



Soups, Appetizers & Starters

- Soup du Jour** - house prepared daily selection 2 / 4
- French Onion Soup** - gratinee-style, baked with melted cheese & croutons 3/6
- 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 and tapenade 7
- Smoked Whitefish Pâté** - scallions blended with light cream cheese & assorted crackers 8
- Pâté de Maison**- terrine preparation selected by the chef, served with coarse grain mustard & caperberries 9
- Goat Cheese Gratin**- warm chevre with fresh herbs, black olives & tomato sauce served with crostini 9
- Roasted Tomato Pizza** - with crumbled feta cheese, red onion, spinach & bacon on a cracker crust 9
- Monterey Crab Cakes** – two sautéed crab cakes served with a spicy chipotle remoulade 10
- Cheese Plate**- four cheese selections served with crisp apple slices, arropé and walnut toast 11
- Steamed Mussels**- half shell New Zealand mussels served over a parmesan-cucumber sauce 10
- Sesame Crusted Tuna*** - chilled rare tuna on thin crackers with wasabi & hot mustard 11

Salads with entrée or à la carte

- House Greens** – hydroponic bibb and romaine with creamy Parmesan or oil & vinegar 4 / 6
- Caesar Salad** - classic salad with our superb low fat dressing 4 / 7
- Chicken Caesar Salad** - tender chicken added to our classic salad 9
- Amical Salad**- local mixed greens with feta, dried cranberries & tomato vinaigrette 5 / 9
- Arugula & Parmesan Salad**- local Arugula, crisp Pancetta, tomatoes & shaved parmesan in lemon dressing 10
- Radicchio-Hazelnut Salad**- blue cheese tossed with Bibb lettuce, Hazelnut dressing & house croutons 10

Entrées

- ☼ **Roasted Chicken**
one half bird, herbs de provence and olive oil marinade with parmesan mashed potatoes & fresh vegetables 15
- Zucchini Lasagna with Spinach**
roasted zucchini, ricotta & mozzarella baked with our house tomato sauce, served with fresh vegetables 16
- ☼ **Ravioli with Butternut Squash**
large ricotta-filled pasta tossed with diced squash, topped with basil & a ribbon of balsamic syrup 16
- Cavatappi with Roquefort & Chicken**
simple but classic pasta presentation with lemon zest, fresh rosemary & a dash of nutmeg 18
- ☼ **Fresh Michigan Whitefish**
house-prepared crust choices: *herb, parmesan, nut or blackened* then served with house rice & vegetable 18
- Breast of Chicken with Morels & Asparagus**
breast of chicken sautéed with mushroom cream, served with asparagus & house rice pilaf 20
- Crab & Japonica Stuffed Sole**
oven-baked sole fillet, stuffed with mozzarella, rice & crab, served with fresh vegetables 20
- Duck Breast with Cherries & Rhubarb***
pan-seared duck served with local cherry-brandy sauce, parmesan mashed potatoes & fresh vegetable 20
- ☼ **Lemon-Thyme Braised Lamb**
slow-cooked braised shank rubbed in fresh herbs, served with parmesan mashed potatoes & fresh vegetable 20
- Honey-Mint Glazed Salmon***
oven-baked salmon fillet in a raspberry-spiked sweet glaze, served with fresh vegetables & our house rice pilaf 21
- Sirloin Broufaddo***
flavorful pan-grilled steak over cornichon-caper demi-glace, served with herbed turnip puree & vegetables 23
- Filet with Roasted Mushrooms***
pan grilled center-cut tenderloin served with caramelized shallot butter, herbed turnip puree & fresh vegetables 33

Dinner served every night 5 pm - 10 pm Lunch served Mon-Sat 11 am – 4 pm Sunday Brunch 9 am-3pm
Join us for Mothers Day Brunch May 11th from 9- 3 Reservations Suggested

Final Cookbook: **Rosa's New Mexican Table** by Roberto Santibanez May 5th-10th
229. E. Front Street • Traverse City MI 49684 (231) 941-8888 FAX (231) 941-8893 www.amical.com

☼ Denotes a quickly prepared entree for our patrons attending an impending scheduled event

*CAN BE COOKED TO ORDER:

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness