



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

New England Clam Chowder Cup 6
with Oyster Crackers

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

Calamari Fries 13
with Wasabi Aioli & Sweet Chili Sauce

Cheese & Charcuterie Board 15
Selections of Meats & Cheeses

Baked, Truffled Maine Lobster Mac-n-Cheese 17
Gouda, Fontina, Provolone & Sharp Cheddar

SALADS

Add Chicken +6, Shrimp +8, Ahi Tuna +8, Salmon +10

	Half	Full
Classic Caesar Salad Romaine, Croutons, Parmesan and Caesar Dressing	6	12
* Chophouse Iceberg Wedge <i>with Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes & Chunky Bleu Cheese Dressing</i>	7	14
* House Garden Salad Mixed Greens, Tomato, Cucumber, Carrots; choice of dressing		7

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



ENTREES

Four Cheese Ravioli "Alla Carbonara" 18

*Topped with Prosciutto, Pancetta and Bacon
with a Creamy Black-Pepper Cheese Sauce*

Add Chicken 24 Add Shrimp 26

*** Dill Havarti Plank Salmon 24**

*Topped with Citrus Beurre Blanc
Served with Wild Rice Blend & Ribbon Vegetables*

*** Bronzed Black Cod "Picatta" 25**

*Caper, Lemon, Herb Butter Sauce
with Confetti Jasmine Rice & Ribbon Vegetables*

Sauteed Jumbo Shrimp "Basil Pesto Alfredo" 24

Served with Cavatappi Pasta, Roasted Onions, Peppers & Tomatoes, served with Broccolini

*** Classic Filet of Beef**

*Garlic and Herb Roasted Purple & Red Bliss Potatoes
& Jumbo Asparagus with Cabernet Demi-Glace*

5 oz 27 - 8 oz 35

12 oz Blackened N.Y. Strip & Tempura Shrimp 28

*with Bearnaise & Red-Wine Demi-Glace
Served with Garlic Mashed Potatoes, Broccolini*

Sauteed Veal Scallopini "Marsala" 27

Served over Fettuccine Pasta, Marsala Mushroom Sauce & Jumbo Asparagus

*** 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

** Denotes Gluten Free Items*

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

