



*Amelia National*  
GOLF & COUNTRY CLUB

**SMALL PLATES & STARTERS**

**Lobster Bisque with Cognac** Cup 6 Bowl 9  
*served with Oyster Crackers*

\* **Shrimp Cocktail** 14  
*with Cocktail Sauce & Lemon*

\* **Calamari Fries** 14  
*with Wasabi Aioli & Sweet Chili Sauce*

**Pate' Maison, Cheese & Charcuterie Board** 16  
*Selections of Meats & Cheeses*

**Crabmeat Stuffed Mushroom Caps (5)** 15  
*with Hollandaise*

**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** *with Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles & Chunky Bleu Cheese Dressing* 7 14

\* **House Garden Salad** *Mixed Greens, Tomato, Cucumber, Carrots; choice of dressing* 7 12

**Grilled Peach & Burrata Salad** *with Heirloom Tomatoes, English Cucumbers, Black Berries, Blue Berries, Candied Walnuts, Fresh Mozzarella Cheese and Honey, Basil, Balsamic Vinaigrette* 16

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



## ENTREES

### **Four Cheese Tortellini "Alla Carbonara" 20**

*Crispy Bacon, Pancetta & Prosciutto, Parmesan Cheese Blend Sauce and Broccoli*  
**with Chicken 25 with Shrimp 27**

### **Bourbon Glazed Atlantic Salmon 26**

*with Cinnamon Brown Sugar Bacon, Wild Rice Blend & Ribbon Vegetables*

### **Blackened Grouper & Fried Oysters 28**

*Citrus Herb Beurre Blanc, Saffron Confetti Rice & Ribbon Vegetables*

### **Creamy Tuscan Shrimp 27**

*Vodka Sauce, Roasted Peppers, Onions & Mushrooms served over Linguini with*  
*Jumbo Asparagus*

### **Classic Filet of Beef 27**

*5 oz Filet, Garlic Roasted Bliss Potatoes, Jumbo Asparagus with Cabernet Demi Glace*  
**8 oz Filet also Available - 34**

### **Chargrilled 12 oz Ribeye Steak & Tempura Shrimp 32**

*Bernaise, Brandy Peppercorn Sauce, Garlic Mashed Potatoes & Broccolini*

### **Grilled Tomhawk Pork Chop "Calvados" 25**

*served with Baked Apples, Sweet Potato Hash, Brussel Sprouts & Apple Brandy Sauce*

### **Sauteed Veal Scallopini "Alla Carciofo" 28**

*topped with Artichoke Hearts, Mushrooms, Shrimp, Provolone Cheese, Citrus Sauce,*  
*Herb Linguini & 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.**

