

# Amicale

## Lunch Menu

### Appetizer

#### Volauvent of French Escargot

Chablis, fresh garlic, scallions, puff pastry

\$ 11

#### Amicale Onion Soup Au gratin

Gruyere, pecorino, focaccia croutons

\$ 9

#### Soup of the Day

\$ p/a

#### Saffron Prince Edward Island Mussels

Saffron, pinot gris, garlic, basil

\$ 13

#### Housemade Fresh Mozzarella & Roasted Tomato

Beefsteak tomatoes, parmesan crostini, baby arugula, white balsamic

\$ 12

#### Duck Confit & Wild Mushroom Quesadilla

Ratatouille, gruyere, crème fraiche

\$ 13

### Salads

#### Organic Mesclun Green Salad

Cucumber, bermuda onions, tear drop tomatoes, champagne vinaigrette

\$ 9

#### Traditional Caesar Salad

Hearts, crumbled gorgonzola, honey-roasted pear vinaigrette

\$ 13

Add to any salad

Chicken Breast ~ \$ 7    Grilled Shrimp ~ \$ 7

### Main Course

#### Penne Pasta Amicale

Asparagus, diced tomatoes, mozzarella, garlic, wine, extra virgin olive oil

\$ 16

#### Pan Seared Calf Liver

Country bacon, caramelized onions shallot- thyme demi

\$ 17

#### Layered Free Range Chicken Breast

Fresh mozzarella, sliced plum tomato, spinach, basil, white wine

\$ 16

#### Herb Crusted Filet of Wild Salmon

Horseradish mashed potatoes, whole grain mustard sauce

\$ 19

#### Herb Dusted Fresh Filet of Tilapia

Horseradish mashed potatoes, whole grain mustard sauce

\$ 19

#### Scallopini of Veal Champignon

Jasmine rice, sautéed spinach, pinot gris, diced tomatoes, lemon

\$ 19

#### Grilled Portobello & Goat Cheese Panini

Roasted vegetables, pesto aioli, foccacia

\$ 15

#### Black Angus Beefburger

Gruyere cheese, caramelized onions, pommes frites

\$ 15

#### Bone of Pork Loin Jardin

Diced tomato, cucumber, red onion, basil, balsamic vinegar

\$ 19

#### Pan Roasted Filet Migno Au Poivre

Pommes frites, cognac, green & black peppercorns

\$ 27