



*Amelia National*  
GOLF & COUNTRY CLUB

**SMALL PLATES & STARTERS**

**Shrimp Gumbo with Dirty Rice**

*oyster crackers*  
Cup 4 Bowl 6

**Housemade Pate de Champagne & Charcuterie Board 12**

*with fig chutney, pita crackers & crostinis*

**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*

**Caprese Caesar Salad**

*fresh mozzarella, plum tomatoes, romaine, radicchio, classic dressing, balsamic reduction*

Half Full

8 11

**Fall Roasted Sweet Potato & Goat Cheese Salad**

*gourmet mixed greens, candied pecans, blueberry vanilla goat cheese, prosciutto, warm bacon vinaigrette*

9 12

**House Garden Salad**

*mixed greens, tomato, cucumber, carrots; choice of dressing*

6

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





## ENTREES

### **Tortellini "Alla Florentine" 17**

*pesto Alfredo sauce, spinach, Italian sausage, caramelized onions, peppers, mushrooms*  
Add Chicken 22 Add Shrimp 24

### **Blackened Cedar Plank Salmon 24**

*caper herb sauce, wild rice blend, ribbon vegetable*

### **Bronzed Black Cod with Maine Lobster 26**

*lobster sauce, wilted spinach, saffron rice, crispy leek strings*

### **Sauteed Jumbo Shrimp Scampi 24**

*lemon black garlic herb sauce, mushrooms, tomato concasse, basil, ribbon vegetables, angel hair pasta*

### **Classic Filet of Beef**

*asparagus, herb roasted bliss potatoes*  
5 oz Filet 24 8 oz Filet 28

### **Charbroiled Ribeye Steak & Tempura Shrimp 27**

*topped with bearnaise sauce, demi-glace, garlic mashed potatoes, broccolini*

### **Grilled Kurobuta Tomahawk Pork Chop 23**

*cinnamon baked apples, collard greens, garlic mashed potatoes*

### **Sauteed Veal Carciofo 26**

*mushrooms, artichokes, shrimp, provolone, citrus butter sauce, asparagus, angel hair pasta*  
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*

### **SIDES (ADD'L +\$4):**

*Ribbon Vegetables, Julienne of Vegetables, Asparagus, Broccolini, Saffron Rice, Wild Rice Blend,  
Wilted Spinach, Collard Greens, Angel Hair Pasta, Garlic Herb Mashed Potatoes,  
Herb Roasted Bliss Potatoes, French Fries*

## DESSERTS

**Ask Your Server for our Dessert Menu**

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

