

pickled ginger salad, caper beurre blanc

Crab Cakes 22

fennel & apple salad, citrus vinaigrette

Steak Tartare 22

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

Ahi Tuna Crudo 24

avocado, soy-chili dressing, wasabi, sesame crackers

GF Heirloom Tomato & Grilled Halloumi 20

balsamic glaze, extra virgin olive oil

Housemade Duck Liver Paté 21

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

Soups & Salads

Soup of the Day 12

Classic French Onion Soup 15

GF Radicchio & Endive 16

bartlett pear, hazelnut, blue cheese-fine herbs vinaigrette

GF Organic Mixed Greens 13

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

GF Chilled Iceberg Wedge 15

gorgonzola, peppered bacon bits, creamy artichoke dressing

GF Roasted Red & Golden Beets 18

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 16

white anchovy, grana padano cheese,
croutons, caesar dressing

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

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Prime Plates

GF Maple Leaf Duck Breast 42

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

GF Grilled Bone-In Pork Chop 39

braised red cabbage, warm potato salad
smoked apple demi-glace

GF Oven-Roasted Half Chicken 36

semi-boneless free-range, garlic confit, baby carrots,
yukon gold mash

GF Crispy Skin Salmon 40

creamy beluga lentils, grilled endive, basil pesto

GF Pan Seared Halibut 45

rancho gordo beans, braised kale, puttanesca sauce

Italian Parsley Fettuccine 40

clams, scallops, prawns, chorizo, tomato sauce

Seafood Fricassée 44

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

Rack of Lamb 57

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

GF American Kobe Beef Short Ribs 52

wild mushrooms, cipollini onions, horseradish mash

GF Rib Eye Steak 55

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

GF Black Angus Filet Mignon 56

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

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