

# Anton & Michel

## Starters

Soup of the Day cup 6.50 bowl 7.75

French Onion Soup 9.50

House Cured Salmon Crostini 12.75  
grilled halloumi • basil pesto • balsamic glaze

English Pea Risotto 10.75  
hickory smoked bacon • white truffle oil

Shrimp Spring Roll 12.75  
asian cole slaw • acacia honey glaze • sweet chili sauce

Grilled Castroville Artichoke 10.50  
fried capers • garlic-lemon aioli

## Salads

Classic Caesar 9.50

Assorted Carmel Valley Greens 8.75  
cherry tomato • cucumber • spicy pecans  
balsamic vinaigrette

Salinas Iceberg Wedge 8.75  
gorgonzola • hickory smoked bacon  
creamy artichoke dressing

Belgian Endive & Watercress 9.75  
goat cheese • toasted almonds  
sherry vinaigrette

Grilled Chicken Caesar 13.50

Blackened Salmon Caesar 16.75

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## Main Courses

Monterey Bay Sand Dabs 18.50  
panko-herb crust • caper beurre blanc

Herb-Seared Salmon 18.75  
sautéed swiss chard • sundried tomato pesto

Grilled Filet Mignon 23.50  
pinot noir reduction

Lamb Shank 16.75  
white bean cassoulet

Dungeness Crab Ravioli 15.75  
sundried tomatoes • meyer lemon cream sauce

Chicken Jerusalem 15.75  
olive oil • white wine • light cream • mushrooms  
artichoke hearts

Crab Cake Sliders 15.75  
smoked paprika remoulade

Black Angus Burger 13.75  
served with or without cheese

New York Steak Sandwich 18.75  
grilled onions • sundried tomato aioli

## Desserts

Ice Cream or Sorbet 7.50

Wild Berry Crème Brulée 8.50

Lemon Tarte - crème chantilly 8.50

Chocolate Truffle Torte - raspberry coulis 8.50

Warm Pineapple Polenta Cake - vanilla ice cream 8.50