



## Soups and Appetizers

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- 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 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
- Bacon & Gorgonzola**- with mozzarella cheese & caramelized onion a thin tortilla crust 10
- Artichoke Gratin**- diced artichoke bottoms baked in garlic, cream and Gruyere cheese 9
- New England Crab Cakes**- two lump crabmeat cakes, mashed potato & scallions served with sweet chili aioli 12
- Cheese Plate**- four cheese selections served with crisp apple slices, Arropé and walnut toast 12
- Mussels Amatriciana** - a dozen half-shell mussels tossed with pancetta, spicy tomato sauce and garlic 12
- Sesame Crusted Tuna\*** - chilled rare tuna on thin crackers with wasabi & hot mustard 12

## Salads

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- House Greens** – romaine and local bibb lettuce with creamy Parmesan or oil & vinegar sm 4 / lg 7
- Caesar Salad** - classic romaine salad with our superb low fat dressing sm 5 / lg 8
- Chicken Caesar Salad** - tender chicken added to our classic salad 10
- Amical Salad** – local bibb lettuce & mixed greens with feta, dried cranberries & tomato vinaigrette sm 5 / lg 9
- Orange & Fennel Salad**- shaved fennel, pinenuts, spinach & local Chevre, tossed with ginger-orange dressing sm 6 / lg 10

## Entrées

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- Roasted Chicken**  
one half bird, herbs de provence & olive oil marinade, served with Dijon cream sauce & buttermilk mashed potatoes 16
- Crispy Panko-Crusted Eggplant**  
sautéed then baked "parmesan-style" with house tomato sauce & mozzarella cheese 17
- Ravioli with Artichoke Cream**  
cheese-filled pasta served over wilted spinach with artichoke hearts, garnished with sundried tomato pesto 17
- Fresh Michigan Whitefish**  
house-prepared crust choices: herb, parmesan, nut or blackened then served with house rice & vegetables 18
- Chicken Gado Gado**  
Indonesian stir fry with coconut milk, red curry paste, spinach, crushed peanuts & rice noodles 18
- Pan-Seared Mahi Mahi\***  
Mahi fillet served over warm quinoa salad & topped with vanilla-pineapple salsa 18
- Gorgonzola-Pine Nut Stuffed Quail\***  
wrapped with housemade Bootjack bacon, oven-roasted & served with cranberry gastrique & vegetables 20
- Bourbon-Glazed Pork Chop\***  
grilled center-cut chop with a whiskey glaze, served with celery root puree 20
- Beer Braised Beef**  
beef brisket marinated & slow-cooked in Right Brain Beer & cippoline onions, buttermilk mashed potatoes & vegetable 20
- Pistachio-Crusted Salmon\***  
oven-baked with a pistachio nut crust, served with roasted shallot vinaigrette, house rice & vegetables 22
- Shrimp Carbonara**  
shrimp & linguini tossed with crisp pancetta, peas, and garlic-parmesan cream 22
- Steak au Poivre\***  
encrusted in a peppercorn mélange, topped with Madeira butter & served with buttermilk mashed potatoes & vegetables 24
- Rack of Lamb\***  
rubbed with herbs & spicy mustard, oven-roasted & served with port wine au jus, celery root puree & vegetables 30

**Dinner** served every night 5 pm -10 pm    **Lunch** served Mon-Sat 11am - 4 pm    **Sunday Brunch** 9 am - 3 pm  
Next Cookbook: **Bottega Favorito** Italian cuisine from Birmingham, AL & Frank Stitt Feb. 1<sup>st</sup> thru 6<sup>th</sup>  
amical will be closing at 3 pm on Sunday January 24<sup>th</sup> for our annual staff party

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\*CAN BE COOKED TO ORDER:

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