



AMELIA'S

## WINTER MENU 2025

### 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*

**-CRISPY FETA IN PHYLLO 14-**  
*Napa Cabbage Slaw, Toasted Sesame, Scallion, Miso Vinaigrette, Hot Honey*

**-CURRIED CAULIFLOWER FRITTERS 12-**  
*Harissa-Tahini Sauce, Pickled Sweet Peppers*

**-PAN ROASTED SCALLOPS GRENOBLOISE (GF) 18-**  
*Cauliflower Puree, Lemon, Caper, Curry Oil*

**-MISO CHARRED SPANISH OCTOPUS 24-**  
*Lemongrass-Coconut Bisque, Bok Choy, Shitake, Thai Basil*

**-PORK & SHRIMP STICKY THAI MEATBALLS 16-**  
*Honey, Soy, Lime, Peanuts, Egg Noodles*

**-FIVE SPICE ROASTED PORK BELLY 16-**  
*Braised Cabbage, Butter Beans, Grilled Focaccia*

**-\*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

**-RED LEAF LETTUCE & SPINACH SALAD (GF) 14-**  
*Herbed Feta-Olive Vinaigrette, Blood Orange, Pickled Red Onion, Toasted Pecan*

**-LEMONY KALE SALAD (GF) 12-**  
*Grana Padano, Lemon, Olive Oil, Pine Nuts*

**-FRIED BRUSSELS SPROUTS SALAD 13**  
*Pickled Apple, Focaccia Croutons, Rosemary, Smoked Cheddar, Creamy Apple Vinaigrette*

**-WOOD OVEN ROASTED BEETS (GF) 15-**  
*Blood Orange, Burrata, Huckleberry Gastrique, Pistachio*

**5% Kitchen Service Charge will be added to your bill**



## AMELIA'S

### ENTREES

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

*Sweet Potato Gratin, Maple Roasted Brussels, Chimichurri  
(Allow 45 Minutes to Medium Rare)*

**-SESAME CRUSTED CHILEAN SEA BASS 54-**

*Rescaldo Leek Puree, Rice Cake, Miso Roasted Maitake, Chili Oil*

**-\*CAMPFIRE ATLANTIC SALMON 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-**

*Wild Boar Ragu, San Marzano Tomato, Orange-Parsley Pistou, Gruyere*

**-DUCK CONFIT POT PIE 31**

*Bechamel, Mirepoix, Butternut Squash, Pecans, Puff Pastry*

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

*Hasselback Butternut Squash, Hedgehog Mushrooms, Sage, Huckleberry-Au Poivre*

**-BRAISED VENISON OSSO BUCCO (GF) 48-**

*Goat Cheese Polenta, Brussels Sprouts, Bourbon Jus, Citrus-Sage Gremolata*

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

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

### DESSERTS

**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 -*

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\***

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