



AMELIA NATIONAL Dinner Menu

S T A R T E R S A N D S A L A D S



NEW ENGLAND CLAM CHOWDER

with Oyster Crackers

7/10

SEAFOOD PASTA ROLLATINI

Rollatini stuffed with Shrimp, Lobster, Scallops and Crabmeat topped with Tomato Basil Jus and Pesto Alfredo

16

CALAMARI FRIES

Wasabi Aioli and a Sweet Chili Sauce

14

SHRIMP COCKTAIL ^{GF}

with Cocktail Sauce and Lemon Wedge

14

CHARCUTERIE BOARD

Assorted Meats and Cheeses with Hummus, Crackers & Berries

16

HUMMUS CRUDITÉS ^{VG}

Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes and Pepperocini

15

CHOPHOUSE ICEBERG WEDGE ^{GF}

Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing

13/16

HOUSE GARDEN SALAD ^{GF}

Mixed Greens, Tomatoes, Cucumbers, Carrots with your choice of Dressing

9/14

CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan and Caesar Dressing

13/15

ROASTED BEETS AND FRIED WHITE CHEDDAR CHEESE CURDS SALAD

Baby Spinach Mesclun Greens, Candied Walnuts, Heirloom Tomatoes, English Cucumbers, Pickled Red Onions, Extra Virgin Olive Oil and Balsamic Vinegar

16

MAIN ENTREES



MEDITERRANEAN ATLANTIC SALMON

*topped with Feta Cheese and Housemade Olive Tapenade on a bed of Israeli Cous
Cous with mixed Julienne Vegetables*

Suggested Wine: Maison Alexandrins Viognier

26

BRONZED ALASKAN HALIBUT ^{GF}

*garnished by Fresh Maine Lobster Compound Lemon Butter atop Citrus
Microgreens with Julienne Vegetables*

Suggested Wine: Talbott Kali Hart Chardonnay

34

CHICKEN MARSALA WITH MUSHROOMS

*Panko Crusted Sauteed Chicken Breast served over Linguini
with Asparagus and Garlic Bread*

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

24

SPINACH FOUR CHEESE RAVIOLI

Roasted Tricolored Peppers, Spinach and Basil Alfredo with Broccolini

Suggested Wine: Kurtasch Alto Adige Pinot Grigio

24

SURF AND TURF ^{GF}

*5 oz Filet with a Lobster Tail finished with Demiglace
served with Roasted Fingerling Potatoes and Jumbo Asparagus*

Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon

42 / 53

Also available as 8 oz Filet

12 OZ GRILLED COCOA RUBBED RIBEYE ^{GF}

*baked with Brie and Port Wine-Blackberry Gastrique
accompanied by Garlic Mashed Potatoes and Broccolini*

Suggested Wine: Coppola Black Diamond Claret Cabernet Sauvignon

34

BAROLO BRAISED SHORT RIB

*Vegetables, Tomato, Mushrooms, Rosemary in a Natural Pan Jus
atop Truffle Parmesan Risotto with Broccolini*

Suggested Wine: Château Chapelle D'Aliénor

29

PASTA PRIMAVERA

*sauteed Zucchini, Squash, Peppers, Carrots, Onions
Mushrooms, Tomatoes and Basil served over Fettucini*

with a Parma Rosa Sauce and Garlic Bread

Suggested Wine: Bernier Chardonnay

23

PRIME CHOICE BURGER

with a Side

18

Consumer Advisory:

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements. Gluten Free Pasta available upon request.*



**AMELIA NATIONAL
Dessert Menu**



B R O W N I E S U N D A E

8

N E W Y O R K C H E E S E C A K E

8

H O T C H O C O L A T E L A V A C A K E

8

L I M O N C E L L O C A K E

8

C H O C O L A T E M O U S S E G A N A C H E C A K E

8

