



# DINNER

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THURSDAY - SUNDAY

5:30PM - 9:30PM

# CAFE AMELIE

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## **SOUPS AND SALADS**

SOUP OF THE DAY \$12

GUMBO \$13

*roux, chicken, andouille sausage, okra, scallions, rice*

AMELIE SALAD \$13

*fresh mix greens, great hill blue cheese, granny smiths, pecans, grapes, citrus vinaigrette*  
add gulf shrimp or roasted chicken \$8, add blackened catfish \$5

PURPLE & GOLD BEET SALAD \$14

*fresh mix greens, goat cheese, candied pecans & walnuts, balsamic glaze*

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## **STARTERS**

CREAMY BAKED SPINACH AND ARTICHOKE DIP \$13

*mozzarella, cream, spinach, artichoke, crostinis*

CAJUN POUTINE \$12

*cochon, oven-roasted fingerling potatoes, mozzarella*

ROASTED BRUSSELS SPROUTS \$10

*crispy applewood bacon, balsamic glaze, dates*

PEPPER GLAZED GULF SHRIMP \$12

*orange marmalade, red pepper flakes, habanero, spring mixed greens*

SALMON CAKE \$10

*spring mixed greens, lemon horseradish tabasco cream sauce*

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*Please inform your server of any allergies or dietary restrictions including Vegetarian, Vegan or Gluten-free*

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## **MAINS**

GULF SHRIMP AND GRITS \$19/\$27

*old mill stone ground grits, corn & andouille maque-choux, blackened gulf shrimp*

VEGETABLE LINGUINE \$20

*white wine sauce, button mushrooms, cherry tomatoes, spinach,  
bell peppers, snow peas, parmesan*

add gulf shrimp or roasted chicken \$8

BLACKENED CATFISH SANDWICH \$18

*ciabatta, tomatoes, pickles, house-made cajun mayo, spring mix, citrus dressing*

OVEN-ROASTED MARINATED CHICKEN BREAST \$22

*seasoned fingerling potatoes, asparagus, citrus lemon sauce*

OVEN-ROASTED 8OZ PORK CHOP \$27

*old mill stone-ground grits, corn & andouille maque choux, green beans*

ITALIAN SAUSAGE LINGUINE \$24

*sausage, mushrooms, spinach, cherry tomatoes, red sauce  
add gulf shrimp or roasted chicken \$8*

PAN SEARED SALMON \$27

*fingerling potatoes, asparagus, lemon horseradish tabasco cream sauce*

BRAISED SHORT RIB \$29

*mashed potatoes, demi glaze, parsnips, baby carrots*

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## **DESSERTS**

BREAD PUDDING \$12

*cinnamon crust, caramel, hand-whipped cream*

AFFOGATO \$12

*vanilla ice cream topped with cacao nibs and a shot of espresso*

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## **SUGGESTED CLASSIC DINNER COCKTAILS**

AVIATION  
FRENCH 75  
MANHATTAN  
PALOMA  
AMARO SOUR

DAIQUIRI  
NEW YORK SOUR  
NEGRONI  
SAZERAC  
SIDE CAR

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## BEVERAGES

FRESH BREWED ICED TEA \$4  
HOUSE-MADE HIBISCUS TEA \$5  
HOUSE-MADE LEMONADE \$5  
ARNOLD PALMER \$5  
ORANGE JUICE \$6

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## BOTTLED SODA

COKE DE MEXICO \$5  
SPRITE DE MEXICO \$5  
DIET COKE \$4  
BARQ'S ROOT BEER \$5  
Q GINGER ALE \$5  
Q GINGER BEER \$5  
Q CLUB SODA \$5

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## BOTTLED WATER

PELLEGRINO \$10  
*sparkling, 1000ml glass*  
ACQUA PANNA \$10  
*mineral, 1000ml glass*

## CAFE

ESPRESSO \$4/\$7  
*single/double illy espresso*  
LATTE \$8  
*whole milk, oat milk, half & half*  
ROSE LATTE \$8  
CHAI LATTE \$8  
CAPPUCCINO \$7  
AMERICANO \$7  
MACCHIATO \$5  
CORTADO \$5  
CAFE AU LAIT \$4  
FRESH BREWED DRIP COFFEE \$3  
HOUSE-MADE COLD BREW \$5

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**THANK YOU FOR YOUR  
CONTINUED SUPPORT AS WE  
CELEBRATE 20 YEARS!**

STAY CONNECTED  
@CAFEAMELIE

*\*separate checks may not be guaranteed.  
we can split a check evenly up to  
3 cards per table*

*\*a 20% gratuity may be added to all split  
checks and parties of 5 or more*

*\*we are happy to honor gift cards issued in  
2024 or 2025. Gift cards issued before  
December 2023 will not be accepted*

*\*as a small business with limited seating,  
we can hold your reservation up to 15  
minutes and assure a 90-minute  
engagement at your table.  
We appreciate your understanding*

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