



AMELIA NATIONAL Dinner Menu

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



MARYLAND CRAB BISQUE

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

15

1/2 DOZEN OYSTERS ROCKEFELLER

topped with Spinach Mousse and Hollandaise

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, Red Onions with your choice of Dressing

9 / 14

CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan and Caesar Dressing

13 / 15

DECONSTRUCTED BRUSCHETTA SALAD

*Gourmet Greens, Heirloom Tomatoes, Fresh Mozzarella, Pickled Red Onions, Cucumber,
Mediterranean Olives with a Balsamic Reduction and Extra Virgin Olive Oil topped with
Toasted Focaccia Croutons*

16

MAIN ENTREES



BAGEL CRUSTED ATLANTIC SALMON

*topped by a Whipped Dill Garlic Cream Cheese
with Wild Rice Blend and Ribbon Vegetables
Suggested Wine: Talbott Kali Hart Chardonnay*

26

CRAB STUFFED SWORDFISH GF

*served over Confetti Cous Cous with a Lemon White Wine Sauce
accompanied by Ribbon Vegetables and a Fleuron
Suggested Wine: Wolftrap South African White*

29

FLORIBBEAN CURRIED SHRIMP

*topped by Tropical Fruit Salsa and Curry Sauce served with
Ribbon Vegetables, Confetti Cous Cous and Homegrown Loquat Chutney
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

BAKED RAVIOLI AL FIORNO PIZZAIOLO

*Spicy Tomato Jus, Grilled Peppers and Onions, Mushrooms
accompanied by a Garlic Knot
Suggested Wine: Casalforte Valpolicella Superiore*

25

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

BLACKENED RIBEYE

*topped with Tempura Shrimp and Sauce Choron
accompanied by Garlic Mashed Potatoes and Broccolini
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

SAUTEED CHICKEN SCALLOPINI

*topped with Prosciutto, Fresh Mozzarella, Heirloom Tomatoes
served over Pesto Linguini and Garlic Knots
Suggested Wine: Donnafugata Sicilian White*

24

GRILLED RACK OF LAMB

*Herb Dijon Crusted with Mint Lamb Jus accompanied by
Roasted Fingerling Potatoes and Broccolini
Suggested Wine: Long Meadow Ranch Pinot Noir*

34

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

