



# 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*

-OVEN ROASTED STUFFED QUAIL **20-**  
*Foie Gras, Cherry, Pecan, 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*

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## 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*



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## -PRIME TOMAHAWK RIBEYE FOR TWO (GF) **140-**

*Caramelized Brussels Sprouts, Mushroom & Gorgonzola Potato Gratin, Bordelaise, Chimichurri  
(Allow 45 Minutes to Medium Rare)*

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

## -BEER BATTERED ALASKAN COD **31-**

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

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

## -SEA SCALLOP & ROCK SHRIMP POZOLE (GF) **39-**

*Sweet Potato, Hominy, 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 Valley .....**15.5 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, Cinnamon Basil*

-ALVARO PALACIOS 'Camins del Priorat' 2020 | Garnacha, Samsó, Cab Sauv, Syrah | Priorat, Spain.....**16.75 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-**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*\*

**5% Kitchen Service Charge will be added to your bill**