



## Soups and Appetizers

- 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
- Tomato-Avocado Bruschetta- roma tomatoes, red onion, jalapeno, avocado and cilantro on toasted focaccia 8
- Pâté de Maison- terrine preparation selected by the chef, served with coarse grain mustard & caperberries 9
- Bacon & White Cheddar Pizza- house-cured bacon, Farm country white cheddar, red onion and basil on a thin crust 10
- Mahi-Mahi Fish Tacos- grilled Mahi-Mahi, with shredded cabbage, pico de gallo, lime vinaigrette & crème fraiche 12
- Monterey Crab Cakes – two sautéed crab cakes served with a spicy chipotle remoulade 12
- Cheese Plate- four cheese selections served with crisp apple slices, Arropé and walnut toast 12
- Mussels “Rockefeller” - half shell mussels with wilted spinach, shallots & bacon, crumb-topped & baked 12
- Sesame Crusted Tuna\* - chilled rare tuna on thin crackers with wasabi & hot mustard 12

## Salads

- House Greens – mixed greens 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 6 / lg 10
- La Caprese Salad- marinated fresh mozzarella, Zenner tomatoes, basil & greens with Fustini’s 18 year balsamic sm 7 / lg 11
- Isabel’s Salad- crunchy jicama, radish & cucumber slices over mixed greens tossed in lime vinaigrette dressing 10

## Entrées

- Roasted Chicken
- one half bird, herbs de provence & olive oil marinade, served with lemon-herb jus & buttermilk mashed potatoes 16
- Spinach-Mushroom Phyllo Tart
- sautéed mushrooms, spinach, pine nuts and feta inside a crispy Phyllo tart shell, topped with house tomato sauce 17
- Ravioli with Tomatoes and Arugula
- cheese-filled pasta tossed with roasted tomato pesto compote & local chevre on a bed of Arugula 17
- Grilled Chicken Breast with Leek Relish
- grilled breast of chicken topped with leeks and served with creamy polenta and vegetables 18
- Fresh Michigan Whitefish
- house-prepared crust choices: herb, parmesan, nut or blackened then served with house rice & vegetables 18
- Saskatoon Ginger Glazed Pork Tenderloin\*
- grilled pork tenderloin rubbed with Saskatoon Berry jam & served with hot mustard & rice 18
- Mediterranean Chicken Linguine
- pasta tossed with roasted artichokes, sun dried tomatoes & spinach in a light wine broth topped with local feta 20
- Honey-Lemon Braised Lamb
- slow-cooked lamb shank with Right Brain Beer & local honey served with buttermilk mashed potatoes 20
- Salmon with Euro-Cucumber Salad\*
- baked garnished with crème fraîche and crunchy cucumber salad, served with house rice and vegetables 22
- Duck Breast with Cherry Stout\*
- pan-seared duck breast with a local tart cherry & local beer sauce, creamy polenta and vegetables 22
- Sirloin with Balsamic-Brandy Cream\*
- flavorful pan-seared steak served over a molasses brandy sauce with buttermilk mashed potatoes & vegetables 24
- Veal Picatta
- tender veal scalloppine sautéed with capers, lemon & garlic, served over spaetzle 26
- Lobster Tacos
- two soft flour tortillas filled with lobster, pepper jack & spinach with jicama slaw & yellow tomato salsa 26
- Farmer’s Market Addition
- regional vegetables, fruit and proteins sourced by our chefs to create a special dish with our local ingredients

Dinner served every night 5 pm -10 pm (Fri/Sat til 11 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

\*CAN BE COOKED TO ORDER:

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