



AMELIA'S

STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH 9-

Maple Sage Butter

-HUMMUS & FLATBREAD 12-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-HONEY-MAPLE ROASTED BUTTERNUT SQUASH (GF) 14-

Feta, Pimentón, Pepitas, Rosemary

-SLOW ROASTED CARROTS (GF) 14-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-SCALLOP CRUDO (GF) 21-

Toasted Almond, Blood Orange Vinaigrette, Shaved White Chocolate, Chive

-PAN SEARED FOIE GRAS 26-

Fuji Apple, Brandy, Brioche, Autumn-Spiced Honey

-CRISPY SHORT-RIB CROQUETAS 8-

Poblano Pepper, Garlic Aioli

-PECAN, CHERRY, & FOIE GRAS STUFFED QUAIL 20-

Farro Salad, Sweet Potato Purée, Gingered Plum Vinaigrette

-RED WINE BRAISED SPANISH OCTOPUS (GF) 24-

White Bean & Chorizo Stew, Chimichurri

-TARTARE OF BEEF TENDERLOIN 20-

Bone Marrow, Caper, Quail Egg, Smoked Sea Salt

-WOOD FIRED EMPANADAS 14-

Beef, Sweet Potato, Black Bean, Queso Fresco, Garlic-Lime Aioli

SOUP & SALADS

-BUTTERNUT SQUASH & APPLE BISQUE (GF) 9-

Melted Brie, Hazelnut

-ARUGULA SALAD (GF) 14-

Speck, Gorgonzola, Pecan, Pomegranate Balsamic Vinaigrette

-LEMONY KALE SALAD (GF) 11-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED BRUSSELS SPROUTS SALAD 14-

Cider Poached Apples, Crispy Shallot, Grana Padano

-WARM BEETS A LA CHAPA (GF) 13-

Charred Blood Orange, Fennel, Pistachio-Feta Vinaigrette



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 140-

*Caramelized Brussels Sprouts, Sweet Potato Fries, Bordelaise, Chimichurri
(Allow 45 Minutes to Medium Rare)*

-ARROW & BRANCH 'Vine Hill Ranch' 2018 | Cabernet Sauvignon | Oakville, Napa Valley, CA.....350/ bt-

-BEER BATTERED ATLANTIC GROUPER (GF) 41-

Blood Orange & Fennel Salad, Broccolini, Toasted Almond, Vanilla Butter

-SOMMARIVA PROSECCO SUPERIORE DOCG Brut NV | Glera | Veneto, Italy.....13.25 gl-

-SEARED SEA SCALLOPS & ROCK SHRIMP (GF) 39-

Sweet Potato Pozole, Guajillo Chili, Avocado, Cilantro, Lime

-CADRE 'Band of Stones' 2021 | Grüner Veltliner | Edna Valley, CA.....12.25 gl-

-HONEY GLAZED CAMPFIRE SALMON (GF) 38-

Creamed Spinach, Chanterelles, Pistachio

-DOMAINE PERRAUD MAÇON-VILLAGES 2019 | Chardonnay (Bright Fruit & Minerality) | Burgundy, France.....13.25 gl-

-WOOD GRILLED CHICKEN BREAST 28-

Duck Fat- Root Vegetable Hash, Citrus-Garlic Salmuera, Mustard- Sage Chicken Jus

-MOUNT EDEN VINEYARDS EDNA VALLEY 2019 | Chardonnay (Elegant Oak) | Central Coast, CA.....15.75 gl-

-PAPPARDELLE PASTA 31-

Charred Cabbage, Speck, Pumpkin Béchamel, 12-Month Aged Provolone

-FAILLA 2021 | Pinot Noir | Willamette Valley15.5 gl-

-BEEF BRISKET & CARAMELIZED ONION RAVIOLI 36-

Mushroom Cream, Rosemary Oil, Hazelnut, Grana Padano

-LERTA DI RADDIA CHIANTI CLASSICO 2018 | Sangiovese | Tuscany, Italy.....16.25 gl-

-MILK STOUT BRAISED BEEF SHORT-RIB 38-

Goat Cheese Polenta, Roasted Carrots, Pickled Onion, Basil

-CHÂTEAU PRIEURÉ DE BLAIGNAN MÉDOC 2016 | Merlot, Cabernet Sauvignon | Bordeaux, France.....12.5 gl-

-8 OZ WOOD GRILLED BEEF TENDERLOIN (GF) 52-

Patagonia Potato, Lemon Marinated Broccolini, Bordelaise

-CLOS DU VAL 'Estate' 2019 | Cabernet Sauvignon | Napa Valley, CA.....20.5 gl-