



AMELIA'S

## SPRING MENU 2025

### STARTERS & SHARED PLATES

-PARKER HOUSE ROLLS **8-**

*Horseradish-Honey Butter*

-HUMMUS & FLATBREAD **14-**

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

-SLOW ROASTED CARROTS (GF) **15-**

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

-KING TRUMPET MUSHROOMS **16-**

*Korean BBQ, Green Onion, Toasted Sesame*

-GOCHUJANG HONEY SHRIMP **18-**

*Carrot Kimchi Fritters, Cilantro Lime Crema*

-\*GINGER, LIME & TAMARI MARINATED YELLOWFIN TUNA CRUDO (GF) **22-**

*Watermelon Radish, Pickled Fresno Chili, Arugula, Togarashi Aioli*

-CHARRED SPANISH OCTOPUS (GF) **24-**

*Clementine, Radish, Arugula, Jalapeno Emulsion, Bacon*

-\*FOIE GRAS & CHICKEN LIVER MOUSSE **16-**

*Macerated Strawberry, Pistachio, Brioche*

MASALA SPICED LAMB SKEWERS (GF) **17-**

*Creme Fraiche & Lemon Grilled Cucumber, Pickled Red Onion, Mint Chutney*

-\*TOGARASHI SPICED BEEF TARTAR **22-**

*Soy Cured Quail Egg, Scallion, Smoked Onion & Miso Aioli, Gaufrette Potato*

-WOOD FIRED EMPANADAS **14-**

*Curry Spiced Ground Beef, Peas, Potatoes, Carrots, Goat Cheese, Mint Aioli*

### SALADS

-LITTLE GEM LETTUCE SALAD (GF) **13-**

*Toasted Almond, Watermelon Radish, Avocado-Buttermilk Dressing, Manchego*

-LEMONY KALE SALAD (GF) **12-**

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

-FRIED ARTICHOKE SALAD **16**

*Torn Burrata, Arugula, Red Onion, Warm Bacon & Leek Vinaigrette, Toasted Pistachio*

-WOOD OVEN ROASTED BEETS (GF) **15-**

*Radicchio, Pickled Radish, Feta, Pine Nuts, Tahini-Dill Vinaigrette*



## AMELIA'S

### ENTREES

#### **-\*PRIME TOMAHAWK RIBEYE FOR TWO 150-**

*Charred Spring Onions, Blue Cheese Tater Tots, Ramp Top Chimichurri, Bordelaise  
(Allow 45 Minutes to Medium Rare)*

#### **-OLIVE OIL POACHED HALIBUT(GF) 54-**

*Vermouth Braised Leeks, Bell Pepper Hummus, Green Olive-Pine Nut Vinaigrette*

#### **-\*CAMPFIRE ATLANTIC SALMON 36-**

*Heart of Palm-Artichoke Cakes, Sundried Tomato Cream, Asparagus, Pinenut Lemon Pistou*

#### **-\*ROASTED SEA SCALLOPS & CRISPY PORK BELLY (GF) 46-**

*King Trumpet Mushrooms, Asparagus, Citrus-Beet Puree, Almond Vinaigrette*

#### **-HOUSE MADE RAVIOLI 41-**

*Ravioli Stuffed with Lamb & Ricotta, Mushroom Brodo, Morels, Cherry Tomato*

#### **-HAND CUT PAPPARDELLE 36-**

*Lump Crab, Pea Tendril-Pistachio Pesto, Feta, Lemon Zest*

#### **-\*CORNBREAD & BACON STUFFED QUAIL 36-**

*Sugar Snap Peas, Asparagus, Cherry Tomato, Morel Marsala*

#### **-TEXAS ANTELOPE PAILLARD (GF) 44-**

*Shaved Vegetable Salad, Arugula, Mustard-Anchovy Vinaigrette*

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

*Pesto Roasted Bliss Potato, Lemon Marinated Asparagus, Bordelaise*

### DESSERTS

#### **PETITE BASQUE CHEESECAKE \*GF**

*Red Current, Balsamic -14 -*

#### **BANANAS FOSTER**

*Cacao Rum, Crème de Banana, Vanilla Ice Cream, Walnuts-11 -*

#### **STRAWBERRY PANNA COTTA**

*Pistachio, Lime Zest- 12 -*

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

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