

## Dinner Menu

### SMALL PLATES

- Amano Bruschetta** ~ Diced Roma Tomatoes tossed with Garlic, Basil & Olive Oil served with Fresh Mozzarella, Toasted Garlic Baguette Slices & drizzled with Balsamic Reduction ~ \$9
- Fresh Fruit & Cheese** ~ Chef's Selection of Imported Cheeses with Seasonal Fruit ~ \$13
- Roasted Pepper Napoleon** ~ Fire-Roasted Seasoned Sweet Red Peppers Layered on Puff Pastry, Crumbled Goat Cheese, Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil & Balsamic Reduction ~ \$10
- Amano Maryland Lump Crab Cakes** ~ Our Special Recipe Lump Crab Cakes served with Sweet and Spicy Roasted Corn Salsa and Chili Pepper Aioli ~ \$14
- Smoked Salmon Tartare** ~ Norwegian Smoked Salmon with Capers, Red Onion, Crème Fraiche, Chopped Egg, Garlic Rounds and Wasabi Tobiko Caviar ~ \$14
- Brie en Croûte** ~ Brie Cheese & Caramelized Onion stuffed Puff Pastry served with sautéed Shiitake Mushrooms, Roasted Peppers & Balsamic Mixed Field Greens ~ \$11
- Escargots à la Bourguignon** ~ Escargots baked with Burgundy Wine, Garlic, Lemon, Flat Parsley, Sweet Basil and Butter served with Baguette Slices ~ \$10
- Shrimp & Artichoke Sauté** ~ Extra Large Gulf Shrimp, Artichoke Hearts & Asparagus sautéed with White Wine, Lemon, Butter & Garlic served with Puff Pastry ~ \$14
- Shrimp Dijonaise** ~ Pan-Seared Extra Large Gulf Shrimp with Whole Grain Mustard & Shiitake Mushroom Sauce served over Toasted Garlic Crostini Rounds ~ \$14
- Crostini di Polenta** ~ Cornmeal Fritters layered with Italian Sweet & Spicy Eggplant Caponata, Imported Goat Cheese, Fresh Basil & Olive Oil ~ \$10

### SOUP

- Soubise** ~ Sweet Vidalia Onion Soup infused with Cream & Cognac served with Crostini & Gruyere Cheese ~ \$4 / \$6
- Soup du Jour** ~ \$4 / \$6

### SALADS

- Amano Salad** ~ Mixed Field Greens with Fresh Sliced Pears, Gorgonzola Cheese, Pine Nuts, Michigan Sun-Dried Cherries & Diced Roma Tomatoes (Balsamic Vinaigrette) ~ \$12
- Niçoise Salad** ~ Mixed Field Greens with White Albacore Tuna Salad, Hard Boiled Eggs, Blanched French Green Beans, Red Skin Potatoes, Diced Roma Tomatoes & Calamata Olives (Lemon Tarragon Vinaigrette) ~ \$13
- Pan-Seared Filet Mignon Salad** ~ Mixed Field Greens with Pan-Seared and Sliced Filet Mignon, Grilled Cippolini Onions, Diced Roma Tomatoes, Blanched French Green Beans, Gorgonzola Cheese, English Cucumber and Fire-Roasted Red Sweet Peppers (Balsamic Vinaigrette) ~ \$17

### PASTA

Served with Fresh Country Italian Sour Dough Bread, House Salad or Cup of Soup

- Cheese Ravioli Palomino** ~ Large Ricotta, Mozzarella, & Parmesan Stuffed Ravioli with Fresh Tomato Sauce infused with a touch of Fresh Cream ~ \$17
- Meat Ravioli Pomodoro** ~ Large Veal & Beef Stuffed Ravioli with our House Fresh Tomato Sauce ~ \$17
- Black Pepper & Portobello Ravioli Pomodoro** ~ Black Pepper Pasta Ravioli stuffed with Portobello Mushrooms served with our House Fresh Tomato Sauce ~ \$18
- Gnocchi di Pesto** ~ Potato Dumplings tossed with Pesto served with Apple & Gouda Cheese Chicken Sausage ~ \$17
- Gnocchi San Remo** ~ Potato Dumplings with Basil Tomato Sauce and Fresh Mozzarella ~ \$17

### ENTREES

Served with Fresh Country Italian Sour Dough Bread, House Salad or Soup, Vegetable and Potato

- Cherry Hazelnut Chicken** ~ Free-Range Breast of Chicken sautéed with Michigan Sun-Dried Cherries and Frangelico Liqueur ~ \$22
- Chicken Dijonaise** ~ Pan-Seared Free-Range Breast of Chicken layered with Imported Prosciutto Ham, Gruyere Cheese served with Whole Grain Mustard Shiitake Cream Sauce ~ \$22
- Chicken Capriciousa** ~ Pan-seared Free-Range Breast of Chicken sautéed with Fresh Roma Tomatoes, Capers, Shiitake Mushrooms, White Wine, Garlic and Butter ~ \$21
- Veal Piccata** ~ Free-Range Milk-Fed Veal Medallions sautéed with Shiitake Mushrooms, Artichoke Hearts, White Wine, Lemon, Butter & Garlic ~ \$32
- Veal Marsala** ~ Free-Range Milk-Fed Veal Medallions sautéed with Shiitake Mushrooms, Sweet Onions, Marsala Wine, Garlic & Butter ~ \$32
- Salmon aux Poires** ~ Broiled Fillet of Norwegian Salmon with Sweet & Spicy Fresh Pear Glaze ~ \$24
- Pecan Encrusted Filet of Canadian Whitefish** ~ Ground Pecans, Savory Spices & a Touch of Sweetness ~ \$21
- Pan-Sautéed Idaho Rainbow Trout** ~ Whole Boneless Trout seasoned and sautéed with Olive Oil and Lemon ~ \$22
- Broiled Inland Prawns** ~ Extra Large Fresh Water Shrimp broiled with White Wine, Garlic, Butter & Lemon served with Drawn Butter ~ \$32
- Pan-Seared Tall Grass Filet Mignon** ~ Twelve-Ounce Center-Cut Filet Mignon served with Shiitake Mushroom Port Wine Reduction Sauce ~ \$38
- Grilled Tall Grass Rib Eye** ~ Sixteen-Ounce Grilled Rib Eye Steak served with our Special Vintage Sauce and Grilled Cippolini Onions ~ \$37
- Rack of Australian Lamb Chops** ~ Oven-Roasted with Garlic & Rosemary served with Shiitake Mushroom Cabernet Wine Reduction Sauce ~ \$34