



*Amelia National*  
GOLF & COUNTRY CLUB

## **SMALL PLATES & STARTERS**

**Cajun Lentil Soup with Crawfish & Andouille** 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*

**Lump Crab Stuffed Mushroom Caps** 15  
*topped with Hollandaise*

\* **Grilled Mediterranean Octopus Salad** 15  
*served with Wilted Spinach, Fried Potatoes, Grape Tomatoes, Olives, Feta Cheese  
with a Chimichurri Dressing and Aged Balsamic*

## **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



## **ENTREES**

### **Four Cheese Ravioli Florentine 19**

*served with Basil Pesto Alfredo, Spinach, Grape Tomatoes,  
Onions, Peppers and Mushrooms  
(Suggested Wine: Banfi Pinot Grigio)*

**Add Chicken 23 Add Shrimp 25**

### **\* Blackened Atlantic Salmon BLT 26**

*topped with Fried Green Tomatoes, Arugula Citrus Salad, Applewood Smoked Bacon with a  
Wild Rice Blend and Ribbon Vegetables*

*(Suggested Wine: Sonoma Cutrer Pinot Noir)*

### **Sauteed Shrimp Fra Diavolo 25**

*Spicy Tomato-Basil Sauce, Spaghetti Pasta, Asparagus  
accompanied by Grilled Parmesan Bread*

*(Suggested Wine: Brancaia Tre Tuscan)*

### **\* Seared Florida Grouper 27**

*served with a Creamy Lump Crab Broth, Confetti Rice Pilaf and Citrus Microgreens*

*(Suggested Wine: Kim Crawford Sauvignon Blanc)*

### **\* 5 oz Filet Mignon 27/35**

*accompanied by Garlic Herb Bliss Potatoes, Jumbo Asparagus  
and a Cabernet Demi Glace*

*(Suggested Wine: Chateau Chapelle D'Alienor Bordeaux)*

**8 oz Filet available**

### **\* 12 oz Aged Ribeye and Tempura Mushrooms 32**

*Stuffed Mushrooms with Boursin Cheese, Red Wine Demi Glace, Brussel Sprouts  
and Garlic Mashed Potatoes*

*(Suggested Wine: Pessimist by DAOU)*

### **Scallopini of Veal Carciofo 27**

*topped with Artichoke Hearts, Shrimp, Mushrooms, Provolone Cheese  
with a Citrus Herb Sauce atop Spaghetti Pasta*

*(Suggested Wine: Hahn SLH Chardonnay)*

### **V\*Grilled Ratatouille Spaghetti 20**

*Eggplant, Zucchini, Squash, Plum Tomatoes, Onions, Spinach, Parmesan  
with Tomato-Basil Jus*

*(Suggested Wine: Chehalem Unoaked Chardonnay)*

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

**\* Denotes Gluten Free Items      V denotes can be made Vegan, please inform your server for Vegan requests  
All items subject to 21% gratuity/service and 7% sales tax. \$6 Upcharge for sharing dishes.**

