



Amelia National Dinner Menu

Small Plates

FRENCH ONION SOUP <i>with Gruyere-Parmesan Crouton</i>	6
CALAMARI FRIES <i>served with a Wasabi Aioli and a Sweet Chili Sauce</i>	14
SHRIMP COCKTAIL GF <i>with Cocktail Sauce and a Wedge of Lemon</i>	14
CHARCUTERIE PLATTER <i>Assorted Meats, Cheeses, Hummus, Pâté Maison, Crackers and Berries</i>	16
SUMMER HUMMUS CRUDITÉS VG <i>Chickpea Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes and Pepperocini</i>	15
PANKO CRUSTED BAKED BRIE <i>with Pita Crackers, Croutons and Fig Chutney</i>	13

Salads

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





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Chef's Selects

PESTO ENCRUSTED ATLANTIC SALMON <i>served atop Linguini Carbonara with Ribbon Vegetables</i> <i>Suggested Wine: Donafugata Anthilia Sicilian White</i>	25
SAUTEED GROUPEL OSCAR <i>topped with Lump Crabmeat Stuffing with a Caper Dill Beurre Blanc over a Citrus Salad and a side of Orange Sweet Potato Puree</i> <i>Suggested Wine: Comtesse Bordeaux Blanc</i>	28
FOUR CHEESE RAVIOLI BOLOGNESE <i>served with a Meat and Basil Ragu, Garlic Bread and Broccoli</i> <i>Suggested Wine: Jorio Umani Montepulciano</i>	23
CAJUN SHRIMP SCAMPI <i>Creole Red Eye Gravy, Garlic Linguini and Asparagus with Garlic Bread</i> <i>Suggested Wine: Donafugata Anthilia Sicilian White</i>	25
PASTA PRIMAVERA <i>Zucchini, Squash, Mushrooms, Onions, Peppers and Carrots with a Garlic Butter Sauce</i> <i>Suggested Wine: Wolftrap South African White</i>	22
VEAL JAEGERSCHNITZEL <i>served with a Mushroom and Shallot Wine sauce with Spatzle and Brussel Sprouts</i> <i>Suggested Wine: Auguste Kessler Riesling</i>	26

From the Grill

5 OZ FILET OF BEEF GF <i>with Tricolored Roasted Fingerling Potatoes, Asparagus and a Cabernet Demiglace</i> <i>Also available as 8 oz Filet</i> <i>Suggested Wine: Pessimist Red Blend</i>	29 / 37
12 OZ. NY STRIP GF <i>topped with Tempura Shrimp and Bearnaise, sides of Broccolini and Garlic Mashed Potatoes</i> <i>Suggested Wine: Coppola Black Diamond Claret Cabernet Sauvignon</i>	32
GRILLED KUROBUTA PORK CHOP GF <i>Cinnamon Spiced Rub topped with Peach Salsa sides of Brussel Sprouts and Orange Sweet Potato Puree</i> <i>Suggested Wine: Sonoma Cutrer Pinot Noir</i>	26
PRIME CHOICE BURGER WITH A SIDE	16

* Gluten Free Pasta Available Upon Request *





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Desserts

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
