



*Amelia National*  
GOLF & COUNTRY CLUB

**STARTERS**

<sup>GF</sup> **Lobster Corn Chowder 5/7**  
*Chive sherry foam, oyster crackers*

**Crispy Tempura Tuna Roll 13**  
*Yum Yum and ponzu sauces*

**Fried Green Tomatoes 11**  
*Vegetable boursin cheese, mixed greens, honey lavender dressing*

<sup>GF</sup> **Crispy Calamari Steak Fries 10**  
*Pineapple sweet & sour, wasabi aioli, tri-colored peppers*

**Crispy Flatbread "Alla Margherita" 10**  
*Homemade tomato sauce, fresh mozzarella, garlic basil oil*

**Potato Pancakes "Bavarian Style" 8**  
*Sour cream, apple sauce, chives*

**SALADS**

*Add Chicken +\$5, Mahi +\$7, Shrimp +\$7.50, Steak +\$8*

	Half	Full
<b>Nouveau Caesar Salad</b> <i>Tomatoes, blue cheese crumbles, bacon, croutons tossed in a classic Caesar dressing</i>	8	12
<sup>GF</sup> <b>Iceberg Wedge Salad</b> <i>Crispy bacon, cherry tomato, maytag blue cheese, egg, olives, creamy blue cheese dressing</i>	8	12
<sup>GF</sup> <sup>V</sup> <b>Amelia Island Salad</b> <i>Marinated feta, kalamata olives, artichoke hearts, Spanish olives, cherry tomato, red onion, oreganata vinaigrette</i>	8	12
<b>Heirloom Tomato and Burrata "Caprese"</b> <i>Gourmet mesclun medley topped with fresh mozzarella cheese, prosciutto, aged balsamic dressing &amp; extra virgin olive oil</i>		12
<b>House Mixed Salad</b> <i>Mixed greens, tomato, cucumber, carrots. Choice of dressing</i>		6

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# ENTREES

*Sides: Broccolini, Asparagus, Cilantro Verde Rice, Roasted Fingerling Potatoes, Julienne of Vegetables, Vegetable Medley, Tomato Basil Parmesan Risotto, French Fries (Add'l Sides +\$4)*

**GF V Grilled Vegetable Pad Thai 16**

*Rice noodles, bok choy, zucchini, sweet red peppers, scallions, cashews, cilantro, Thai glaze, topped with poached egg (No Sides)*

**GF Grilled Atlantic Salmon 22**

*Wilted spinach, pancetta, cauliflower puree, smoky tomato jus*

**GF Braised Lamb Shank "Alla Milanese" 26**

*Natural pan jus, tomato basil & parmesan risotto, broccolini*

**Linguini Alfredo 17**

*Garlic, parmesan cream sauce, linguini pasta, broccolini*

**Chicken 22 Shrimp 24**

**GF 8 oz Angus Filet Mignon 27**

*Boursin mashed potatoes, asparagus, Cabernet demi-glace*

**GF Bronzed Halibut Fillet 28**

*Cilantro verde rice, asparagus, artichokes, shrimp, shiitake salsa*

**GF Surf & Turf 30**

*5 oz cold water lobster tail & 6 oz Manhattan filet, vegetable medley, roasted fingerling potatoes, drawn butter, lemon*

**Prime Cut Burger 14**

*8 oz prime cut blend of short rib, brisket, chuck. Choice of toppings and side*

**Veal Cutlets Offered 4 Ways:**

**PARMESAN**, linguini pasta, homemade tomato sauce, broccolini **23**

**JAEGERSCHNITZEL**, creamy mushroom sauce, mashed potatoes, asparagus **24**

**PICCATA**, lemon, caper & mushroom sauce, broccolini, linguini **24**

**OSCAR**, jumbo lump crabmeat, asparagus, mashed potatoes **26**

# DESSERTS

**French Vanilla Crème Brulee Wild Berries 7**

**Deep Dish Key Lime Pie 7**

**Apple Streudel** French vanilla ice cream and rum sauce **7**

**Trilogy of Sorbet** Wild berry cabernet, tropical mango, lemon **7**

**Haagen Dazs Ice Cream** Chocolate or Vanilla, with berries **6**

**GF Flourless Chocolate Cake** Raspberry Coulis **7**

**German Chocolate Cake** Caramel Sauce **7**

All items subject to 21% gratuity/service and 7% sales tax  
\$2 Upcharge for sharing dishes

