



AMELIA'S

April 16th, 2021

House Made Sourdough Herb Butter **7**

Rescaldo Sweet Potato Triple Cream Brie, Chimichurri, Nicoise Olive, Herbs, Crostini **12**

Croquettes Pickled Jalapeno, White Cheddar, Garlic Aioli **7**

House-Cured Lomo Prairie Creek Pork, Cherry Mostarda, Whipped Butter, Grilled Sourdough **12**

Beef Tenderloin Tartare *GF Caper, Red Onion, Pickled Mustard Seed, Dijonaise, Potato Chips **15**

Smoked Trout Mousse Lemon, Horseradish, Caper, Grilled Bread **11**

Wood Fired Empanadas Beef, Olive, Potato, Cheddar, Poblano Aioli **12**

Hummus & Flatbread Paprika, Iliada Olive Oil, Chimichurri, Fresh Horno Bread, Za'atar **11**

Wood Grilled Spanish Octopus Braised Fennel, Chorizo, Cara Cara Orange, Olive **22**

Blistered Shishito Peppers *GF Garlic Aioli, Lemon, Sea Salt **9**

Wood Roasted Cauliflower *GF Smoked Carrot Romesco, Marcona Almonds, Honey, Rosemary **12**

Ruby Red Beets *GF Goat Cheese, Almonds, Parsley, Tomato Vinaigrette **11**

Cream of Asparagus & Pea Soup *GF Fried Capers, Mint Oil **9**

Radicchio Salad *GF Apple, Avocado, Toasted Walnut, Champagne Vinaigrette **10**

Romaine Heart Salad *GF Green Peppercorn & Feta Dressing, Benne Seed, Chives **11**

Chopped Kale Salad *GF Grana Padano, Lemon, Olive Oil, Pine Nuts **8**

Wood Fired Flatbread *Your Choice Of:*

*-Pears, Brie, Fennel Cashew Pesto, White Cheddar, Pickled Shallot **14***

*-Prairie Creek Pork Ragu, Smoked Tomato, Grana Padano, Arugula, Lemon **16***

Ricotta Gnocchi Oyster Mushrooms, Mushroom Duxelle, Grana Padano, Chive **26**

Pasta Primavera Pappardelle, Asparagus, Artichoke, Snap Pea, Roasted Red Pepper, Basil, Grana Padano **22**

Steelhead Trout a la Chappa *GF Artichoke, Fennel Soubise, Braised & Grilled Leeks,, Meyer Lemon & Pea Tendril Salad **32**

Pan Roasted Chilean Sea Bass *GF Sugar Snap Peas, Blackberry-Serrano Marmalade, Orange Hollandaise **38**

Wood Roasted Prairie Creek Half Chicken *GF Sweet Corn Puree, Cauliflower, Charred Onion, Shishito, Capers **28**

Colorado Lamb Chops *GF Charred Artichoke, Confit Fingerling Potato, Mint Chimichurri **44**

Wood Grilled 8oz Beef Tenderloin*GF Asparagus, White Cheddar Potato Gratin, Bordelaise **42**

Tomahawk Ribeye for Two *GF Fried Fingerling Potatoes, Asparagus, Chimichurri, Garlic Aioli, Bordelaise **125**
**Please Allow 45 Minutes*

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

**GF gluten free ingredients please alert your server of severe allergies. the wood oven & fryer processes bread*



AMELIA'S

Dessert

~Sticky Toffee Pudding~ 10

Cirque Cold Brew Coffee Ice Cream

~Dark Chocolate Panna-Cotta~ 11

Almond Financier, Hazelnut, Tart Cherry Compote

~Red Wine Velvet Cake~ 10

Cream Cheese Frosting, Blackberry Coulis, Chocolate Ganache, Tuile

~Blueberry & Peach Cobbler~ 12

Biscuit Pastry, Vanilla Ice Cream, Cinnamon Arlette Cookie

~4 oz Mason Jar of Big Dipper Creamery~ 6

Ice Cream

~Vanilla Bean~

~Cirque Cold Brew Coffee~

~Raspberry & Summer Peppers~



AMELIA'S

After Dinner Sips

**Chateau Romieu-Lacoste,
Sauternes, 2016 12**

Dolce by Far Niente, 2013 28/115

Merryvale Antigua Muscat NV (*Solera Style*) 19/78

Croft 10yr (*Tawny Port*) 13

Pierre Ferrand 'Ambré' (*Cognac*) 10

Allen's Cold Brew Brandy 8

Lairds Applejack (*American Apple Brandy*) 9

**Henriques & Henriques 10 yr
(*Sercial Madeira*) 10**

**The Rare Wine Co Madeira
(*Verdalho-Med Dry*) 20**

**Bodegas Hidalgo 'Alvear' Cream Sherry
(*Palomino/ Pedro Ximinez - Sweet*) 9**



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)
Guinigi, Pinot Grigio , Italy, 2019	9 / 36
Nick Goldschmidt 'Boulder Bank,' Sauvignon Blanc , Marlborough, NZ, 2018	9 / 36
Domaine Didier Raimbault, Sauvignon Blanc , Sancerre, France, 2018	35 (½ bottle)
Bodega Mustiguillo 'Mestizaje Blanco,' Merseguera/ Viognier/ Malvasía , El Terrerazo, Spain, 2018	9 / 36
Mount Eden Edna Valley, Chardonnay , Santa Cruz, CA, 2016 (Elegant Oak)	15 / 60
Chanson, Chardonnay , Viré-Clessé, France, 2017 (Bright Fruit & Minerality)	11.25 / 45
Zinke, Rosé , Central Coast, California, 2019	10.5 / 42
Elio Perrone, 'Sourgal,' Moscato d'Asti , Italy, 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
Domaine de Durban, Grenache/Syrah , Beaumes-de-Venise, France, 2019	11.75 / 47
Turley Old Vines, Zinfandel , CA, 2019	16 / 63
Domaine Roger Perrin, Châteauneuf-Du-Pape, Grenache/ Syrah , France, 2016	85 (½ bottle)
ANKO, Malbec , Salta, Argentina, 2018	9 / 36
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

Oklahoma State Liquor Tax Not Included



AMELIA'S

Cocktails 12

Smashed Beet Margarita *Beet-infused Mezcal, Honey, Lime, Orange Bitters, Alderwood-smoked Salt*

Tropic Like It's Hot *Jalapeño-infused Blanco 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 *Wheatley Vodka, St. Elder Pamplemousse Liqueur, Cranberry, Grapefruit, Ginger Beer*

Bananarumba *Banks 7 Golden Age Rum, Hidalgo 'Napoleon' Amontillado Sherry, Giffard Crème de Banane, Lemon Bitters*

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

Beers

Pilsner Urquell	5.5
Heirloom Rustic Ales 'Florida Stories' Mexican Lager 16oz	7
Marshall 'This Land' Lager	6
Rogue Honey Kolsch	7
Prairie Artisan Ales 'Standard' Farmhouse Ale	6.5
Dead Armadillo 'Tulsa Flag' Blonde Ale	7
Cabin Boys 'The Huntsman' IPA	7
Roughtail 'Everything Rhymes with Orange' IPA	7
Roughtail 'Polar Eclipse' Imperial Stout	8

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