



*Amelia National*  
GOLF & COUNTRY CLUB

**SMALL PLATES & STARTERS**

**French Onion Soup** Cup 6  
*with Gruyere Cheese & Parmesan Crouton*

**Shrimp Cocktail** 13  
*with Cocktail Sauce & Lemon*

**Calamari Fries** 13  
*with Wasabi Aioli & Sweet Chili Sauce*

**Cheese & Charcuterie Board** 15  
*Selections of Meats & Cheeses*

**Oysters Rockefeller** 14  
*Topped with Spinach Mousse & Hollandaise*

**SALADS**

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

	Half	Full
<b>Classic Caesar Salad</b> Romaine, Croutons, Parmesan and Caesar Dressing	8	11
<b>Chophouse Iceberg Wedge</b> <i>with Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes &amp; Chunky Bleu Cheese Dressing</i>	9	13
<b>House Garden Salad</b> 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 "Parma Rosa" 18**

*Roasted Peppers, Onions & Grape Tomatoes  
with Italian Sausage & Italian Cheese Blend*

**Add Chicken 24 Add Shrimp 26**

### **Seared Grouper "Picatta" 28**

*Topped with Mushrooms, Capers, Herbs & Lemon Butter Sauce  
Served with Saffron Confetti Rice & Ribbon Vegetables*

### **Baked Sea Scallops "Wellington" 28**

*Spinach Mousse, Mushroom Duxelle & Gouda Cheese  
with a Citrus Wine Sauce*

*Served with Julienne of Vegetables & Saffron Confetti Rice*

### **Blackened Atlantic Salmon 25**

*Topped with Dill Havarti & Caper Buerre Blanc  
Served with Wild Rice & Ribbon Vegetables*

### **Classic Filet of Beef 5 oz 27 8 oz 35**

*Garlic & Herb Roasted Red Bliss Potatoes & Asparagus*

**Add a Maine Lobster Tail +\$20**

### **Sauteed Veal Scallopini "Parmigiana" 27**

*Tomato Basil Marinara, Garlic & Herb Linguini & Broccolini*

### **60-Day Dry-Aged Ribeye Steak 40**

*Topped with Merlot Demi-Glace & Onion Rings  
Served with Broccolini & Mashed Potatoes*

### **Grilled Vegetable Pad Thai 18**

*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 15**

*8 oz prime cut blend of short rib, brisket, chuck. Choice of side*

### **Ask Your Server About Our Dessert Menu**

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

