



AMELIA'S

**February 20th, 2021**

- House Made Sourdough** Herb Butter **6**
- Rescaldo Sweet Potato** Triple Cream Brie, Chimichurri, Nicoise Olive, Herbs, Crostini **12**
- Croquettes** Pork Belly, Pickled Jalapeno, White Cheddar, Garlic Aioli **6**
- Beef Tenderloin Tartare \*GF** Caper, Red Onion, Pickled Mustard Seed, Dijonaise, Potato Chips **15**
- Smoked Trout Mousse** Lemon, Horseradish, Caper, Grilled Bread **10**
- Wood Fired Empanadas** Beef, Olive, Potato, Cheddar, 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**
- Blistered Shishito Peppers \*GF** Garlic Aioli, Lemon, Sea Salt **8**
- Wood Roasted Cauliflower \*GF** Smoked Carrot 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**
- Dungeness Crab Salad \*GF** Radicchio, Blood Orange, Pea Shoots, Pine Nuts **14**
- Arugula & Pear Salad \*GF** Lovera's Caprino de Krebs, Pecan Vinaigrette **9**
- Chopped Kale Salad \*GF** Grana Padano, Lemon, Olive Oil, Pine Nuts **8**
- Wood Fired Flatbread** *Your Choice Of:*  
-Pears, Brie, Charred Leek & Cashew Pesto, White Cheddar, Pickled Shallot **14**  
-Beef Meatball, Smoked Tomato, Grana Padano, Arugula, Lemon **16**
- Ricotta Gnocchi** Oyster Mushrooms,, Mushroom Duxelle, Grana Padano, Chive **24**
- Campfire Steelhead Trout \*GF** Slow-Cooked Green Lentils, Saffron Braised Leeks, Spinach **30**
- Pan Roasted Scallops \*GF** White Beans, Braised Fennel, Charred Onion, Meyer Lemon **36**
- Roasted Prairie Creek Half Chicken \*GF** Duck Fat Poached Fingerling Potatoes, Radish, Coffee-Scented Chicken Jus **27**
- Smoked Tomato Braised Lamb Shank \*GF** Creamy Polenta, Grilled Broccolini, Walnut Gremolata **36**
- Apple Cider & Citrus Rubbed Pork Belly \*GF** Hominy Stew, Blistered Tomato, Pickled Celery **27**
- 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 Carrots, Bordelaise, Chimichurri, Garlic Aioli **125**

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



AMELIA'S

**Dessert**

**~Croissant Bread Pudding~ 9**

*Candied Pecans, Caramel Sauce, Light Whipped Cream*

**~Apple Pie Empanadas~ 10**

*Walnut Rugalach, Calvados Caramel*

**~Black Forest Cake \*GF~ 11**

*Chocolate Rice Crisps, Chocolate Blackberry Ganache, Cherry Compote*

**~Brooklyn Blackout Cake \*GF ~ 10**

*Chocolate Ganache, Passion Fruit*

**~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~*



AMELIA'S

**TO-GO WINE AND BEER MENU**

**WINES BY THE BOTTLE & BEERS BY THE CAN, ID REQUIRED AT TIME OF PICK UP,**

**White Wine Selections**

**Bottle**

Sommariva, <b>Prosecco</b> , Brut, Italy, NV	26.25
Gaston Chiquet, Cuvée Tradition Brut, 1er Cru, <b>Champagne</b> , France, NV	40.50(½ bottle)
Boulder Bank, <b>Sauvignon Blanc</b> , Marlborough, NZ., 2018	18
Domaine Didier Raimbault, <b>Sauvignon Blanc</b> , Sancerre, France, 2018	25.50(½ bottle)
Guinigi,, <b>Pinot Grigio</b> , Italy, 2019	19.25
Domaine Eden, <b>Chardonnay</b> , Santa Cruz, CA, 2016 (Elegant Oak)	31
Brown Estate, <b>Chardonnay</b> , Napa Valley, CA, 2018 (Bright Fruits)	26
Zinke, <b>Rosé</b> , Central Coast, California, 2019	27
Elio Perrone, 'Sourgal,' <b>Moscato d'Asti</b> , 2018	16(½ bottle)

## Red Wine Selections

### Bottle

Failla, <b>Pinot Noir</b> , Willamette Valley, OR, 2018	38.25
Maison Roche de Bellene, 'Vieilles Vignes,' <b>Pinot Noir</b> , Burgundy, France, 2016	27
Jean Foillard, Beaujolais-Villages, <b>Gamay</b> , France, 2018	32.25
Domaine de Durban, <b>Grenache/Syrah</b> , Beaumes-de-Venise, France, 2019	25
Turley Old Vines, <b>Zinfandel</b> , CA, 2019	35
Domaine Roger Perrin, Châteauneuf-Du-Pape, <b>Grenache/ Syrah</b> , France, 2016	56.50 ( <i>½ bottle</i> )
ANKO, <b>Malbec</b> , Salta, Argentina, 2018	27
Château Lamartine, Cahors, <b>Malbec</b> , France, 2018	20 ( <i>½ bottle</i> )
Château Bellevue Peycharneau, <b>Merlot/ Cab/ Malbec</b> , Sainte-Foy Côtes de Bordeaux, Bordeaux, France, 2016	23.50
Clos du Val, 'Estate', <b>Cabernet Sauvignon</b> , Napa Valley, CA, 2016	53.50

## Beers

Pilsner Urquell	4.5
Marshall 'This Land' Lager	5
Heirloom Rustin Ales 'Standard' Ale	5.50
Dead Armadillo 'Tulsa Flag' Blonde Ale	6
Cabin Boys 'The Huntsman' IPA	6
Rogue Hazelnut Brown Ale	6
Roughtail 'Polar Eclipse' Imperial Stout	7