



AMELIA NATIONAL Dinner Menu

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



MANHATTAN CLAM CHOWDER

with Oyster Crackers

7/10

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 and Berries

16

HUMMUS CRUDITÉS ^{VG}

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

15

SPINACH AND ARTICHOKE CRAB DIP

with assorted Crostini, Crackers and Pita

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

PROSCIUTTO CAPRESE SALAD

Gourmet Mixed Greens, Heirloom Tomato, Fresh Mozzarella, Extra Virgin Olive Oil and an Aged Balsamic Reduction

16

MAIN ENTREES



SEARED ATLANTIC SALMON HOMARD GF

*topped with Lobster Salad and Lobster Butter
with Wild Rice Blend and Julienne Vegetables
Suggested Wine: Talbott Kali Hart Chardonnay*

28

NEW ORLEANS CHARGRILLED SWORDFISH GF

*served with Tasso Ham, Andouille Gravy,
Cajun Confetti Rice and Julienne Vegetables
Suggested Wine: Wolftrap South African White*

27

FLORIDA SHRIMP SCAMPI

*8 Jumbo Florida Caught Shrimp sauteed in Lemon Herb Garlic Sauce
atop a bed of Linguini with Jumbo Asparagus
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

FOUR CHEESE RAVIOLI CARBONARA

*served with Pancetta, Prosciutto, Black Peppercorn Parmesan Sauce
accompanied by Broccolini and Garlic Bread
Suggested Wine: Donnafugata Anthilia Sicilian White*

24

5 OZ. FILET OF BEEF GF

*with Tri-Colored 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

12 OZ. AGED NEW YORK STRIP

*Mître d'Hôtel Butter, Onion Rings, Red Wine Sauce
with Garlic Mashed Potatoes and Broccolini
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

30

16 OZ. SAUTEED KUROBUTA PORK SCHNITZEL (BONE-IN)

*with Alpine Mushroom Sauce, Roasted Brussel Sprouts and Mashed Potatoes
Suggested Wine: Long Meadow Ranch Pinot Noir*

27

PASTA PRIMAVERA

*sauteed Zucchini, Squash, Peppers, Carrots, Onions, Spinach, Mushrooms,
Tomatoes and Basil served over Linguini with a Garlic Olive Oil Pesto Sauce
Suggested Wine: Domaine Cherrier Sancerre*

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

