

Anton & Michel

Lunch Menu

Starters

Soup of the Day cup 6.50 bowl 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

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

Assorted Carmel Valley Greens 8.75
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

California Abalone Thermidor 33.50
pickled ginger salad

Main Course Salads

Grilled Chicken Caesar 13.50

Blackened Salmon Caesar 16.75

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 valley greens • portabella mushroom
roasted bell pepper • herb-citrus vinaigrette

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

Specialties

Seafood Pasta

Fresh Fish of the Day

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

Herb-Seared Salmon 18.50
sautéed swiss chard
sundried tomato pesto

Grilled Filet Mignon 23.50
pinot noir reduction

Lamb Shank 16.75
white bean cassoulet

Chicken Jerusalem 15.75
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

Crab Cake Sliders 15.75
smoked paprika remoulade

Black Angus Burger 13.75
served with or without cheese

Grilled Chicken Breast 13.75
hickory smoked bacon • tomato • parmesan

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

New York Steak 18.75
grilled onions • sundried tomato aioli

Desserts

Lemon Tarte 8.50

Ice Cream or Sorbet 7.50

Chocolate Truffle Torte 8.50

Wild Berry Crème Brulée 8.50

Warm Pineapple Polenta Cake 8.50