

Anton & Michel

LUNCH MENU

SMALL PLATES

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

GF Burrata & Prosciutto - wild arugula, toasted pistachios, balsamic glaze 22

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

Steamed Littleneck Clams - shallots, white wine, grilled Focaccia 24

Hamachi Crudo - yuzu kosho, white soy, avocado puree, toasted sesame 24

Dungeness Crab Cake - mustard remoulade, citrus fennel salad, fresh herbs 25

GREAT SALADS & SANDWICHES

sandwiches served with fries, mixed green salad or sweet potato fries

Gluten Free bread available upon request

GF Duck Confit - frisée salad, green beans, poached egg, whole-grain mustard vinaigrette 26

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 30

Grilled Chicken Caesar 24 Blackened Salmon Caesar 28

GF Grilled Beef Brochette Cobb - two skewers of filet mignon, tomato, avocado, gorgonzola, crumbled bacon, hard-boiled egg, creamy artichoke dressing 26

Chuck Brisket Burger - toasted brioche, aged cheddar, giardiniera aioli, pickles 22

Grilled Lamb Burger - pretzel bun, truffle honey, Laura chenel goat cheese, caramelized onions, arugula 23

French Dip - sliced ribeye, gruyère cheese, crispy onions, horseradish aioli, beef aujus 29

Roasted Vegetable Sandwich - grilled eggplant & zucchini, toasted focaccia, basil pesto, feta cheese 19

Grilled Chicken Sandwich - croissant, bacon, avocado, mayonnaise, tomato 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

GF Wild Mushroom Risotto - basil pesto, black truffle, parmesan 32

Lamb Pappardelle - slow braised lamb, wild mushrooms,

creme fraiche, toasted breadcrumbs 32

PLEASE NOTE THAT "GF" NEXT TO ITEM INDICATES CERTIFIED GLUTEN-FREE CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG S MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS PLEASE HELP US CONSERVE WATER SERVED ONLY ON REQUEST