



Amelia National

GOLF & COUNTRY CLUB

SMALL PLATES & STARTERS

Lobster Bisque 6/9

with Chive Foam & Oyster Crackers

Shrimp Cocktail ^{GF} 13

with Cocktail Sauce & Lemon

Calamari Fries 13

with Wasabi Aioli & Sweet Chili Sauce

Charcuterie Board 16

with Assorted Meats and Cheeses with Hummus, Pate Maison, Crackers & Berries

Shrimp Margherita Flatbread 13

with Pesto, Extra Virgin Olive, Cherry Tomatoes and Fresh Mozzarella

SALADS

Classic Caesar Salad 6 / 12

Romaine, Croutons, Parmesan and Caesar Dressing

Chophouse Iceberg Wedge ^{GF} 7 / 14

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

House Garden Salad ^{GF} 7 / 12

Mixed Greens, Tomato, Cucumber, Carrots; choice of dressing

Roasted Butternut Squash with Warm Cider Vinaigrette ^{GF} 8 / 13

*Dried Cranberries, Shaved Parmesan, Toasted Pecans, Bery Goat Cheese,
Heirloom Tomatoes with Mesclun Greens*

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

Tuscan Four Cheese Ravioli 21

*Italian Sausage, Prosciutto Ham, Roasted Peppers,
Onions, Mushrooms with a Vodka Sauce*

(Suggested Wine: Banfi Pinot Grigio)

Add Chicken 24 Add Shrimp 26

Baked Dill Havarti Atlantic Salmon ^{GF} 26

Caper Lemon Beurre Blanc, Julienne Vegetables with a Wild Rice Blend

(Suggested Wine: Kim Crawford Sauvignon Blanc)

Bronzed Florida Red Snapper 28

*topped with Lump Crab Stuffing, Hollandaise, Asparagus,
Julienne Vegetables atop a Citrus Salad*

(Suggested Wine: Auguste Kessler Riesling)

5 oz Filet of Beef ^{GF} 27/35

*accompanied by Tri-colored, 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. Blackened & Bleu Ribeye Steak 29

*topped with Maytag Blue Cheese, Onion Rings with a
Red Wine Demiglace sides of Broccoli and Mashed Potatoes*

(Suggested Wine: Pessimist by DAOU)

Grilled Vegetable Pad Thai ^{VG} 20

*Rice Noodles, Zucchini, Squash, Portobello, Red Onion, Cashew, Peppers,
with a Poached Egg, Ponzu Sauce and a Lime Wedge*

(Suggested Wine: Hahn SLH Chardonnay)

Add Chicken 6/Shrimp 8/Ahi Tuna 8/Salmon 10/Tofu 4

Prime Choice Burger 15

Cooked to your liking with your choice of a side

16 oz Grilled Veal Chop 45

*topped by a Madeira Mushroom Wine Sauce,
Tri-Colored Garlic Roasted Potatoes and Asparagus*

(Suggested Wine: Sonoma Cutrer Pinot Noir)

Sauteed Shrimp Scampi 26

*8 Jumbo Shrimp served on a bed of Angel Hair Pasta
with Broccoli, and Garlic, Lemon Butter Sauce*

(Suggested Wine: Chehalem Unoaked Chardonnay)

Sauteed Scallopini of Pork Tenderloin 25

*Marinara, Mozzarella, Prosciutto and Fresh Spinach
atop Angel Hair Pasta with a side of Broccoli*

(Suggested Wine: Brancaia Tre Super-Tuscan)

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

