

Anton&Michel

B A R M E N U

Soups & Salads

Soup of the Day cup 9 bowl 12

Classic French Onion Soup 15

Hearts of Romaine 16

white anchovy, grana padano cheese, croutons, caesar dressing

GF Chilled Iceberg Wedge 16

gorgonzola, peppered bacon bits, creamy artichoke dressing

GF Roasted Red & Golden Beets 18

candied walnuts, feta, champagne vinaigrette

Prime Plates

Panko-Crusted Sand Dabs 27

smoked paprika remoulade, jasmine rice

Shrimp & Grits 24

blackened prawns, creamy polenta, sauted peppers

GF Free-Range Chicken Breast 26

garlic confit, baby carrots, yukon gold mash

GF Black Angus Flat Iron Steak 36

beef jus, gorgonzola, house potato chips

Blackened Salmon Caesar 28

Grilled Chicken Caesar 22

Chuck Brisket Burger 22

toasted brioche, aged cheddar, giardiniera aioli, pickles

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

Pinsa Flatbread 24

roasted seasonal vegetables, goat cheese, pesto, arugula
add prosciutto 4.50

Ahi Tuna Crudo 24

avocado, soy-chili dressing, wasabi,
sesame crackers

Fried Monterey Squid 21

grilled lemon, house cocktail sauce

GF Wild Mushroom Risotto 23

basil pesto, truffle, parmesan

Steamed Littleneck Clams 24

shallots, white wine, grilled focaccia

GF Truffle Fries 14

grana padano cheese, fine herbes

Steak Tartare 24

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

GF Brochettes of Filet Mignon 23

chimichurri sauce, crispy garlic fries, mixed greens

Dungeness Crab Cake 25

mustard remoulade, citrus fennel salad, fresh herbs

Oysters Rockefeller 32

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

Grilled Lamb Sliders 21

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

Housemade Duck Liver Paté 22

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

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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 12 | BOTTLE 45

JULIETTE ROSÉ ~ France
(70% Grenache & 30% Syrah)
GLASS 10 | BOTTLE 34

FINI PINOT GRIGIO ~ Italy
GLASS 10 | BOTTLE 32

BERNARDUS SAUVIGNON BLANC ~ Monterey
GLASS 14 | BOTTLE 44

CHARDONNAY

Estancia ~ Monterey
GLASS 11 | BOTTLE 38

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
14

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