



AMELIA'S

STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH **9-**

Orange-Thyme Butter

-HUMMUS & FLATBREAD **12-**

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

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

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-CHARRED BRUSSEL SPROUT SCARPETTA **16-**

Grilled Sourdough, Parmesan, Pecan Smoked Bacon

-YELLOWFIN TUNA CARPACCIO (GF) **19-**

Apple, Orange, Almond, Horseradish Aioli, Rosemary Oil

-DUCK CONFIT STUFFED ACORN SQUASH **11-**

Foraged Mushrooms, Farro, Mornay, Candied Pecans

-CITRUS & FINE HERB SPANISH OCTOPUS (GF) **24-**

Smoked Eggplant, Braised Fennel, Roasted Grapes, Lemon Zest

-FRIED BRUSSELS SPROUTS & FALL SQUASH(GF) **13-**

Maple-Walnut Vinaigrette, Pepitas, Sage, Burrata

-ARGENTINIAN BEEF TARTAR **20-**

Sourdough, Shallot, Cured Egg Yolk, Horseradish

-WOOD FIRED EMPANADAS **14-**

Beef, Potato, Butternut Squash, Goat Cheese, Smoked Garlic Aioli

SOUP & SALADS

-BUTTERNUT SQUASH, & POTATO SOUP (GF) **13-**

Confit Duck, Fennel, Chili Oil

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

Goat Cheese, Pickled Apple, Cranberry, Smoked Carrot Vinaigrette

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

Grana Padano, Lemon, Olive Oil, Pine Nuts

-ASSORTED TUSCAN LETTUCES (GF) **14-**

Pears, Candied Bacon, Blue Cheese Dressing, Parsnip Chip

-WOOD OVEN ROASTED BEETS (GF) **13-**

Ricotta, Radicchio, Dates, Hazelnuts, Plum-Balsamic Vin



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 140-

BBO Sweet Potato Steak Fries, Maple Roasted Brussel Sprouts Bordelaise, Chimichurri

-CHAPA ROASTED YELLOWFIN TUNA 44-

Soba Noodle, Calamansi Ponzu, Miso-Pear Slaw, Cilantro Ginger Vinaigrette

-CAMPFIRE ATLANTIC SALMON 36-

Hazelnut Crust, Sweet Potato Latkes, Broccolini, Parsnip Puree, Apple Cider Reduction

-PAN ROASTED SEA SCALLOPS 44-

*Maple Roasted Maitake Mushroom, Caramelized Apple-Risotto Cake,
Butternut Squash Puree, Sage & Pepita Gremolata*

-CURRY SPICED QUAIL 35-

Apple-Spinach Stuffing, Pumpkin-Mascarpone Risotto, Pine Nuts, Apple Jus

-HAND CUT FETTUCINI 33-

Butternut Squash ala Vodka, Braised Fennel, Tuscan Kale, Crab, Pepita, Grana Padano

-HOUSE MADE RAVIOLI 37-

Stuffed with Braised Beef Short Rib & Mascarpone, Hon Shimiji, Grana Padano, Fig Syrup

-ESPRESSO ROASTED ANTELOPE RACK (GF) 60-

Acorn Squash, Beech Mushroom, Fondant Potato, Cherry-Thyme Glace

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

Glazed Parsnip, Broccolini, Bordelaise, Mushroom Compound Butter, Horseradish

DESSERTS

COCONUT CHEVRE CHEESECAKE-11 - *GF

Goat Cheese, Toasted Coconut, Peach Compote

LEMON MERINGE ECLAIRE - 12 -

Lemon Cream, Raspberry Jam, Toasted Meringue, Sumac

CHOCOLATE CREAM PIE - 12 -

Flakey Crust, Rich Cream Filling, Caramel Sauce, Toasted White Chocolate Whipped Cream

BLUEBERRY COBBLER - 12 -

Biscuit Pastry, Vanilla Ice Cream, Oat Streusel

BIG DIPPER CREAMERY ICE CREAM - 6 -

Madagascar Vanilla Bean, Caramel, Huckleberry Sorbet