



AMELIA'S

January 12th, 2021

- House Made Sourdough** Herb Butter **6**
- Rescaldo Sweet Potato** Triple Cream Brie, Chimichurri, Nicoise Olive, Herbs, Crostini **12**
- Croquettes** Bacon, Parmesan, Smoked Tomato Aioli **6**
- 413 Farm Smoked Coppa** Cherry Mostarda, Whipped Butter, Basil Oil, Grilled Bread **10**
- Guinea Fowl Ballotine** Cherry Mostarda, Whipped Butter, Basil Oil, Grilled Bread **14**
- Beef Tenderloin Tartare** Caper, Red Onion, Pickled Mustard Seed, Dijonaise, Grilled Sourdough **15**
- Smoked Trout Mousse** Lemon, Horseradish, Caper, Grilled Bread **10**
- Wood Fired Empanadas** Beef, Olive, Cheese Curd, Poblano Aioli **12**
- Hummus & Flatbread** Paprika, Iliada Olive Oil, Chimichurri, Fresh Horno Bread, Za'atar **10**
- Maine Lobster Bisque** Sherry, Cream, Tarragon, Fresh Lobster **14**
- Wood Roasted Carrots *GF** Romesco, Marcona Almonds, Honey, Rosemary **12**
- Spanish Octopus *GF** Chorizo, Fennel, Castelvetrano Olive, Blood Orange **22**
- Ruby Red Beets *GF** Goat Cheese, Almonds, Parsley, Tomato Vinaigrette **11**
- Radicchio Salad *GF** Granny Smith Apple, Avocado, Champagne Vinaigrette, Walnut **9**
- Arugula & Pear Salad *GF** Lovera's Caprino de Krebs, Pecan Vinaigrette **9**
- Chopped Kale Salad *GF** Grana Padano, Lemon, Olive Oil, Pumpkin Seed **8**
- Baby Lettuces *GF** Radish, Chive, Caramelized Shallot & Mustard Vinaigrette **7**
- Wood Fired Flatbread** *Your Choice Of:*
-Caramelized Onion, Oyster Mushrooms, Burrata, Caper Vinaigrette **14**
-Beef Meatball, Smoked Tomato, Grana Padano, Arugula, Lemon **16**
- Ricotta Gnocchi** Chanterelles, Mushroom Duxelle, Grana Padano, Chive **24**
- Campfire Steelhead Trout *GF** Spinach, Almond Cream, Mustard, Caper Relish, Potato **30**
- Pan Roasted Scallops *GF** White Beans, Braised Fennel, Charred Onion, Meyer Lemon **36**
- Stuffed Quail & Duck Breast** Chicken Sausage Stuffing, Parsnip Puree, Tuscan Kale, Cherry-Mustard Jus **31**
- Smoked Tomato Braised Lamb Shank *GF** Creamy Polenta, Grilled Broccolini, Walnut Gremolata **36**
- Prairie Creek Farm Pork Chop** Farro Risotto, Roasted Butternut Squash, Sage, Grana Padano, Pork Jus **33**
**Vegetarian Option Available*
- Wood Grilled 8oz Beef Tenderloin*GF** Oyster Mushrooms, White Cheddar Potato Gratin, Bordelaise **36**
- Wood Grilled Tomahawk Ribeye For Two*GF** Steak Fries, Wood Roasted Baby Carrots, Bordelaise, Chimichurri, Garlic Aioli **125**

**Consuming Raw or Uncooked Food Could Result in Food Borne Illness*



AMELIA'S

Dessert

~Carrot Cake~ 10

Cream Cheese Frosting, Pear Caramel, Pecans, Vanilla Sable

~Croissant Bread Pudding~ 9

Candied Pecans, Caramel Sauce, Light Whipped Cream

~Deep Dish Apple Pie~ 10

Salted Caramel, Vanilla Ice Cream

~Black Forest Cake *GF~ 11

Chocolate Rice Crisps, Chocolate Blackberry Ganache, Cherry Compote

~Blueberry Cobbler~ 12

Biscuit Pastry, Vanilla Ice Cream, Cinnamon Arlette Cookie

~4 oz Mason Jar of Big Dipper Creamery~ 6

Ice Cream

~Vanilla Bean~

~Cirque Coffee~

~Almond Toffee Ganache~

Sorbet

~Watermelon Lemonade~

~Blackberry~

After Dinner Sips

Château Romieu-Lacoste Sauternes 2016 12

Dolce by Far Niente 2013 28/ 115

Croft 10yr (Tawny Port) 13

Pierre Ferrand 1840 (Cognac) 10

Allen's Cold Brew Brandy 8

Lairds Applejack (American Apple Brandy) 9

Henriques & Henriques 10 yr Madeira (Sercial - Med Dry) 10

The Rare Wine Co Madeira (Verdelho-Med Dry) 20

Lustau East India Solera Sherry (Palomino/ Pedro Ximinez - Sweet) 9



AMELIA'S

White Glass Selections

	<i>Glass / Bottle</i>
Sommariva, Prosecco , Brut, Italy, NV	10.5 / 42
Gaston Chiquet, Cuvée Tradition Brut, 1er Cru, Champagne , France, NV	50 (½ bottle)
'Prisma', Sauvignon Blanc , Casablanca Valley, Chile, 2019	9 / 36
Domaine Didier Raimbault, Sauvignon Blanc , Sancerre, France, 2018	35 (½ bottle)
Riff, Pinot Grigio , Italy, 2018	10 / 40
Domaine Eden, Chardonnay , Santa Cruz, CA, 2016 (Elegant Oak)	15 / 60
Brown Estate, Chardonnay , Napa Valley, CA, 2018 (Bright Fruits)	11 / 44
Château de Trinquedel, Rosé , Tavel, France, 2019	11 / 44
Elio Perrone, 'Sourgal,' Moscato d'Asti , 2018	20 (½ bottle)

Red Glass Selections

	<i>Glass / Bottle</i>
Failla, Pinot Noir , Willamette Valley, OR, 2018	16.5 / 66
Maison Roche de Bellene, 'Vieilles Vignes,' Pinot Noir , Burgundy, France, 2016	10.75 / 43
Jean Foillard, Beaujolais-Villages, Gamay , France, 2018	13.5 / 54
Ondalán, Tempranillo , Rioja, Spain, 2018	10 / 40
Turley Old Vines, Zinfandel , CA, 2019	16 / 63
Domaine Roger Perrin, Châteauneuf-Du-Pape, Grenache/ Syrah , France, 2016	85 (½ bottle)
Vinos de Potrero, 'Reserva', Malbec , Mendoza, Argentina, 2018	11 / 44
Château Lamartine, Cahors, Malbec , France, 2018	30 (½ bottle)
Château Bellevue Peycharneau, Merlot/ Cab/ Malbec , Sainte-Foy Côtes de Bordeaux, Bordeaux, France, 2016	10 / 40
Clos du Val, 'Estate', Cabernet Sauvignon , Napa Valley, CA, 2016	18 / 72



AMELIA'S

Cocktails 12

Flor de Sangre *Mezcal Joven, Blood Orange, Hibiscus, Lime,
Orange Bitters, Alderwood-smoked Salt*

Tropic Like It's Hot *Jalapeño-infused Tequila, Pineapple-Vinegar Cordial,
Grapefruit, Lime, Salt Rim*

Persephone's Punch *Vervino Vermouth, Pomegranate, Pomp & Whimsy Gin Liqueur,
Winter Aromatics, Sparkling Wine Float*

Patagonian Pines *Träkál, Sloe Gin, Zirbenz Pine Liqueur, Lemon, Honey*

Zinger *Jewel Vodka, Mathilde Poire, Cranberry, Grapefruit, Ginger Beer*

Bananarumba *Hamilton Pot Still Gold Rum, Lustau 'Los Arcos' Amontillado Sherry,
Giffard Crème de Banane, Lime Bitters, Lemon*

Panacea *Sazerac Rye, Domaine de Canton Ginger Liqueur, Aromatic Bitters, Lemon,
Honey*

Beers

Pilsner Urquell	5.5
Marshall Oktoberfest	6
Dead Armadillo 'Tulsa Flag' Blonde Ale	7
Cabin Boys 'The Huntsman' IPA	7
Rogue Hazelnut Brown Ale	7
Roughtail 'Polar Eclipse' Imperial Stout	8