



AMELIA'S

STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH 10-

Caramelized Shallot & Thyme Butter

-HUMMUS & FLATBREAD 14-

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

-SLOW ROASTED CARROTS (GF) 15-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-FALL BRUSCHETTA 14-

Focaccia Crostini, Roasted Root Vegetables, Fried Burrata, Orange-Balsamic Glaze

-FIVE SPICE ROASTED PORK BELLY 16-

Braised Cabbage, Butter Beans, Grilled Focaccia

-TEMPURA FRIED ACORN SQUASH 13-

Maple Crème Fraîche, Honey, Pepita

-MISO CHARRED SPANISH OCTOPUS 24-

Lemongrass-Coconut Bisque, Bok Choy, Shitake, Thai Basil

-BUFFALO FRIED OYSTERS 16-

Lemon Curd, Chive, Crispy Leek

-SWEET POTATO BEIGNETS 14-

Foie Gras Sauce, Cherry-Rum Compote

-BEEF TENDERLOIN CARPACCIO (GF) 22-

Arugula, Grana Padano, Hazelnut, Shaved Dark Chocolate, Gaufrette Potato

-WOOD FIRED EMPANADAS 14-

Ground Beef, Sweet Potato, Caramelized Onion, Rosemary Aioli

SALADS

-CIDER POACHED PEAR & FRISEE SALAD (GF) 14-

Blue Cheese, Fig-Balsamic Vinaigrette, Candied Walnut

-LEMONY KALE SALAD (GF) 12-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED BRUSSELS SPROUTS SALAD (GF) 13

Pickled Apple, Focaccia Croutons, Rosemary, Smoked Cheddar, Creamy Apple Vinaigrette

-WOOD OVEN ROASTED BEETS (GF) 15-

Pumpkin Whipped Feta, Braised Fennel, Pepitas,



AMELIA'S

ENTREES

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) **150-**

Sweet Potato Gratin, Maple Roasted Brussels, Chimichurri

(Allow 45 Minutes to Medium Rare)

-PAN ROASTED BLACK GROUPEL **52-**

Sweet Potato & Peanut Puree, Acorn Squash, Farro, Apple Vinaigrette

-CAMPFIRE SCOTTISH SEA TROUT **39-**

Caramelized Brussels Sprouts, Apple-Parsnip Veloute, Pancetta, Parsley

-HOUSE MADE RAVIOLI **44-**

*Ravioli Stuffed with Smoked Lobster, Rock Shrimp & Mascarpone,
Fennel, Garlic Confit, Spinach, Red Curry Cream*

-HAND CUT PAPPARDELLE **37-**

Elk Bolognese, Butternut Squash, Lion's Mane Mushroom, Stracciatella

-SOUS VIDE DUCK BREAST **38**

Parsnip Cakes, Braised Cabbage, Rosemary, Cranberry Jus

-JUNIPER & PORCINI WOOD GRILLED ELK LOIN (GF) **64-**

Hasselback Butternut Squash, Chanterelles, Sage, Huckelberry-Au Poivre

-ESPRESSO BEAN & BOURBON BRAISED BEEF SHORT RIB (GF) **46-**

Root Vegetable Hash, Pickled Cauliflower, Horseradish Gremolata

-8 OZ WOOD GRILLED FILET MIGNON (GF) **56-**

Add Fois Gras Butter \$12

Maple-Dijon Glazed Carrots, Herb Roasted Bliss Potato, Bordelaise

DESSERT

CHEVRE CHEESECAKE *GF

*Blood Orange Curd, Goat Cheese, Raspberries, Coconut **-12 -***

PEACH CRISP

*Gingersnap Crumble, Honeycomb, Caramel Ice Cream **-11 -***

STRAWBERRY SHORTCAKE

*Cream Scones, Macerated Strawberry, Brown Sugar Whipped Cream **12 -***

CHOCOLATE CREAM PIE

*Chocolate Cookie Crust, White Chocolate Whipped Cream, Caramel Sauce **- 12 -***

BIG DIPPER CREAMERY ICE CREAM