

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 16
Housemade Duck Liver Pâté - cornichons, pickled mustard seeds, wild berry confit, toasted baguette 22
Ahi Tuna Crudo - avocado, soy-chili dressing, wasabi, sesame crackers 24
Dungeness Crab Cake - mustard remoulade, citrus fennel salad, fresh herbs 25
GF Wild Mushroom Risotto - truffle, basil pesto, parmesan 23
Fried Monterey Squid - grilled lemon, house cocktail sauce 21

Great Salads

- GF Duck Confit - frisée salad, green beans, poached egg, whole-grain mustard vinaigrette 24
GF Shrimp Salad - citrus, baby greens, avocado, toasted pepitas, creamy tarragon dressing 27
GF Seared Ahi Tuna Niçoise - sesame crusted, asian pickled relish salad, balsamic vinaigrette 25
Seared Sea Scallops - spinach & radicchio, candied walnuts, honey-dijon dressing, goat cheese toast 28
Grilled Beef Brochette Cobb - avocado, gorgonzola, crumbled bacon, hard-boiled egg 24
Grilled Chicken Caesar 22 Blackened Salmon Caesar 28

Sandwiches

served with fries, mixed green salad or sweet potato fries
Gluten Free bread available upon request

- Chuck Bricket Burger - toasted brioche, aged cheddar, giardiniera aioli, pickles 22
Smoked Trout Sandwich - house smoked steelhead trout, sauce gribiche, wild arugula 24
French Dip - sliced ribeye, gruyère cheese, crispy onions, horseradish aioli, beef aujus 29
Roasted Vegetable Sandwich - grilled eggplant & zuchinni, toasted focaccia, basil pesto, feta cheese 20
Grilled Lamb Sliders - tomato onion jam, feta cheese, on toasted pretzel bun 21
Grilled Chicken Breast - tomato, ruyère cheese, applewood smoked bacon 20
Sourdough BLTA - arugula, heirloom tomato, avocado 19
Grilled Shrimp Club - white tiger prawns, bacon, avocado, fresh herbs 22

Prime Plates

- GF Black Angus Flat Iron Steak - beef jus, gorgonzola, house potato chips 36
Panko-Crusted Sand Dabs - smoked paprika remoulade, lemon-scented jasmine rice 27
GF Free-Range Chicken Breast - garlic confit, baby carrots, yukon gold mash 26
Pinsa Flatbread - roasted seasonal vegetables, goat cheese, pesto, arugula 24
add prosciutto 4.50
Steamed Littleneck Clams - shallots, white wine, grilled Focaccia 24
Seafood Fricassée - shrimp and scallops, smoked salmon ravioli, asparagus
mushroom cream sauce, chipotle pesto 32