



AMELIA'S

DINNER MENU

STARTERS & SHARED PLATES

-PARKER HOUSE ROLLS 9-

Ramp Butter, Lemon Zest

-HUMMUS & FLATBREAD (VG) 14-

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

-FIRE ROASTED CARROTS (GF, VG) 15-

Whipped Tahini, Spring Onion Zhug, Pistachio Dukkah

-BACALAO FRITTERS 14-

Salt Cod, Potato, Pimentón, Saffron Aioli, Lemon, Piparra Peppers

-MAITAKE MUSHROOMS (GF, VG) 18-

Celeriac Puree, Shiitake Dashi, Scallion Oil, Yuzu Compressed Asian Pear

-SEARED SCALLOPS (GF) 24-

English Pea Puree, Horseradish, Tempura Sugar Snap Peas, Ponzu, Yuzu

-*BEET CURED SALMON CARPACCIO (GF) 17-

Horseradish Labne, Pickled Shallot, Dill, Crispy Capers, Red Veined Sorrel, Rustic Seeded Cracker

-CHARRED SPANISH OCTOPUS (GF) 25-

Crispy Artichokes, Pickle Ramp Bulbs, Burnt Onion Mojo Verde, Potato Vichyssoise

GRILLED OYSTERS ON THE HALF SHELL (GF) 22-

Pesto Butter, Charred Lemon

-*BEEF TARTAR AU POIVRE (GF) 22-

Green & Black Peppercorn, Cognac, Pickled Green Garlic, Fingerling Potato

-WOOD FIRED EMPANADAS 14-

Ground Beef, Potatoes, Green Olives, Mama Lil's Peppers, Fontina, Chimichurri Aioli

SALADS

-WILD ARUGULA SALAD (GF, V) 14-

Macerated Strawberries, Goat Cheese, Pickled Shallot, Poppy Seed Brittle, Vincotto

-LEMONY KALE SALAD (GF, V) 12-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-CRISPY BLACK RICE SALAD (GF, VG) 16

Cucumber, Radish, Snap Peas, Asparagus, Green Goddess, Sunflower Seeds

-WOOD OVEN ROASTED BEETS (GF, V) 16-

Pickled Rhubarb, Stracciatella, Blueberry Gastrique, Crushed Marcona Almonds, Sorrel

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 160-

*Crispy Fingerling Potatoes, Malt Vinegar & Tallow Aioli, Charred Broccolini, Bordelaise
(Allow 45 Minutes to Medium Rare)*

-'NOBU' MISO MARINATED HALIBUT (GF) 48-

Melted Leeks, 'Rescoldo' Kohlrabi, Watercress, Sesame

-*CAMPFIRE ATLANTIC SALMON 42-

Artichoke Gratin, Smokey Kale, Gruyere, Yuzu Butter, Salmon Roe

-SPRING TAGLIATELLE VERDE 38-

Sauteed Ramps, English Peas, Sugar Snap Peas, Pea Tendrils, Pecorino Romano, Lemon

-SACCHETTI "LITTLE PURSES" 42-

Ground Spring Lamb, Aleppo Chili, House-Made Labne, Green Garbanzo Beans, Mint, Sumac

-SPATCHICKED SEARED QUAIL (GF) 38-

Roasted Asparagus, Miso Radish, Marinated Soft Quail Eggs, Hibiscus BBQ Glaze

-WOOD GRILLED DOUBLE BONE PORK CHOP (GF) 52-

(Allow 45 Minutes to Medium Rare)

Griddled Polenta Cakes, Mascarpone, Charred Broccolini, Apricot Lemon Thyme Jus

-*GRILLED NEW ZEALAND RED DEER 65-

*Parisian Brown Butter, Gnocchi, Blue Cheese, Shaved Carrot Salad,
Morel Mushroom & Port Reduction, Foie Gras Butter*

-*8 OZ WOOD GRILLED FILET MIGNON (GF) 60-

Wood Roasted Asparagus, Lemon & Duck Fat Roasted Potatoes, Bordelaise

DESSERTS

STRAWBERRY & RHUBARB COBBLER 14-*Pistacio, Vanilla Ice Cream*

RUM RAISIN BREAD PUDDING 14-*Rum Soaked Golden Raisins, Maple-Rum Crème Anglaise*

FLOURLESS CHOCOLATE TORTE (GF) 14-*White Chocolate Ganache, Passion Fruit, Sea Salt*

ICE CREAM SUNDAE 11-*Caramelized Banana Ice Cream, Dulce de Leche, Biscoff Cookie Crumbs,
Merengue, Cherry*

BIG DIPPER CREAMERY ICE CREAM

4oz Mason Jar

-choice of-

Madagascar Vanilla Bean, Honeycomb Lavender, Miso Pineapple

Caramel, Caramelized Banana, Dark Chocolate Sorbet

- 6 -

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5% Kitchen Service Charge will be added to your bill