

AMANGANI

lunch

SALAD

SWEET GREENS pepitas brittle, butternut squash, pomegranate, rye crouton, pumpkin vinaigrette 17

AMANGANI CAESAR* vertical harvest butter leaf, cress, focaccia 16

WINTER KALE marinated tomato, pine nut, parmesan, lemon poppy seed vinaigrette 17

CAULIFLOWER TABBOULEH treviso, frisee, roasted eggplant, marinated tomato 19

TO ADD* roasted chicken 8 / garlic shrimp 9 / scallop 10 / steak 13 / seared tofu 7

APPETIZER

CHARRED ONION SOUP macadamia, rye crouton, shaved parmesan 14

BRAISED LEEK ARTICHOKE DIP baguette, fresh vegetables 18

VIETNAMESE PORK WINGS fried garlic, green apple relish 21

DUCK CONFIT POUTINE cheese curd, poblano veloute, hand cut potato 21

SANDWICH

STEAK BURGER tomato balsamic jam, tobacco onions, bleu cheese fondue, petite kale 26

PORTABELLO MUFFULETTA grilled artichoke, mozzarella, pine nut olive tapenade 23

TURKEY & BRIE crispy prosciutto, fennel lingonberry jam, arugula 24

CUBANO mojo roasted pork, kurobuta ham, house dill pickles 25

ENTREE

SHRIMP TACOS lime crema, pickled cabbage, pico de gallo, cotija, white corn tortilla 24

ANGEL HAIR wild mushrooms, marinated tomato, charred broccolini, parmesan cream 30

STEELHEAD TROUT* sunchoke, garam masala, charred carrots, pomegranate 35

ROASTED CHICKEN toasted hazelnuts, herb roasted potatoes, chamomile compressed apple 35

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF, BRADLEY PRYOR, EXECUTIVE SOUS CHEF, BRENNON EVANS & CHEF DE CUISINE, ANDREW WALTERS.
AMANGANI SUPPORTS LOCAL FARMS, RANCHES AND FISHERIES THAT ARE GUIDED BY PRINCIPLES OF SUSTAINABILITY.