



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

-SMOKED SALMON MOUSSE **16-**

Herbed Pistou, Char Roe, Grilled Sourdough

-PAN SEARED FOIE GRAS **26-**

Caramelized Banana, Pistachios, Pineapple Mole, Brioche

-CRISPY SHORT-RIB CROQUETAS **8-**

Poblano Pepper, Garlic Aioli

-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

-POLPETTE **14-**

Lamb & Beef Meatballs, Smoked Tomato, Polenta, Goat Cheese, Chive

-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/ btl-**

-CHILEAN SEA BASS (GF) **48-**

Yuzu Braised Leeks, Parsnip Purée, Radish, Miso-Sesame Vinaigrette

-DOMAINE LA MANARINE Rosé 2021 | Grenache, Mouvèdre, Syrah | Côtes du Rhône, France.....**9 gl-**

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

Sweet Potato and Hominy Stew, 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, Wild Mushrooms, 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

-NITTNAUS 2019 | Blauer Zweigelt | Burgenland, Austria.....**12.25 gl-**

-PAPPARDELLE PASTA **31-**

Smoked Tomato Cream, Speck, Burrata, Pine Nuts, Basil

-FAILLA 2021 | Pinot Noir | Willamette Valley**15.5 gl-**

-BEEF BRISKET & CARAMELIZED ONION RAVIOLI **36-**

Mushroom Cream, Rosemary Oil, Hazelnut, Grana Padano

-L'ERTA DI RADDA CHIANTI CLASSICO 2018 | Sangiovese | Tuscany, Italy.....**16.25 gl-**

-MILK STOUT BRAISED BEEF SHORT-RIB **38-**

Goat Cheese Polenta, Roasted Carrots, Pickled Onion, 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