

AMELIA'S *Tasting Bistro & Wine Bar*

SMALL PLATES & TAPAS

- ^{gf} CILANTRO LIME SHRIMP 10
radish, avocado, sriracha, rice crostini
- ^{gfo} CHICKEN TIKKA MASALA MEATBALLS 7.5
toasted pita, spicy curry sauce
- ^{gfo} COJONUDO SPICED CHORIZO 8.5
smoked paprika, manchego, grilled baguette
- ^{gf} LUMP CRAB DEVILED EGG 7.5
celery, old-bay dusting
- HAND ROLLED MOZZARELLA STICKS 7.5
pepperoni, tomato butter
- ^{gf, v} HOUSE-MADE GUACAMOLE 7.5
zesty lime, cilantro, tomato, red onion, chips
- CRISPY B.B.Q. SHORT RIB LOLLIPOPS 9
coleslaw & cannonball sauce
- ^{gf, v} ALL HAIL "KALE SALAD" 6.5
sesame peanut dressing
- ^{gf} YELLOW FIN TUNA TARTARE 10
thai chili ginger soy
- ^{gf} ROASTED BRUSSELS SPROUTS 8.5
bacon, apple, maple syrup
- ^{gf, v} MINI PAN SEARED RISOTTO CAKES 7.5
vermont cheddar, herbs, red pepper coulis
- ^{gfo} BACON SLAB 12.5
salmon roe, quail egg

APPETIZERS

- ^{gf} AHI-TUNA POKE 12
wonton, wasabi, kim-chi, sriracha
- ^{gf, v} KUNG-PAO CAULIFLOWER 8.5
*ginger mango, orange, cashews
or sub buffalo sauce with bacon*
- TRUFFLED MAC & CHEESE 10.5
*applewood bacon, aged goat cheese, gruyère,
mascarpone, mushrooms, toasted bread crumbs*
- CRACKLING CALAMARI 11.5
*parmesan crusted, cherry peppers, capers,
lemon juice, garlic, baby arugula*
- GINGER MANGO GLAZED CHICKEN 8.5
*fried chicken strips, sweet & spicy ginger mango glaze
or sub buffalo style*

CROSTINI

3 for \$10 / 6 for \$16
*gluten free crostini:
add \$1.50 / add \$3.00*

- ^v Tuscan White Beans, Kale
- Applewood Bacon, Peanut Butter, Red Chili
- Lump Crab, Lemon Aioli, Jalapeño
- ^v Aged White Cheddar, Apple, Truffle Honey
- Ahi Tuna, Mango, Sriracha
- ^v Crushed Tomato, Basil, Olive Oil
- ^v Wild Mushroom, Truffle Artichoke Spread
- Prosciutto di Parma, Fig, Ricotta
- Smoked Salmon, Capers, Red Onion, Citrus Dill
- ^v Manchego, Fig Jam, Marcona Almond
- Seared Steak, Dijon Horseradish, Scallion, Red Bell Pepper
- ^v Hummus, Feta, Roasted Peppers

THIN CRUST FLAT BREADS

- SPROUTS & BACON 12.5
*applewood bacon, shaved brussels sprouts,
garlic, shallots, thyme, mozzarella*
- ^v TRIPLE MUSHROOM 11.5
assorted wild mushrooms, truffle oil, mozzarella
- ^v FRESH MOZZARELLA, BASIL, TOMATO 10
- ^v FLAME GRILLED PIZZA 12
*goat and gruyère cheese, artichoke, sun-dried tomato,
red onion, fresh basil, balsamic reduction*
- BUFFALO CHICKEN 12.5
blue cheese crumbles, red onion, mozzarella
- SEARED TUNA 13.5
ricotta, fig jam, arugula, sriracha, pickled onions, wasabi mayo

gf = gluten free / gfo* = gluten free option / v = vegetarian

*ADDITIONAL CHARGES MAY APPLY

SOUP & SALAD

SOUP OF THE DAY MP

^{gf} BLT WEDGE 8
applewood smoked bacon, bleu cheese,
tomato, buttermilk ranch dressing

^{gf} CHICKEN TORTILLA SOUP 6.5
cilantro, lime, avocado

^{gf, v} ARUGULA SALAD 8.5
reggiano, marcona almonds, lemon, olive oil

ENTREE SALADS

^{gf} ORGANIC QUINOA SALAD 13.5
toasted garbanzo, red cabbage, radish, grapes, capers,
cranberries, fresh herbs, honey lime vinaigrette

^{gf, v} TRADITIONAL CAESAR SALAD 11.5
chicken add 4 salmon add 6.5 steak add 7

^{gf} MEDITERRANEAN SALAD 15.5
grilled chicken, greens, tomato, cucumber, artichokes,
onion, kalamata olives, feta cheese, balsamic vinaigrette

^{gf} PEAR & GORGONZOLA SALAD 14.5
caramelized pears, gorgonzola, cranberries,
applewood bacon, almonds, greens, lemongrass vinaigrette
grilled or blackened chicken add 4

^{gf, v} ROASTED VEGETABLE SALAD 14
artichoke hearts, asparagus, avocado, eggplant, roasted peppers,
sun-dried tomatoes, romaine lettuce, dijon balsamic vinaigrette
grilled or blackened chicken 4
grilled or blackened salmon 6.5

^{gf} SPICED SHRIMP & KALE SALAD 16
island spiced shrimp, kale, sesame peanut dressing

SLIDERS & SANDWICHES

- gluten free bread available -

MINI KOBE BURGERS 15.5
trio of Kobe beef burgers, straw fries

BRAISED SHORT RIB SANDWICH 13.5
smoked gouda, pickled red onion, B.B.Q. sauce

CHIPOTLE CLUB 13.5
grilled chicken, applewood bacon, avocado, tomato,
smoked gouda, chipotle mayo or substitute roasted turkey

½ POUND BLACK ANGUS BURGER 13.5
cheddar, gruyère or gorgonzola
with applewood smoked bacon add 2

CRAB CAKE SLIDERS 15
arugula, tomato, pickled red onion,
citrus mayo, straw fries

ROASTED TURKEY REUBEN 12.5
sauerkraut, swiss cheese, thousand island dressing

^v BLACK BEAN VEGGIE BURGER 12
roasted corn, tomato, pickled onion,
chipotle, cajun straw fries

AMELIA'S STEAK N CHEESE 14.5
white cheddar, charred balsamic tomatoes,
caramelized onion, wild mushrooms

LOBSTER ROLL 20
celery, old-bay mayo, brioche bun
choice of garden salad or straw fries

MAIN PLATES

HOMEMADE GNOCCHI & SHORT RIB 19.5
braised short rib, grape tomato, potato gnocchi, parmesan

gf PENNE & SWEET SAUSAGE 17.5
baby spinach, bell peppers, garlic, olive oil

gf MAINE LOBSTER RISOTTO 26
tomato, corn, peas, carrots, sherry cream sauce

v BUTTERNUT SQUASH RAVIOLI 17.5
*shaved manchego, marcona almonds,
crispy sage crumbs, brown butter sauce*

gf ROASTED SWORDFISH 25
baby clams, new potatoes, salmon roe, bacon lardon, seaweed dust

gfo HARISSA GLAZED ATLANTIC SALMON 24
lemon spinach, pan fried chic peas, seasoned bread crumbs

gf MISO GLAZED CHILEAN SEA BASS 28
jasmine rice, julienne vegetables

gfo ORGANIC FREE RANGE CHICKEN 24
rosemary potatoes, bitter greens, sage brown butter

gfo 14oz SALT RUBBED N.Y. STRIP STEAK 26
*white truffle parmesan parsley fries
sautéed mushrooms, grilled onions or gorgonzola add 2*

gfo BRAISED BONELESS BEEF SHORT RIBS 24
herbed hash browns, roasted brussels sprouts

gf GRASS FED - HAND CUT FILET MIGNON 32
fried polenta, crispy shallots, truffled porcini butter

gfo CHICKEN SAUVIGNON 19
*chicken medallions, wild mushrooms, white wine,
lemon, green onions, jasmine rice, vegetables*

gfo GRILLED APPLE JACK PORK CHOPS 22
*granny smith apples, dried cranberries,
apple jack reduction, roasted potatoes*

gf.v SKILLET SEARED CAULIFLOWER 18
*garlic-lemon confit, toasted himalayan red rice, wilted greens,
herbs, wild mushrooms, red pepper flakes, extra virgin olive oil*

SIDES

Steamed
Broccoli 6

Sauteed
Asparagus 7

Grilled
Tomatoes 3

Roasted Potatoes 6

Jasmine Rice 4

Glazed Carrots 6

Himalayan
Red Rice 6

Organic Quinoa 6.5