



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 YAKITORI 16-

Gochujang-Miso BBQ, Green Onion, Toasted Sesame

-CARROT KIMCHI FRITTERS 18-

Gochujang Honey Shrimp, 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

-FOIE GRAS PARFAIT 16-

Foie Gras & Chicken Liver Mousse, 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 & HERB SALAD (GF) 13-

Toasted Almond, Watermelon Radish, Avocado-Buttermilk Dressing

-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, Red Bliss-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 Gremolata

-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 PAPPERDELLE 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

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****

5% Kitchen Service Charge will be added to your bill