



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

-LAMB KOFTA 15-

Green Apple-Cabbage Slaw, Chimichurri Labneh, Pickled Sweet Peppers

-CABBAGE & SCALLION FRITTERS 11-

Harrisa Tahini Dressing, Chive

-CHARRED SPANISH OCTOPUS (GF) 24-

Braised Cabbage, Bacon, Fondant Potato, Venison Sausage, Pickled Mustard Seed

-FRIED BRUSSELS SPROUTS & BACON (GF) 13-

Maple-Walnut Vinaigrette, 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

-CURRIED POTATO & LEEK SOUP (GF) 13-

Lime Crema, Lardons, Chive 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-

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

(Allow 45 Minutes to Medium Rare)

--PAN ROASTED CHILEAN SEA BASS 48-

Smoked Lions Mane Cassoulet, Sun Dried Tomato, Crispy Leeks

-CAMPFIRE ATLANTIC SALMON 36-

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

-SEA SCALLOP & CRAB POZOLE VERDE (GF) 46-

Tomatillo, Serrano Chili, Hominy, Shaved Cabbage, Lime, Radish

-TERIYAKI MARINATED CRISPY QUAIL 35-

Miso Polenta, Shishito Pepper, Shitake, Toasted Sesame

-HAND CUT TAGLIATELLE 33-

Walnut-Kale Pesto, Buttered Leeks, Bottarga, Grana Padano

-HOUSE MADE RAVIOLI 37-

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

-JUNIPER ROASTED VENISON RACK (GF) 60-

Beach Mushroom, Citrus & Honey Roasted Radishes, Current Ginger Jus

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

Patagonia Potatoes, 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

APPLE COBBLER - 12 -

Biscuit Pastry, Vanilla Ice Cream, Oat Streusel

BIG DIPPER CREAMERY ICE CREAM - 6 -

Madagascar Vanilla Bean, Caramel, Huckleberry Sorbet

5% Kitchen Service Charge will be added to your bill