



AMELIA NATIONAL Dinner Menu

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



MAYPORT SHRIMP CHOWDER ^{GF}

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

TEMPURA TUNA AND CRAB ROLL

*Cream Cheese, Carrot, Wasabi, Cucumber, Red Pepper topped with Tobiko Roe served with
Soy and Yum-Yum Sauces*
16

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

GRILLED COMPRESSED WATERMELON SALAD ^{GF}

*with Dried Berries, Candied Pecans, Tomatoes, Cucumbers, Carrots, Spinach on Mesclun
Mixed Greens topped with Maytag Bleu Cheese and Soy Ginger Vinaigrette*
16

M A I N E N T R E E S



BAKED BOURSIN ATLANTIC SALMON GF

*served over Vegetable Lentils with Ribbon Vegetables
Suggested Wine: Talbott Kali Hart Chardonnay*

25

SEARED ALASKAN HALIBUT OSCAR GF

*topped with Lump Crabmeat, Asparagus and Hollandaise
accompanied by Saffron Confetti Rice and Ribbon Vegetables
Suggested Wine: Wolftrap South African White*

29

SAUTEED FLORIDA SHRIMP SCAMPI

*served over Housemade Tri Colored Fettuccini
in a Lemon Garlic Butter Sauce with Asparagus
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

FOUR CHEESE RAVIOLI PRIMAVERA

*Spinach, Asparagus, Squash, Zucchini, Peppers, Mushrooms
and Pesto Alfredo
Suggested Wine: Donnafugata Anthilia Sicilian White*

23

CHIANTI BRAISED BEEF SHORT RIB

*with a Red Wine Pan Jus and Vegetables served over Garlic Mashed Potatoes
accompanied by Broccolini
Suggested Wine: Casalforte Valpolicella Superiore*

28

5 OZ. FILET OF BEEF GF

*with Roasted 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

Add a 6 oz Lobster Tail for \$24

BLACKENED AND BLEU RIBEYE GF

*topped with Maytag Bleu Cheese and Onion Rings
accompanied by Garlic Mashed Potatoes and Broccolini
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

SEARED BREADED PORK TENDERLOIN MARSALA

*in a Marsala Mushroom sauce with Herb Spaetzle and Braised Red Cabbage
Suggested Wine: August Kessler Riesling*

25

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



CLASSIC TIRAMISU

8

BROWNIE SUNDAE

8

CHOCOLATE CARAMEL PECAN CHEESECAKE

8

BLACK & WHITE CHOCOLATE MOUSSE BOMBE

8

DEEP DISH KEY LIME PIE

8

