



## AMELIA'S

### STARTERS & SHARED PLATES

**-HOUSE MADE SOURDOUGH 9-**

*Lemon-Basil Butter*

**-HUMMUS & FLATBREAD 12-**

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

**-CHANTERELLE MUSHROOM & BRIE TART 16-**

*Caramelized Onion, Tomato Vinaigrette, Nasturtium*

**-SLOW ROASTED CARROTS (GF) 14-**

*Brie & Onion Fondue, Chimichurri, Almonds, Red Onion*

**-CRUDO OF CHILEAN SEA BASS 18-**

*Seaweed Salad, Sesame, Mango, Wonton Crisp*

**-CHORIZO STUFFED ZUCCHINI (GF) 11-**

*Mozzarella, Soubise, Pickled Tomato, Toasted Pecan*

**-CHAPA ROASTED SPANISH OCTOPUS 24-**

*Cucumber, Pickled Beet, Fingerling Potato,  
Wakame, Gochujang Aioli*

**FRIED GREEN TOMATOES & ROCK SHRIMP 13-**

*Parmesan Lemon Mornay, Pea Shoots*

**-TARTARE OF BEEF TENDERLOIN (GF) 20-**

*Spring Onion, Mint, Nuoc Cham, Potato Crisp*

**-WOOD FIRED EMPANADAS 14-**

*Beef, Potato, Onion, Bell Pepper Puree, Chimichurri Aioli*

### SOUP & SALADS

**-WATERMELON GAZPACHO (GF) 13-**

*Pickled Blueberry, Feta, Mint*

**-LITTLE GEM ROMAINE SALAD (GF) 12-**

*Pickled Strawberry, Feta,  
Toasted Pecan, Balsamic-Mint Vinaigrette*

**-LEMONY KALE SALAD (GF) 11-**

*Grana Padano, Lemon, Olive Oil, Pine Nuts*

**-ARUGULA & PEACH SALAD (GF) 14**

*Prosciutto, Whipped Goat Cheese, Sunflower Seeds, Champagne-Honey Vinaigrette*

**-WARM BEET PANZANELLA 13-**

*Grilled Sourdough, Shaved Asparagus, Burrata, Orange, Maple-Walnut Vinaigrette*



# AMELIA'S

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

*Pesto Roasted Carrots, Fingerling Potato, 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 48-**

*Jalapeno-Corn Cake, Cucumber Salad, Tomato Water, Basil*

-LARAIA GAVI DOCG | Cortese (Minerals & White Flowers) | Piedmont, Italy.....**11.75 gl**

## **-CAMPFIRE ATLANTIC SALMON (GF) 38-**

*Coconut Curried Lentils, Haricot Vert, Pickled Fresno Chili, Lime Crema, Cilantro*

-DR FISCHER Riesling 2021 | Mosel, Germany.....**13.25 gl-**

## **-PAN ROASTED SEA SCALLOPS (GF) 44-**

*Yukon Gold Potato, Bacon, Corn Purée, Haricot Vert, Green Tomato & Peach Relish*

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

## **-BUTTERMILK FRIED QUAIL 34-**

*Creamed Corn, Shishito Pepper, Cherry Tomato, Blueberry-Coriander Gastrique*

-NICOLE CHANRION Côte-de-Brouilly | Gamay | Beaujolais, France.....**15.5 gl-**

## **-PAPPARDELLE PASTA 31-**

*Rock Shrimp, Caramelized Onion, Pesto, Toasted Pine Nut, Chili Flake*

-SERESIN 2022 | Sauvignon Blanc | Marlborough, New Zealand .....**14 gl-**

## **-HOUSE MADE RAVIOLI 36-**

*Stuffed with Confit Leg of Lamb, Chanterelles, Cherry Tomato, Artichoke Cream, Pistachio Oil*

-TENUTA "LA PERGOLA" MONFERATTO DOCG 2020 | Barbera, Dolcetto | Piedmont, Italy.....**11 gl-**

## **-WOOD ROASTED PORK LOIN 34-**

*Romesco, Charred Asparagus, Fried Ramps, Braised Greens*

-SEÑORÍO DE P. PECIÑA "Crianza" 2016 | Tempranillo | Rioja, Spain.....**13.75 gl-**

## **-8 OZ WOOD GRILLED FILET MIGNON (GF) 52-**

*Potato Gratin, Asparagus, Bordelaise, Compound Butter*

-HESS 'Allomi' 2019 | Cabernet Sauvignon | Napa Valley, CA.....**19.5 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**