



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Southwestern Pork Posole Stew

hominy & corn, radish garnish

Cup 4 Bowl 6

Pate de Champagne, Cheese & Charcuterie Board 12

homemade pate, assorted cheeses & cured meats, pita crackers, crostinis, fig chutney

Crispy Calamari Steak Fries 12

wasabi aioli, sweet & sour sauce

5 Jumbo Shrimp Cocktail 12

lemon, cocktail sauce, mixed greens

Escargot "Top Hat" 12

boursin stuffed mushroom caps, garlic herb butter, puff pastry

SALADS

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

Classic Caesar Salad

chopped romaine, croutons, parmesan cheese, classic dressing

Half Full

8 11

Roasted Beet & Sweet Potato Salad

goat cheese, pomegranate, blood orange segments, mesclun mixed greens, heirloom tomatoes, blood orange 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

Butternut Squash Ravioli 17

roasted butternut squash, kale, heirloom tomatoes, pancetta, parmesan nutmeg alfredo sauce
Add Chicken 22 Add Shrimp 24

Bronzed Red Snapper "Tropical" 26

*homegrown green papaya, mango, pineapple, blood orange & shrimp salsa;
saffron coconut confetti rice, ribbon vegetables*

Blackened Atlantic Salmon 24

dill caper havarti, wild rice blend, ribbon vegetables, citrus beurre blanc

Classic Surf N' Turf 32

*5 oz filet of beef & 6 oz Maine lobster tail,
herb roasted bliss potatoes, jumbo asparagus, red wine demi-glace*
Also Available: 8 oz Filet 28

14 oz Veal Rib Chop "Luccullus" 30

pan seared, assorted wild mushrooms, port wine demi-glace, mashed potatoes, broccolini, tomato garni

Roast Rack of Lamb 29

pesto panko crust, garlic roasted bliss potatoes, broccolini, mint jelly

Tender London Broil "Bleu" 24

*topped with maytag blue cheese butter, fried onion rings, mashed potatoes, broccolini,
natural pan jus, tomato garni*

Pomegranate Glaze Duck Breast 25

grenadine demi-glace, wild rice blend, jumbo asparagus, prepared medium rare

Grilled Vegetable Pad Thai 17

*rice noodles, zucchini, squash, portobello, peppers, red onions, ,cashew, 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, Broccolini, Asparagus, Wild Rice Blend, Roasted Bliss Potatoes,
Saffron Coconut Confetti Rice, French Fries, Mashed Potatoes*

DESSERTS

Ask Your Server for our Dessert Menu

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

