



*Amelia National*  
GOLF & COUNTRY CLUB

**SMALL PLATES & STARTERS**

**Classic French Onion Soup** Cup 4  
*with Parmesan Herb Crouton & Gruyere*

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

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

**Pate' Maison, Cheese & Charcuterie Board** 15  
*Selections of Meats & Cheeses*

**Thai Chicken & Cashew Spring Roll** 12  
*Orange, Ginger-Soy Dipping Sauce & Thai Sweet Chili Sauce*

**SALADS**

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

	Half	Full
<b>Classic Caesar Salad</b> <i>Romaine, Croutons, Parmesan and Caesar Dressing</i>	6	12
* <b>Chophouse Iceberg Wedge</b> <i>with Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles &amp; Chunky Bleu Cheese Dressing</i>	7	14
* <b>House Garden Salad</b> <i>Mixed Greens, Tomato, Cucumber, Carrots; choice of dressing</i>	7	12
<b>Heirloom Tomato &amp; Fresh Mozzarella Caprese Salad</b> <i>with Prosciutto, Mesclun Greens, Balsamic Reduction and Pesto Extra-Virgin Olive oil</i>		14

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



## ENTREES

### **Southwestern Four Cheese Ravioli 19**

*Grilled Andouille Sausage, Roasted Corn, Black Beans, Shiitake,  
Peppers, Onions & Creamy Tomato Alfredo  
with Chicken 25 with Shrimp 27*

### **\* Seared Atlantic Salmon 26**

*Topped with Brie & Raspberry Balsamic Vinaigrette  
Served with Wild Rice Blend & Ribbon Vegetables*

### **\* Bronzed Red Snapper Oscar 28**

*Topped with Lump Crab, Asparagus, Hollandaise  
Served with Saffron Confetti Rice, & Ribbon Vegetables*

### **Crab & Shrimp Stuffed Sole 25**

*Topped with a Lemon, Garlic Butter Sauce  
Saffron Confetti Rice & Asparagus*

### **\* Classic Filet of Beef 5 oz 27 8 oz 32**

*Garlic Roasted Bliss Potatoes, Jumbo Asparagus  
with Cabernet Demi-Glace*

### **\* 12 oz Blackened Bleu Ribeye Steak 30**

*Topped with Maytag Bleu Cheese Butter, Demi-Glace, Bearnaise Sauce,  
Garlic Mashed Potatoes & Broccolini*

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

*Marinara, Fresh Mozzarella, Parmesan, Italian Cheese Blend,  
Fettuccini Pasta & Broccolini*

### **Beef Short Rib 27**

*Served with Natural Pan Jus, Mashed Potatoes & Broccolini*

### **Prime Cut Burger 15**

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

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

*Rice Noodles, Zucchini, Squash, Portobello, Peppers, Red Onions, Cashew, Snow Peas, Tofu,  
Poached Egg, Ponzu Sauce, Lime Wedge*

**Add Chicken 6 Add Shrimp 8 Add Ahi Tuna 8 Add Salmon 10**

### **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.**

