



# Amelia National Dinner Menu

## Small Plates

<b>NEW ENGLAND SEAFOOD CHOWDER</b> <i>Shrimp, Crab, Scallops and Clams</i>	6 / 9
<b>CALAMARI FRIES</b> <i>served with a Wasabi Aioli and a Sweet Chili Sauce</i>	14
<b>SHRIMP COCKTAIL</b> GF <i>with Cocktail Sauce and a Wedge of Lemon</i>	14
<b>CHARCUTERIE PLATTER</b> <i>Assorted Meats, Cheeses, Hummus, Pâté Maison, Crackers and Berries</i>	16
<b>SUMMER HUMMUS CRUDITÉS</b> VG <i>Chickpea Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes and Pepperocini</i>	15
<b>CHILLED SALMON RILLETTES</b> GF <i>with Capers, Red Onions, Parsley, Cucumbers and Tomato Relish served with Breadsticks</i>	12

## Salads

<b>CHOPHOUSE ICEBURG WEDGE</b> GF <i>Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing</i>	13 / 16
<b>HOUSE GARDEN SALAD</b> GF <i>Mixed Greens, Tomatoes, Cucumbers, Carrots with your choice of Dressing</i>	9 / 14
<b>CLASSIC CAESAR SALAD</b> <i>Romaine, Croutons, Parmesan and Caesar Dressing</i>	13 / 15
<b>ROASTED BUTTERNUT SQUASH SALAD</b> GF <i>Gourmet Mixed Greens, Dates, Pistachios, Pomegranate Seeds, Fried Goat Cheese with a Cider Fig Vanaigrette</i>	12 / 16



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## Chef's Selects

<b>BLACKENED CEDAR PLANK SALMON</b> GF	26
<i>Citrus Dill Herb Butter, Wild Rice Blend, Ribbon Vegetables and Fried Caper Berries</i>	
<i>Suggested Wine: Wolftrap South African White</i>	
<b>FLORIDA SHRIMP FRA DIAVOLO</b>	29
<i>served over Fettuccini with Roasted Peppers and Onions with Ribbon Vegetables and Garlic Bread</i>	
<i>Suggested Wine: Guigal Côtes du Rhône Rouge</i>	
<b>BRONZED PACIFIC WHITE SEABASS</b>	29
<i>served with a Sherry Lobster Cream with Tricolor Couscous and Broccolini</i>	
<i>Suggested Wine: Benziger Chardonnay</i>	
<b>HOUSE SMOKED DUCK BREAST A L'ORANGE</b> GF	26
<i>Grand Marnier Demi Glace with Wild Rice Blend and Balsamic Brussel Sprouts</i>	
<i>Suggested Wine: Suggested Wine: Chebalem INOX Unoaked Chardonnay</i>	
<b>FOUR CHEESE RAVIOLI FLORENTINE</b>	22
<i>topped with Spinach, Mushrooms, Roasted Tomatoes, Onions and Peppers with a Basil Pesto Alfredo</i>	
<i>Suggested Wine: Donfugata Anthilia Sicilian White</i>	
<b>BAROLO BRAISED BEEF SHORT RIB</b>	29
<i>served over Garlic Mashed Potatoes with Broccolini and a Parmesan Cracked Black Pepper Frico</i>	
<i>Suggested Wine: Jorio Umani Montepulciano</i>	

## From the Grill

<b>5 OZ SURF &amp; TURF</b> GF	44 / 52
<i>5 oz Filet and a 5 oz Maine Lobster Tail, Drawn Butter, Lemon, Cabernet Demi Glace, Roasted Tri-Color Fingerling Potatoes and Jumbo Asparagus</i>	
<i>Also available as 8 oz Filet</i>	
<i>Suggested Wine: Pessimist Red Blend</i>	
<b>12 OZ. RIBEYE</b> GF	30
<i>Mushroom Duxelle encrusted, topped with Bleu Cheese and a Red Wine Demi Glace</i>	
<i>with Garlic Mashed Potatoes and Broccolini</i>	
<i>Suggested Wine: Coppola Black Diamond Claret Cabernet Sauvignon</i>	
<b>GRILLED KURABUTA PORK CHOP</b> GF	27
<i>BBQ Rubbed, served with Applewood Smoked Bacon, Aged Smoked Cheddar, Caramelized Onions, Calvados Sauce with Roasted Fingerling Potatoes and Asparagus</i>	
<i>Suggested Wine: Sonoma Cutrer Pinot Noir</i>	
<b>PRIME CHOICE BURGER WITH A SIDE</b>	16

\* Gluten Free Pasta Available Upon Request \*



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## Desserts

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BROWNIE SUNDAE	8
BERRY CHEESECAKE	8
DEEP DISH KEY LIME PIE	8
HOT CHOCOLATE LAVA CAKE <i>with Whipped Cream and Berries</i>	8
CRÈME BRÛLÉE <i>Classic French Vanilla</i>	8
LEMONCELLO CAKE	8
ICE CREAM	6

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