

AMELIA'S

a m e r i c a n *bistro*

Appetizers & Salads

French onion 5

Aged gruyere crouton

Colossal Shrimp Cocktail 2.75 each

Or 3ea for 8

Meat & Cheese plate 13

House made sausages, prosciutto and terrines along with small farm cheeses and traditional garnishes

Beef tenderloin "bruschetta" 12

Peppercorn seared tenderloin on toasted baguette, roasted red pepper & olive tapenade, goat cheese & arugala salad

Jumbo lump crab cake 12

Roasted garlic and red pepper-basil aioli

Diver Scallops & bacon "1984" 13

Lemon Thyme Butter, Smoked Paprika Green Peppercorn & Brandy Sauce

Mussels & fries 11

Bacon, leeks, fine herbs, white wine and Dijon mustard, garlic aioli

Crispy fried calamari 10

Lightly fried with shaved fennel, caper & basil

Bistro house salad 7

Mixed organic lettuces & vegetables with a tarragon vinaigrette, feta

Boston bibb 7

Wisconsin bleu affinee, bacon lardons caramelized onions, grape tomatoes bleu cheese dressing

Caesar salad 7

Hand torn hearts of romaine, crispy polenta croutons, parmesan cheese

Amelia's Chop Salad 7

Mixed greens, tomato, cucumber, red onion, focaccia croutons & marinated fresh mozzarella tossed in a balsamic vinaigrette

Bistro entrees

Bistro steak frites 22

Red wine marinated all natural hangar steak, roasted shallots, truffled French fries

Codfish "schnitzel" 21

Lightly panko crusted codfish filet, Maine Lobster & lemon caper butter, braised winter vegetable ragout

Organic Irish Salmon 21

Fennel pollen marinated salmon filet, potato leek cake, green beans, with an artichoke, olive & arugala salad

Fish & "chips" 16

Kettle potato chip crusted cod filet baked and served with coleslaw, fries and tartar sauce

Lamb osso bucco 22

Braised lamb shanks, creamed spinach, truffle mashed potatoes, roasted root vegetables

Amelia's meat sauce 16

Fresh ground beef, pork, and veal in a rich tomato sauce over rigatoni pasta

Sautéed jumbo shrimp 18

Asparagus, tomato-basil concasse, lemon cream, penne pasta

Chicken pasta 16

Grilled chicken, baby arugala, roasted red peppers, mushrooms, EVOO and mozzarella tossed with penne

Bistro "fra diavolo" 22

Sautéed jumbo shrimp, diver scallops & mussels in a spicy tomato sauce over spaghetti

Grafton cheddar mac & cheese 15

Grilled chicken tossed with peas, bacon lardons and pasta shells

Sausage a la vodka 16

House made sausage and mushrooms in a tomato cream tossed with rigatoni pasta and baby spinach

Chicken piccata 17

Sautéed chicken medallions in a white wine lemon garlic butter with capers, artichokes and spinach over linguine

Amelia's American Bistro uses as many small farms and local purveyors of all natural and organic products that are seasonally available, as well as cooking oils that contain no trans fatty acids.

18% Gratuity will be added to parties of 6 or more

**Thoroughly cooking meats and poultry reduce the risk of food born illness.

Executive Chef / proprietor Anthony J. Camilleri III November 09