

# Anton & Michel

## Lunch Menu

### Starters

Soup of the Day cup 5.50 bowl 7.50

French Onion Soup 9.00

Salinas Iceberg Wedge 8.50  
gorgonzola • hickory smoked bacon  
creamy artichoke dressing

Belgian Endive & Watercress 9.50  
goat cheese • toasted almonds  
sherry vinaigrette

Classic Caesar 9.50  
hearts of romaine • croutons  
parmesan • garlic dressing

Assorted Valley Greens 8.50  
cherry tomato • cucumber • spicy pecans  
balsamic vinaigrette

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

Grilled Castroville Artichoke 10.50  
fried capers • garlic-lemon aioli

### Main Course Salads

Chinese Chicken 13.75  
mandarin orange • cherry tomatoes  
crisp rice noodles • sesame-soy dressing

Seared Ahi Tuna "Niçoise" 17.50  
sesame crust • asian pickled relish salad  
cucumber • potatoes • olives  
balsamic vinaigrette

Fried Calamari 13.50  
mixed greens • portabella mushroom  
roasted bell pepper • herb-citrus vinaigrette

Tiger Prawns "Louie" 16.75  
salad greens • avocado • cucumber  
cherry tomatoes • louie dressing

Grilled Chicken Caesar 13.50

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### Specialties

#### Seafood Pasta

#### Fresh Fish of the Day

Monterey Bay Sand Dabs 17.75  
panko-herb crust • caper beurre blanc

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

Grilled Petit Filet Mignon 23.50  
pinot noir reduction

Lamb Shank 16.75  
white bean cassoulet

Chicken Jerusalem 15.50  
olive oil • white wine • light cream • mushrooms artichoke hearts

Dungeness Crab Ravioli 15.75  
sundried tomatoes • meyer lemon cream sauce

### Sandwiches

served with fries or salad

Hamburger 13.75  
served with or without cheese  
traditional garnishes

Grilled Chicken Breast 13.75  
hickory smoked bacon • tomato • parmesan

Vegetarian 13.75  
grilled portabella • halloumi cheese  
roasted bell pepper • basil oil

Flat Iron Steak 18.75  
grilled onions • sundried tomato aioli

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