



AMELIA'S

SUMMER 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

-*AGAVE & LIME MARINATED SCALLOP CEVICHE (GF) 22-

Mango, Red Onion, Bell Pepper, Ginger, Coconut, Plantain

-CHARRED SPANISH OCTOPUS (GF) 24-

Tomato-Bacon Marmalade, Lemon Smashed Fingerlings, Charred Corn Relish, Basil Oil

-TEMPURA FRIED ZUCCHINI 14-

Honey Whipped Burrata, Dill, Chili Oil, Pine Nuts

MASALA SPICED LAMB SKEWERS (GF) 17-

Crema Fraiche & Lemon Grilled Cucumber, Pickled Red Onion, Mint Chutney

-*TOGARASHI SPICED BEEF TARTAR 22-

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

-WOOD FIRED EMPANADAS 14-

Curry Spiced Ground Beef, Corn, Potatoes, Carrots, Goat Cheese, Basil Aioli

SALADS

-RED SCARLET LEAF SALAD (GF) 14-

Pickled Green Tomato, Marinated Cucumber, Feta, Yogurt & Herb Dressing, Toasted Almond

-LEMONY KALE SALAD (GF) 12-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED ARTICHOKE SALAD 16

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

-WOOD OVEN ROASTED BEETS (GF) 16-

Grilled Peaches, Brie, Balsamic, Pecans, Arugula

5% Kitchen Service Charge will be added to your bill

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



AMELIA'S

ENTREES

-*WOOD GRILLED TOMAHAWK RIBEYE FOR TWO 150-

Blue Cheese Tater Tots, Pesto Roasted Carrots, Chimichurri, Bordelaise

(Allow 45 Minutes to Medium Rare)

-ROASTED CHILEAN SEA BASS 55-

Zucchini Gratin, Sauce Vierge, Petite Basil Salad

-*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

-BISON & BURRATA RAVIOLI 44-

Charred Corn, Caramelized Onions, Garlic White Wine Butter, Green Tomato Relish

-HAND CUT PAPPARDELLE 36-

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

-*BUTTERMILK FRIED QUAIL 36-

Maque Choux, Jalapeno, Bacon Fat-Peach Vinaigrette, Pickled Okra

-*SMOKED CHERRY & SOY BBQ GLAZED VENISON (GF) 65-

Miso Butter Haricot Verts, Smashed Cucumber Salad, Fried Garlic

-*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 -

TIRAMASU CAKE

Espresso Soaked Lady Fingers, Mascarpone, Macerated Cherries-12 -

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