



# AMELIA'S BISTRO

Tasting Bistro & Wine Bar

## Tapas

- <sup>gf</sup> CILANTRO LIME SHRIMP 11  
radish, avocado, sriracha, rice crostini
- <sup>gf, v</sup> CHICKEN TIKKA MASALA MEATBALLS 9  
toasted pita, spicy curry sauce
- <sup>gf</sup> KIMCHI FRIES 12  
shredded short rib, Korean slaw, wasabi mutz
- <sup>v</sup> VEGAN JAPANESE TOFU SPRING ROLLS 8  
spicy lime peanut sauce
- <sup>gf, v</sup> QUINOA AVOCADO TOAST 11  
avocado mousse, cherry tomato, jalapeño, cilantro
- HAND ROLLED MOZZARELLA STICKS 8  
pepperoni, tomato butter
- <sup>gf, v</sup> HOUSE-MADE GUACAMOLE 9  
zesty lime, cilantro, tomato, red onion, chips
- CRISPY B.B.Q. SHORT RIB LOLLIPOPS 10  
coleslaw & cannonball sauce
- <sup>gf</sup> YELLOW FIN TUNA TARTARE 12  
thai chili ginger soy
- JAPANESE PRAWN TEMPURA 10  
hand battered shrimp, miso, sriracha mayo
- <sup>gf, v</sup> MINI PAN SEARED RISOTTO CAKES 12  
vermont cheddar, herbs, red pepper coulis

## Appetizers

- <sup>vg</sup> KUNG-PAO CAULIFLOWER 9  
ginger mango, orange, cashews or sub buffalo sauce w/ bacon add 1
- <sup>gf</sup> GINGER MANGO GLAZED CHICKEN 9  
fried chicken strips, sweet & spicy ginger mango glaze or sub buffalo style
- CRACKLING CALAMARI 13  
parmesan crusted, cherry peppers, garlic, capers, lemon, baby arugula
- <sup>gf</sup> TRUFFLED MAC & CHEESE 12  
applewood bacon, goat cheese, gruyère, mascarpone, mushrooms, toasted bread crumbs  
Sharing portion 18

## Salads

- <sup>gf</sup> BLT WEDGE 13  
applewood bacon, bleu cheese, tomato, buttermilk ranch dressing
- <sup>gf, v</sup> ORGANIC QUINOA 15  
toasted garbanzo, red cabbage, radish, grapes, capers, cranberries, fresh herbs, honey lime vinaigrette
- <sup>gf, v</sup> SHAVED BRUSSELS SPROUTS & KALE CAESAR 12  
ADD: chicken 5 • salmon 8 • steak 8
- <sup>gf</sup> MEDITERRANEAN CHICKEN 17  
grilled chicken, greens, tomato, cucumber, artichokes, onion, kalamata olives, feta cheese, balsamic vinaigrette
- <sup>v</sup> PLANT-BASED POWER GRAIN BOWL 16  
red quinoa, farro, brussels sprouts, kale, avocado, garbanzo beans, vegan tofu vinaigrette
- <sup>gf, v</sup> BABY ARUGULA 10  
reggiano, marcona almonds, lemon, olive oil
- <sup>gf</sup> SPICED SHRIMP & KALE 18  
island spiced shrimp, kale, sesame peanut dressing
- <sup>gf</sup> PEAR & GORGONZOLA 16  
caramelized pears, gorgonzola, cranberries, bacon, almonds, greens, lemongrass vinaigrette  
grilled or blackened chicken add 5

### <sup>gf</sup> POKE BOWLS

Chicken 17 • Steak 19  
Tuna "Sushi Style" 19 • Salmon "Sushi Style" 19  
cucumber, avocado, carrot, cabbage, radish, jalapeño, ginger, jasmine rice, Thai peanut sauce

gf = gluten free / gfo\* = gluten free option  
vg = vegetarian / v = vegan

\*ADDITIONAL CHARGES MAY APPLY

## Flatbreads

14

- <sup>vg</sup> TRIPLE MUSHROOM  
assorted wild mushrooms, truffle oil, mozzarella
- <sup>vg</sup> FRESH MOZZARELLA  
pesto, basil, tomato
- <sup>vg</sup> FLAME GRILLED PIZZA  
goat and gruyère cheese, artichoke, sun-dried tomato, red onion, fresh basil, balsamic reduction
- BUFFALO CHICKEN or SHRIMP  
blue cheese crumbles, red onion, mozzarella

## Handhelds

- gluten free bread available -

- MINI KOBE BURGERS 17  
trio of Kobe burgers, straw fries
- CRISPY CHICKEN SANDWICH 13  
coleslaw, white cheddar, onion, honey mustard, on brioche
- ½ POUND BLACK ANGUS BURGER 14  
cheddar, gruyère or gorgonzola  
applewood smoked bacon add 2
- CRAB CAKE SLIDERS 17  
arugula, tomato, pickled red onion, citrus mayo, straw fries
- LOBSTER ROLL 22  
celery, old-bay mayo, brioche bun  
choice of garden salad or straw fries
- <sup>v</sup> HOUSE MADE VEGAN QUINOA BURGER 14  
white bean, tomato, pickled onion, chipotle, cajun straw fries
- CHIPOTLE CLUB 15  
grilled chicken or roasted turkey, applewood bacon, avocado, tomato, smoked gouda, chipotle mayo
- AMELIA'S PHILLY CHEESE 16  
choose chicken or steak  
peppers, onions, provolone
- ROASTED TURKEY REUBEN 14  
sauerkraut, swiss cheese, thousand island dressing

### THAI WRAPS 14

served with soba noodles

Vegan Avocado • Beef Stir-Fry • Honey Sriracha Chicken  
red cabbage, ginger, scallions, sesame seeds, Thai peanut sauce

## Entrées

- <sup>gf</sup> LOBSTER MAC & CHEESE 26  
four cheese béchamel, Maine lobster, truffle bread crumbs
- <sup>gf</sup> GRILLED SHRIMP PENNE PESTO 20  
fresh mozzarella, arugula, kalamata olives
- <sup>gf</sup> ROASTED NOVA SCOTIA SALMON 26  
butternut squash, chorizo, buttermilk foam, toasted pepitas
- <sup>gf</sup> CHILEAN SEA BASS 30  
miso, wasabi, sushi rice
- <sup>gf</sup> N.Y. STRIP STEAK AU POIVRE 34  
sweet potato skillet, roasted brussels sprouts
- <sup>gf</sup> CUBAN ROPA VIEJA 22  
braised shredded beef, bell peppers, pickled onion, fried plantains, Spanish rice
- <sup>gf</sup> BRAISED BONELESS BEEF SHORT RIBS 26  
herbed hash browns, roasted brussels sprouts
- <sup>gf</sup> CHICKEN ITALIANO 20  
(choice of style)  
• SAUVIGNON mushrooms, rice, vegetables  
• PARMESAN served with pasta  
• PICCATA served with pasta
- <sup>gf</sup> CHURRASCO ANTICUCHERO 24  
Peruvian skirt steak, yucca mash, sweet plantains, salsa criolla
- <sup>gf</sup> AIRLINE CHICKEN BREAST 25  
roasted potatoes, asparagus, herb jus
- <sup>gf, v</sup> ROASTED "TANDOORI" CAULIFLOWER 22  
tahini yogurt, red quinoa pilaf, raisins, cashews, baby spinach, charred tomato

## Sides

- Steamed Broccoli 6  
Sautéed Asparagus 7  
Roasted Potatoes 4
- Jasmine Rice 4  
Roasted Brussels Sprouts 7