

Anton & Michel

L U N C H M E N U

Starters

- Classic French Onion Soup 15
Soup of the Day cup 9 bowl 12
- Hearts of Romaine - white anchovy, grana padano cheese, croutons, caesar dressing 16
- GF Radicchio & Endive - bartlett pear, hazelnut, blue cheese-fines herbs vinaigrette 16
- GF Roasted Red & Golden Beets - candied walnuts, feta, champagne vinaigrette 18
- GF Chilled Iceberg Wedge - gorgonzola, peppered bacon bits, creamy artichoke dressing 15
- GF Organic Mixed Greens - cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette 13
- Housemade Duck Liver Pâté - cornichons, pickled mustard seeds, wild berry confit, toasted baguette 21
- Ahi Tuna Crudo - avocado, soy-chili dressing, wasabi, sesame crackers 24
- Crab Cakes - fennel & apple salad, citrus vinaigrette 22
- GF Wild Mushroom Risotto - basil pesto, parmesan 22

Great Salads

- GF Duck Confit - frisée salad, green beans, poached egg, whole-grain mustard vinaigrette 22
- GF Shrimp Salad - citrus, baby greens, avocado, toasted pepitas, creamy tarragon dressing 23
- GF Seared Ahi Tuna Niçoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 24
- Seared Sea Scallops - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 26
- Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard-boiled egg 22
- Grilled Chicken Caesar 20 Blackened Salmon Caesar 26

Sandwiches

served with fries, mixed green salad or sweet potato fries

- Ahi Tuna - avocado, micro greens, sweet chili, wasabi cream 21
- Grilled Lamb Sliders - tomato onion jam, feta cheese, on toasted pretzel bun 20
- Harris Ranch Black Angus Burger - with or without cheese, smoked tomato aioli 19
- Open-Faced Black Angus Steak - tobacco onions, chimichurri sauce, on toasted baguette 24
- Vegetarian Wrap - grilled portobello, tomato, avocado, halloumi cheese, cashew pesto 19
- Grilled Chicken Breast - tomato, asiago cheese, applewood smoked bacon 19
- Sourdough BLTA - arugula, heirloom tomato, avocado 19
- Shrimp Club - bacon, spinach, green onion dressing 20

Prime Plates

- GF Black Angus Flat Iron Steak - beef jus, gorgonzola, house potato chips 34
- Seafood Linguine - little neck clams, mussels, prawns, white wine garlic sauce 32
- Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 27
- GF Free-Range Chicken Breast - garlic confit, baby carrots, yukon gold mash 25
- Cured Salmon Ravioli - meyer lemon mascarpone cream, wild trout roe 23

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