



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

French Onion Soup

with Gruyere Cheese & Parmesan Crouton
Cup 5

Jumbo Shrimp Cocktail 12

with Cocktail Sauce & Lemon

Calamari Fries 12

with Sweet & Sour Sauce & Wasabi Aioli

Antipasto Cheese & Charcuterie Board 12

*Mixed Olives, Grape Tomatoes, Pearl Mozzarella, Genoa, Prosciutto,
Pepperoni, Hummus & Sopressata*

1/2 Dozen Oysters Rockefeller 12

Topped with Spinach Mousse & Hollandaise

SALADS

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

Classic Caesar Salad

Romaine, Croutons, Parmesan and Caesar Dressing

Half Full

8 11

Chophouse Iceberg Wedge *Maytag Bleu Cheese, Applewood Smoked Bacon, Cherry
Tomatoes, Shaved Red Onions, Croutons & Olives*

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

Southwestern Four Cheese Ravioli 17

*Cumin Cilantro Alfredo, Black Beans, Roasted Corn, Tasso Ham & Roasted Peppers
Topped with Pepper Jack Cheese
Add Chicken 22 Add Shrimp 24*

Blackened Atlantic Wild Salmon "BLT" 25

*Topped with Fried Green Tomatoes, Arugula Salad & Crispy Bacon, Sweet Chili Glaze
Served with Wild Rice Blend & Ribbon Vegetables*

Bronzed Alaskan Halibut "Felix" 29

*Topped with Lobster Meat, Hollandaise & Asparagus
Served with Saffron Rice*

Black Pepper & Rosemary Bacon Wrapped Scallops 27

*Drizzled with Yum Yum Sauce
Served with Garlic Herb Angel Hair Pasta & Julienne Vegetables*

Tenderloin Medallions ala Bourguignonne 26

*Braised Burgundy Mushrooms, Roasted Tomatoes & Lardons served on a Crouton
Garlic Roasted Bliss Potatoes & Jumbo Asparagus*

Coffee Rubbed 12oz Aged N.Y. Strip 27

*Topped with Tempura Shrimp & Béarnaise
Served with Garlic Mashed Potatoes & Broccolini*

Braised Lamb Shank "Milanese" 28

Natural Pan Jus, Mashed Potatoes and Broccolini & Lemon Gremolata

Surf & Chirp 24

*Chicken Francaise & Shrimp Scampi served over Angel Hair Pasta & Broccolini
Served with Fettuccini Pasta & Asparagus*

Veal Scaloppini "Picatta" 25

Lemon, Caper, Mushroom Butter Sauce, Angel Hair Pasta & Broccolini

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

*All items subject to 21% gratuity/service and 7% sales tax. \$3 Upcharge for sharing dishes.
8 oz prime cut blend of short rib, brisket, chuck. Choice of side*

