



Amelia's Bistro

TASTING BISTRO & WINE BAR



tapas

- gf VEGAN JAPANESE TOFU SPRING ROLLS 12
Spicy lime peanut sauce
- gf QUINOA AVOCADO TOAST 15
v *Avocado mousse, cherry tomato, jalapeño, cilantro*
- HAND ROLLED MOZZARELLA STICKS 10
Pepperoni, tomato butter
- gf CHICKEN TIKKA MASALA MEATBALLS 10
Toasted pita, spicy curry sauce
- gfo HOUSE-MADE GUACAMOLE 12
Zesty lime, cilantro, tomato, red onion
- CRISPY B.B.Q SHORT RIB LOLLIPOPS 12
Coleslaw & cannonball sauce
- gfo KIMCHI FRIES 14
Shredded short rib, Korean slaw, wasabi mints
- gfo YELLOW FIN TUNA TARTARE 16
Thai chili ginger soy

appetizers

- vg KUNG PAO CAULIFLOWER 12
Ginger mango, orange, cashews, OR Sub buffalo sauce w/ bacon add \$1
- gfo GINGER MANGO GLAZED CHICKEN 10
Fried chicken strips, sweet & spicy mango glaze or sub buffalo style
- CRACKLING CALAMARI 16
Parmesan crusted, cherry peppers, garlic, capers, lemon, baby arugula
- gfo TRUFFLED MAC & CHEESE 14
Applewood bacon, goat cheese, gruyere, mascarpone, mushrooms, toasted bread crumbs

flatbreads

- vg TRIPLE MUSHROOM 18
Assorted wild mushrooms, truffle oil, mozzarella
- vg FLAME GRILLED PIZZA 18
Goat & gruyere cheese, artichoke, sun-dried tomato, red onion, fresh basil, balsamic reduction
- vg FRESH MOZZARELLA 18
Pesto, basil, tomato
- BUFFALO CHICKEN OR SHRIMP 18
Blue cheese crumbles, red onion, mozzarella

handhelds

~ gluten free bread available ~

- MINI KOBE BEEF BURGERS 18
Trio of Kobe burgers, straw fries
- CRISPY CHICKEN SANDWICH 16
Coleslaw, white cheddar, pickled onion, honey mustard, on brioche
- 1/2 POUND BLACK ANGUS BURGER 16
Cheddar, gruyere, or gorgonzola Applewood smoked bacon add \$2
- HOUSE MADE VEGAN QUINOA BURGER 16
White bean, tomato, pickled onion, chipotle mayo, Cajun straw fries
- CHIPOTLE CLUB 17
Grilled chicken or roasted turkey, applewood bacon, avocado, tomato, smoked Gouda, chipotle mayo
- ROASTED TURKEY REUBEN 17
Sauerkraut, Swiss cheese, thousand island dressing
- AMELIA'S PHILLY CHEESE 18
Peppers, onions, procolone Choice of chicken or steak
- LOBSTER ROLL 26
Celery, old-bay mayo, brioche bun Choice of house garden salad or straw fries

THAI WRAPS 18

Red cabbage, ginger, scallions, sesame seeds, Thai peanut sauce, served with soba noodles
Vegan Avocado | Beef Stir-Fry | Honey Sriracha Chicken

salads

- gf BLT WEDGE 15
Applewood bacon, blue cheese, tomato, buttermilk ranch dressing
- gf ORGANIC QUINOA 19
v *Toasted garbanzo, red cabbage, radish, grapes, capers, cranberries, fresh herbs, honey lime vinaigrette*
- gfo SHAVED BRUSSELS SPROUTS & KALE 16
vg *ADD: chicken 6 | salmon 9 | steak 10*
- gf MEDITERRANEAN CHICKEN 20
Grilled chicken, greens, tomato, cucumber, artichokes, onion, feta cheese, balsamic vinaigrette
- v PLANT-BASED POWER GRAIN BOWL 19
Red quinoa, farro, Brussels sprouts, kale, avocado, garbanzo beans, vegan tofu vinaigrette
- gf BABY ARUGULA 15
vg *Reggiano, marcona almonds, lemon, olive oil*
- gf SPICED SHRIMP & KALE 22
Island spiced shrimp, kale sesame peanut dressing
- gf PEAR & GORGONZOLA 19
Caramelized pears, Gorgonzola, cranberries, bacon, almonds, greens, lemongrass vinaigrette
Grilled or blackened chicken \$6
- gfo POKE BOWL 22 25
Cucumber, avocado, carrot, cabbage, radish, jalapeño, ginger, jasmine rice, Thai peanut sauce
Chicken | Steak | Salmon Sushi Style | Tuna Sushi Style

entrées

- gfo LOBSTER MAC & CHEESE 30
four cheese béchamel, Maine lobster, truffle bread crumbs
- gfo GRILLED SHRIMP PENNE PESTO 26
fresh mozzarella, arugula, kalamata olives
- gf ROASTED NOVA SCOTIA SALMON 28
butternut squash, chorizo, buttermilk foam, toasted pepitas
- gfo CHILEAN SEA BASS 35
miso, wasabi, sushi rice
- gfo N.Y. STRIP AU POIVRE 35
sweet potato skillet, roasted Brussels sprouts
- gf CUBAN ROPA VIEJA 28
braised shredded beef, bell peppers, pickled onion, fried plantains, Spanish rice
- gfo BRAISED BONELESS BEEF SHORT RIBS 28
herbed hash browns, roasted Brussels sprouts
- gfo CHICKEN ITALIANO 25
(choice of style)
Sauvignon | Parmesan | Piccata
- gf CHURRASCO ANTICUCHERO 28
Peruvian skirt steak, yucca mash, sweet plantains, salsa criolla
- gf AIRLINE CHICKEN BREAST 28
roasted potatoes, asparagus, herb jus
- gf ROASTED "TANDOORI" CAULIFLOWER 25
vg *tahini yogurt, red quinoa pilaf, raisins, cashews, baby spinach, charred tomato*

sides

- STEAMED BROCCOLI 6
- SAUTÉED ASPARAGUS 7
- ROASTED POTATOES 6
- JASMINE RICE 4
- ROASTED BRUSSELS SPROUTS 7

gf = gluten free | gfo = gluten free option |
vg = vegetarian | v = vegan

ADDITIONAL CHARGES MAY APPLY

