

Anton & Michel

Dinner Menu

Appetizer

English Pea Risotto 10.75

hickory smoked bacon
white truffle oil

Dungeness Crab Ravioli 13.75

sundried tomatoes
meyer lemon cream sauce

House Cured Salmon Crostini 12.75

grilled halloumi • basil pesto
balsamic glaze

California Red Abalone Thermidor 33.50

pickled ginger salad

Grilled Castroville Artichoke 10.50

fried capers
garlic-lemon aioli

Lobster in Puff Pastry 14.50

vermouth-herb butter

Shrimp Spring Roll 12.75

asian cole slaw • acacia honey glaze
sweet chili sauce

Soup & Salad

Soup of the Day 7.75

French Onion Soup 9.50

Salinas Iceberg Wedge 8.75

gorgonzola • hickory smoked bacon
creamy artichoke dressing

Belgian Endive & Watercress 9.75

goat cheese • toasted almonds
sherry vinaigrette

Assorted Carmel Valley Greens 8.75

cherry tomatoes • cucumber • spicy pecans
balsamic vinaigrette

Classic Caesar 9.50

hearts of romaine • croutons • parmesan
garlic dressing

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Dinner Menu

Main Course

Black Angus Filet Mignon 37.50

grilled portabella mushroom • pinot noir reduction
potato-spinach gratin

American Kobe Beef Short Ribs 35.50

guinness-hoisin braised • tobacco onions
four-cheese polenta

Provimi Veal Chop 39.50

sautéed spinach • wild mushroom madeira sauce
garlic mashed potatoes

Australian Barramundi 26.50

lemon-pepper seared • smoked paprika remoulade
jasmine rice

California Sturgeon 28.50

char-broiled • beurre maître d'hôtel • toasted almonds
roasted tomato risotto

Herb-Seared Salmon 27.50

sautéed swiss chard • sundried tomato pesto
grilled polenta

Tiger Prawns & Diver Scallops Fricassée 29.50

light lobster-brandy cream sauce
smoked salmon ravioli

Black Angus New York Steak 38.50

green peppercorn brandy sauce
french fries

Roast Rack of Lamb 41.50

dijon mustard • lavender honey • bread crumbs • citrus-port sauce
garlic confit

Maple Leaf Duck Breast 30.50

pan seared • soy-ginger glaze • bing cherry sauce
herb cous-cous

Classic Dinner for Two

Prepared Tableside

110.00

(3 course)

Caesar Salad 22.00 (à la carte)

Rack of Lamb 83.00 (à la carte)

Choice of Flambée Dessert 22.00 (à la carte)