



# AMELIA NATIONAL Dinner Menu

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



### SHRIMP CHOWDER

*with Potatoes and Vegetables*  
7/10

### CALAMARI FRIES

*Wasabi Aioli and a Sweet Chili Sauce*  
14

### SHRIMP COCKTAIL <sup>GF</sup>

*with Cocktail Sauce and Lemon Wedge*  
14

### CHARCUTERIE BOARD

*Assorted Meats and Cheeses with Hummus, Crackers and Berries*  
16

### HUMMUS CRUDITÉS <sup>VG</sup>

*Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery,  
Cherry Tomatoes, Apples, Grapes and Pepperoncini*  
15

### CHOPHOUSE ICEBERG WEDGE <sup>GF</sup>

*Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes,  
Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing*  
13 / 16

### HOUSE GARDEN SALAD <sup>GF</sup>

*Mixed Greens, Tomatoes, Cucumbers, Carrots with your choice of Dressing*  
9 / 14

### CLASSIC CAESAR SALAD

*Romaine, Croutons, Parmesan and Caesar Dressing*  
13 / 15

### SPINACH AND CHEESE CURD SALAD

*Dried Cranberries, Candied Pumpkin Seeds, Hearts of Palm, Tomatoes, Red Onions  
with a Raspberry Vinaigrette*  
16

# MAIN ENTREES



**PESTO BOURSIN CRUSTED ATLANTIC SALMON** **GF**

*served with a Wild Rice Blend, Julienne Vegetables  
and a Roasted Red Pepper Coulis*

*Suggested Wine: Talbott Kali Hart Chardonnay*  
26

**SEARED ALASKAN HALIBUT OSCAR**

*topped with Jumbo Lump Crabmeat, Asparagus and Hollandaise accompanied by  
Saffron Rice and Julienne Vegetables*

*Suggested Wine: Wolftrap South African White*  
29

**FOUR CHEESE SPINACH RAVIOLI BOLOGNESE**

*Italian Meat Ragu served with Grilled Garlic Bread and Broccolini*  
*Suggested Wine: Casalforte Valpolicella Superiore*

25

**5 OZ. FILET OF BEEF** **GF**

*with Fingerling Potatoes and Jumbo Asparagus,  
finished with a Cabernet Demi Glace*

*Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*  
29 / 37  
8 oz. Also Available

**CHIANTI BRAISED SHORT RIB**

*braised in Tomato, Roasted Vegetables, in a Natural Pan Jus  
served with Garlic Mashed Potatoes and Broccolini*

*Suggested Wine: Umani Ronchi Jorio Montepulciano d'Abruzzo*  
30

**12 OZ. CHARGRILLED RIBEYE STEAK**

*with Garlic Mashed Potatoes and Brussel Sprouts,  
topped with Shrimp Tempura and Bearnaise and Red Wine Sauce*

*Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*  
32

**SAUTEED VEAL SCALLOPINI PICCATA**

*served over Herb Garlic Linguini with Jumbo Asparagus  
finished by a Mushroom, Lemon, Garlic and Caper Sauce*

*Suggested Wine: Donnafugata Sicilian White*  
27

**PASTA PRIMAVERA**

*sauteed Zucchini, Squash, Peppers, Carrots, Onions, Peas, Green Beans,  
Tomatoes and Basil served over Linguini with a Garlic Olive Oil Pesto Sauce*

*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

C H O C O L A T E   C A R A M E L   P E C A N   C H E E S E C A K E

8

B L A C K   &   W H I T E   C H O C O L A T E   M O U S S E   B O M B E

8

F L O U R L E S S   C H O C O L A T E   C A K E

8

D E E P   D I S H   K E Y   L I M E   P I E

8

