



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Wild Mushroom Bisque

with truffle chive foam

Cup 4 Bowl 6

Artisanal Cheese & Charcuterie Board 12

with hummus, fig chutney, pita crackers & crostinis

Crispy Calamari Steak Fries 12

wasabi aioli, sweet & sour sauce

Herb Crusted Baked Brie 12

with cranberry marmalade, crostinis, crackers

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

Chophouse Iceberg Wedge

*blue cheese crumbles, bacon, red onions, tomatoes, Kalamata olives,
choice of dressing*

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

Four Cheese Ravioli "Florentine" 17

roasted tomatoes, onions, sausage, pesto spinach alfredo

Add Chicken 22 Add Shrimp 24

Blackened Atlantic Salmon "Orleans" 24

bacon bourbon glaze, wild rice, ribbon vegetables

Bronzed Grouper "Oscar" 26

topped with asparagus, lump crabmeat, hollandaise, saffron rice, ribbon vegetables

Classic Filet of Beef

asparagus, tri colored fingerling potatoes

5 oz Filet 24 8 oz Filet 28

Surf N' Turf 27

12 oz aged NY Strip & 3 crispy jumbo shrimp, garlic mashed potatoes, broccolini, béarnaise

Cinnamon Crusted Kurobuta Pork Chop 23

apple cranberry rum chutney, sweet potato hash, Brussel sprouts

Baked Sea Scallops "Au Gratin" 2a6

citrus mushroom gruyere sauce, asparagus, mashed potato

Sautéed Veal Scaloppini "Piccata" 26

lemon, herbs, garlic, mushrooms, butter & caper sauce; garlic linguini, broccolini

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, Linguini, French Fries, Saffron Rice, Wild Rice Blend, Sweet Potato Hash*

DESSERTS

Ask Your Server for our Dessert Menu

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

