



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Creamy She Crab Soup
with oyster crackers
Cup 4 Bowl 6

Artisanal Cheese & Charcuterie Board 12
with fig chutney, pita crackers & crostinis

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

1 lb Sautéed Drunken Mussels 12
garlic herb white sauce, grilled focaccia

1/2 Dozen Chilled Oysters "Apalachicola" 12
lemon, cocktail, champagne mignonette sauce

SALADS

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

Classic Caesar Salad

Half	Full
8	11

Fall Roasted Sweet Potato & Goat Cheese Salad

gourmet mixed greens, candied pecans, herb goat cheese, prosciutto, balsamic reduction, pesto vinaigrette

9	12
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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

Wild Mushroom Ravioli "Alfredo" 17

caramelized onions, mushroom ragout, truffles, roasted cherry tomatoes, spinach, asparagus
Add Chicken 22 Add Shrimp 24

Mediterranean Seared Salmon 25

sea scallops, tomato olive basil tapenade, tri colored cous cous, ribbon vegetables

Atlantic Red Snapper "Felix" 26

topped with lobster meat, asparagus, & hollandaise; saffron rice, ribbon vegetables

Classic Filet of Beef

asparagus, tri colored fingerling potatoes
5 oz Filet 24 8 oz Filet 28

Blackened 12oz Aged NY Strip Steak 26

blue cheese herb butter, onion rings, demi-glace, broccolini, mashed potatoes

Bourbon Onion Glazed Kurobuta Pork Chop 23

garlic mashed potatoes, Brussel sprouts

Bronzed Maple Leaf Duck Breast 27

bing cherries & blackberry chutney, wild rice blend, Brussel sprouts (prepared medium rare)

Sautéed Veal Scaloppini "Piccata" 26

lemon, herbs, garlic, mushrooms, butter & caper sauce; fettuccini, asparagus

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, Brussel Sprouts, Broccolini, Asparagus, Mashed Potatoes,
Fingerling Potatoes, Fettuccini, French Fries, Saffron Rice, Wild Rice Blend*

DESSERTS

Ask Your Server for our Dessert Menu

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

