



Amelia National
GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Creamy New England Clam Chowder 5/8
with Oyster Crackers

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

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

Pate' Maison, Cheese & Charcuterie Board 16
with Hummus, Mustards, Crackers & Berries

Escargot Bourguignonne 13
*Half Dozen Escargot with a Citrus White Wine Herb Butter
served with Croustinis and a Lemon Crown*

SALADS

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

Compressed Bourbon Watermelon Salad *served over Arugula, Pickled Radishes, Bourbon Sweet
Tea compressed Watermelon, Cucumbers, Shaved Goat Cheese and a Basil Vinaigrette* 7 13

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

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



ENTREES

Four Cheese Ravioli Bolognese 19

*Ravioli served with Roasted Peppers, Onions, Italian Sausage with a Tomato Meat Ragù
(Suggested Wine: Carletto Multepulciano)
Add Chicken 23 Add Shrimp 25*

Cedar Plank Atlantic Salmon GF 25

*topped by Grilled Dill Havarti with a Citrus Wine Sauce accompanied
by a Wild Rice Blend and Ribbon Vegetables
(Suggested Wine: Hahn SLH Chardonnay)*

Poseidon Cioppino GF 27

*Julienne with a Hearty Tomato Jus served with Shrimp, Clams, Mussels, Octopus,
Seabass and Scallops atop a bed of Linguini Pasta with Fresh Fennel
(Suggested Wine: Brancaia Tre Tuscan)
Gluten Free Pasta by Request*

Seared Florida Grouper GF 28

*Ritz Cracker and Lump Crabmeat topping with a Roasted Red Pepper Coulis,
Saffron Orzo Confetti Rice and Ribbon Vegetables
(Suggested Wine: Kim Crawford Sauvignon Blanc)*

5 oz Filet of Beef GF 27/35

*accompanied by Roasted Garlic Herb Bliss Potatoes
and Jumbo Asparagus with a Cabernet Demi-Glace
(Suggested Wine: B.R. Cohn Cabernet)
8 oz Filet available*

12 oz Aged Ribeye GF 29

*topped with a Maitre D'Hotel Butter and a Red Wine Demiglace
sides of Mashed Potatoes and Broccoli
(Suggested Wine: Pessimist by DAOU)*

Braised Prime Beef Short Ribs "Tuscana" GF 28

*a Chianti Wine Sauce sides of Mashed Potatoes and Broccoli
(Suggested Wine: Sonoma Cutrer Pinot Noir)*

Grilled Vegetable Pad Thai with Tofu VG 19

*with Rice Noodles, Zucchini, Squash, Portobello Mushrooms, Red Onions, Cashews,
Snow Peas, Mixed Bell Peppers, Poached Egg, Ponzu Sauce and a Lime Wedge
(Suggested Wine: Chehalem Unoaked Chardonnay)
Add Chicken 6 Shrimp 8 Tuna 8 Salmon 10*

Grilled Rack of Lamb GF 30

*topped with a Pesto Crust and Mint-Lamb Demi-Glace sides of
Balsamic Glazed Brussel Sprouts and Orzo Risotto
(Suggested Wine: Château Chapelle D'Aliénor)*

Prime Choice Burger 15

Cooked to Your Liking with Your Choice of Sides

All items subject to 21% gratuity/service and 7% sales tax. \$6 Upcharge for sharing dishes.

