



Traverse City Restaurant Week Menu
February 26th-March 3rd
Select 3 courses for only \$25

First Course

Farro Salad
Italian grains tossed with roasted vegetables, mixed greens, fresh herbs & a Fustini's Lemon Dressing
Steamed Mussels
fresh, wild-caught mussels with shallots, tarragon & local white wine
Seared Pork Belly
slow-cooked Rice Farms pork served on a bed of greens topped with spicy mustard fruit

Second Course

Chicken Picatta
sautéed chicken breast with capers, lemon and white wine served with house rice & vegetables
Rice Farms Pork Chop*
local boneless loin chop served with cranberry relish, buttermilk mashed potatoes & vegetables
Sautéed Salmon*
pan-seared fresh salmon served with cilantro pesto, Gremolata butter & fingerling potatoes

Desserts

Apple-Mango Cobbler
warm fruit filling with a crunchy streusel topping & strawberry puree
Chocolate Bread Pudding
cubed challah bread baked with chocolate custard, topped with brown butter gelato



Regular Dinner Menu Selections

Soups, Salads & Small Plates

Soup du Jour - house prepared daily selection 3/5
French Onion Soup - gratinee-style, baked with melted cheese & croutons 4/6
Tomato Soup en Croute - our specialty... baked tomato soup with a puff pastry crust 6
Olive Twists - baked twists of pastry stuffed with feta cheese & tapenade 7
Smoked Whitefish Pâté - scallions blended with light cream cheese & assorted crackers 8
Sesame Crusted Tuna* - chilled rare tuna on thin crackers with wasabi & hot mustard 12
House Greens - mixed greens and bibb lettuce with creamy parmesan or oil & vinegar 4/7
Caesar Salad - classic romaine salad with our superb low fat dressing 5/8

Entrées

Roasted Vegetable Risotto
simmered arborio rice with roasted vegetables, white wine, vegetable stock & local chevre cheese 18
Fresh Michigan Whitefish
house-prepared crust choices: fresh herb & oil, parmesan, nut or blackened served with house rice & vegetables 19
Fennel-Vermouth Braised Lamb
slow-cooked lamb shank in a rich tomato-based sauce, served with buttermilk mashed potatoes 24
Porcini-Dusted Filet
center-cut beef tenderloin served with mushroom demi-glace and roasted fingerling potatoes 32

thank you for supporting our local dining establishments and wineries

Dinner served every night 5 pm -10 pm Lunch served Mon-Sat 11am - 4 pm Sunday Brunch 9 am - 3 pm
229. E. Front Street • Traverse City MI 49684 (231) 941-8888 FAX (231) 941-8893 www.amical.com
Next Cookbook: 660 Curries by, Raghavan Iyer March 5th-11th

*CAN BE COOKED TO ORDER: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness