



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Italian Shrimp & Chicken Tortellini Soup
parmesan cheese
Cup 4 Bowl 6

Charcuterie Board 12
assorted salamis & cheeses, fruit chutney, crostini

Crispy Calamari Steak Fries 12
wasabi aioli, sweet & sour sauce

5 Jumbo Shrimp Cocktail 12
cocktail sauce, lemon wedge

SALADS

Add Chicken +5, Shrimp +7, Ahi Tuna +8, Salmon +10

	Half	Full
Classic Caesar Salad <i>romaine, croutons, parmesan cheese, classic dressing</i>	8	11
Baby Spinach Salad <i>candied walnuts, grapes, blue cheese, cherry tomatoes, mushrooms, fresh mozzarella, warm bacon vinaigrette</i>	9	12
House Garden Salad <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

Creamy Ravioli "Parma Rosa" 17

tri-colored roasted peppers, mushrooms, spinach, prosciutto, tomato basil alfredo
Add Chicken 22 Add Shrimp 24

Seared Atlantic Grouper "Oscar" 26

topped with lump crabmeat, asparagus, hollandaise, saffron rice, julienne of vegetables

Blackened Plank Salmon 24

herb citrus caper butter, wild rice blend, ribbon vegetables

Classic Filet of Beef

herb roasted potatoes, asparagus, cabernet demi-glace, tomato garni
5 oz Filet 24 8 oz Filet 28

12 oz Grilled Aged Ribeye & Shrimp 27

3 crispy tempura shrimp, mashed potatoes, broccolini, tomato garni

Braised Veal "Osso Buco Milanese" 30

tomato Italian herb sauce, gremolata, broccolini, cheesy risotto

Sauteed Veal "Marsala" 25

marsala mushroom sauce, linguini, broccolini
Also Available: Veal Parmigiana 24

Grilled Vegetable Pad Thai 17

*rice noodles, zucchini, squash, portobello, peppers, onion, cashews,
asparagus, poached egg, ponzu sauce, lime wedge*
Add Chicken 5 Add Shrimp 7 Add Ahi Tuna 8 Add Salmon 10

Prime Cut Burger 14

8 oz prime cut blend of short rib, brisket, chuck. Choice of side
*Substitute Impossible Burger 15

SIDES (ADD'L +\$4):

**RIBBON VEGETABLES, BROCCOLINI, ASPARAGUS, WILD RICE BLEND, JULIENNE OF VEGETABLES,
HERB ROASTED POTATOES, GARLIC MASHED POTATOES, CHEESY RISOTTO, LINGUINI PASTA**

DESSERTS

Creme Brulee *fresh whipped cream, berries 7*

Strawberry Daiquiri Layered Cake *wild berry sauce 7*

Chocolate Walnut Brownie Sundae

with homemade praline ice cream & chocolate sauce 7

NY Style Cheesecake *chocolate caramel, pecans 7*

Ice Cream *vanilla, chocolate, strawberry, homemade praline 6*

All items subject to 21% gratuity/service and 7% sales tax. \$3 Upcharge for sharing dishes.