



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
Jalapeno-White Cheddar Corn Cakes- sweet yellow corn in a cornmeal batter topped with ancho chili cream 9
Pâté de Maison- terrine preparation selected by the chef, served with coarse grain mustard & caperberries 9
Roasted Vegetable and Chevre Pizza- roasted fall vegetables topped with local goat cheese on a thin crust 10
New England Crab Cakes – two sautéed crab cakes served with a sweet chili aioli 12
Cheese Plate- four cheese selections served with crisp apple slices, Arropé and walnut toast 12
Saffron-Lemongrass Mussels- half shell New Zealand Mussels steamed in a saffron broth with tomatoes and scallions 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
Apple-Walnut Salad- greens & crisp Granny Smith apples tossed in creamy buttermilk gorgonzola dressing sm 6 / lg 10
Roasted Beet & Feta- local beets, local tomatoes & red onion over greens with lemon-olive oil dressing sm 6 / lg 10

Entrées

-
- Roasted Chicken
one half bird, herbs de provence & olive oil marinade, served with shallot demi glace & buttermilk mashed potatoes 16
Stuffed Acorn Squash
oven-roasted half squash filled with wild rice, roasted corn, scallions, fresh mozzarella & topped with pepper cream sauce 17
Ravioli with Pumpkin Cream
cheese-filled pasta served over fresh spinach, garnished with walnut pesto & crème fraiche 17
Chicken with Peaches & Almonds
sautéed chicken breast with peaches, & Amaretto, served with house rice & garnished with toasted almonds 18
Fresh Michigan Whitefish
house-prepared crust choices: herb, parmesan, nut or blackened then served with house rice & vegetables 18
Juniper-Brined Pork*
pan-seared pork tenderloin topped with rosemary-almond butter & garnished with apple cider reduction 19
Chicken Picatta Linguine
pasta tossed with roasted mushrooms, capers & spinach in a lemon wine butter sauce 20
Fennel-Vermouth Braised Lamb
slow-cooked lamb shank in a rich tomato-based sauce, served with buttermilk mashed potatoes 20
Pistachio-Crusted Salmon*
oven-baked with a pistachio nut crust, served over house rice with roasted shallot vinaigrette 22
Duck Breast with Champagne-Cranberry Sauce*
sautéed breast of duck with a tart cranberry-wine sauce, butternut squash succotash & fresh vegetables 22
Sirloin with Shiitake-Ginger Sauce*
flavorful pan-grilled steak served with a shiitake mushroom and ginger sauce, house rice & vegetables 24
Masa-Seared Alaskan Cod*
from Alaskan Premium Seafoods, cornmeal-dusted cod, served with a lemon-parsley pesto & butternut squash succotash 24
Rosemary-Crusted Filet Mignon*
pan-seared center cut filet served with a red wine demi glace, buttermilk mashed potatoes and vegetables 32

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

*CAN BE COOKED TO ORDER:

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