

AMELIA'S

american *bistro*

Raw Bar *

Oysters 2.75 each

Island creek—M.A.

Blue point — C.T.

Half Dozen 15 One Dozen 28

Littleneck Clams 1.25 each

Colossal Shrimp Cocktail 2.50 each

Artisanal Cheese

Pont L eveque— France

Roquefort crusted goat — England

Manchego — Spain

Petite baked Brie, with dried cranberry

Fromage blanc, made in house and drizzled

with a black currant syrup

“Tasting of All “ 13

Pineapple confit, local methanely plum conserve

Honey Comb, mango jelly, walnut fig bread

Appetizers

Charcuterie

Terrines & sausages 13

Duck and foie gras roulade, country terrine, dry cured saucisson sec, Sicilian arancia, duck and pork prosciutto, grain mustard, cornichons

French onion 6

Aged gruyere crouton

Bistro house salad 8

Mixed organic lettuces & vegetables with a tarragon vinaigrette, Valbreso French feta

Frisae salad 8

Black raspberry vinaigrette, Beltane Farms goat cheese, tart apple & hazelnuts

Boston bibb 8

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

Caesar salad 8

Hand torn hearts of romaine, crispy polenta croutons, shaved grana podana cheese

Diver Scallops & bacon “1984” 13

Lemon Thyme Butter, Smoked Paprika

Green Peppercorn & Brandy Sauce

White Falls Maine, Mussels & fries 11

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

Truffled ricotta ravioli 10

Roasted beets, cauliflower florets & sage brown butter

Prime beef carpaccio 11

Sweet pickled red onions, olive tapenade, Dijon mustard foam

Jumbo lump crabcake 12

Potato crusted, saffron aioli

Bistro entrees

Meat & poultry

Bistro steak frites 24

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

Braised lamb shank osso bucco 23

Parsnip puree, sauted spinach and a port dry cherry sauce

Organic chicken wellington 19

Wrapped in puff pastry with mushroom duxelle and baked served with a mushroom veloute and sauted petite vegetables

Beef bourguignon 23

Soy and red wine marinated then braised beef hangar steak, truffled spinach and cheddar potato puree

New York sirloin 26

Pan roasted 12 ounce steak, asparagus, crème fraiche mashed potatoes, burgundy demi glace & bernaïse

Duck benedict 26

Crispy skin duck breast, duck prosciutto, foie gras and crispy fried duck egg, duck leg confit, braised cabbage huckleberry au pouivre

Seafood

Monkfish schnitzel 23

Panko crusted monkfish filet, artichoke and caramelized fennel barigoule, lemon caper burre blanc

King Salmon 23

Apple cider glazed salmon filet, whole grain mustard emulsion, butternut squash puree

Diver scallops 25

Mushroom risotto, house cured pancetta, fava beans and chantrelle mushroom “salad”

Fish & chips 18

Kettle potato chip crusted & baked codfish, coleslaw fries, tartar sauce and seasonal vegetables

Pasta

Grafton cheddar Mac & cheese 20

Maine lobster and shredded all-natural beef, bacon and peas tossed with pasta shells

Amelia's meat sauce 16

Fresh ground beef, pork, and veal in a rich tomato and red wine gravy over rigatoni pasta

Sauted jumbo shrimp 18

Soft leeks, butternut squash cream, asparagus & penne

Baked chicken pasta 16

Grilled chicken, spinach & mushrooms in a tomato basil cream, penne pasta and oven baked

Sides 5

Mashed potatoes, sauted spinach, seasonal vegetables

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

December 08