

# *Amelia National*

## *Dinner Menu*

### *Starters*

**Italian Cannelini Bean Soup** 6 / 9  
with Shrimp and Italian Sausage

**Shrimp Cocktail** GF 14  
with Cocktail Sauce and a Wedge of Lemon

**Calamari Fries** 14  
served with a Wasabi Aioli and a Sweet Chili Sauce

**Charcuterie Board** 16  
Assorted Meats and Cheeses with Hummus,  
Pâté Maison, Crackers and Berries

**Chicken Cashew Spring Rolls** 13  
with Asian Barbecue and Sweet Thai Chili Sauces

### *Salads*

**Classic Caesar Salad** 7 / 13  
Romaine, Croutons, Parmesan and Caesar Dressing

**Chophouse Iceberg Wedge** GF 7 / 15  
Egg, Bacon, Red Onions, Kalamata Olives,  
Diced Tomatoes, Bleu Cheese Crumbles & Chunky Bleu Cheese Dressing

**House Garden Salad** GF 7 / 13  
Mixed Greens, Tomato, Cucumber, Carrot with your choice of Dressing

**Roasted Butternut Squash**  
Spinach, Kale, Candied Pecans, Fried Goat Cheese Croutons, Cherry Tomatoes,  
Prosciutto and Balsamic Vinaigrette

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

## Seafood

### **Blackened Atlantic Salmon** 28

served with Pickled Vegetables, Sweet Chili Sauce  
with sides of Wild Rice Blend and Ribbon Vegetables  
(Suggested Wine: Domaine Georges Pauchon Sancerre)

### **Pan Seared Hawaiian Uku** <sup>GF</sup> 30

Pacific Blue-Green Snapper topped with Lump Crab and a Citrus Beurre Blanc  
accompanied by Saffron Confetti Rice and Broccolini  
(Suggested Wine: Talbott Kali Hart Chardonnay)

### **Sautéed Floridian Shrimp Scampi** 28

atop a bed of Linguini with Broccolini  
(Suggested Wine: Banfi Pinot Grigio)

## From the Grill

### **5 oz Filet Mignon** <sup>GF</sup> 29 / 37

Tri-Colored Fingerling Potatoes,  
Jumbo Asparagus with a Cabernet Demiglace  
(Suggested Wine: Château Chapelle D'Aliénor)  
Available as 8 oz

### **12 oz Aged New York Strip with Stuffed Shrimp** <sup>GF</sup> 32

Mashed Potatoes, Broccolini with Hollandaise and a Red Wine Demiglace  
(Suggested Wine: Coppola Black Diamond Cabernet Sauvignon)

## Chef's Corner

### **Four Cheese Ravioli Bolognese** 22

Ragu Meat Sauce and Garlic Bread  
(Suggested Wine: Carletto Montepulciano)  
Add Chicken 26 Shrimp 28

### **Sautéed Chicken Caprese** 24

topped with Fresh Mozzarella, Basil Pesto, Heirloom Tomatoes  
served over Linguini and a side of Asparagus  
(Suggested Wine: Faustino Albariño)

### **Prime Choice Burger** 15

Cooked to your liking with your choice of a side

### **Grilled Vegetable Rigatoni Florentine** 22

Spinach, Zucchini, Squash, Mushrooms, Onions,  
Tomatoes with a Pesto Alfredo Sauce  
(Suggested Wine: Donafugata Anathalia- Sicilian White)



# Dessert Menu



**Strawberry Daquiri Cake**  
with Rum Cream Cheese Frosting

8

\*\*The frosting contains alcohol that is NOT cooked off\*\*

**Brownie Sundae**

8

**Berry Cheesecake**

8

**Limoncello**

8

**Apple Strudel**

8

**Chocolate Lava Cake**

8

**Ice Cream a la Mode**

6

