



# AMELIA NATIONAL Dinner Menu

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



### FRENCH ONION SOUP <sup>GF</sup>

*with Parmesan-Gruyere Crouton*

7

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

15

### MAINE LOBSTER MANICOTTI

*filled with Ricotta and Lobster topped with Marinara and Alfredo*

14

### 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, Red Onions with your choice of Dressing*

9 / 14

### CLASSIC CAESAR SALAD

*Romaine, Croutons, Parmesan and Caesar Dressing*

13 / 15

### PANKO FRIED GOAT CHEESE AND WATERMELON SALAD

*Baby Spinach, Mesclun Greens, Pickled Onion, Candied Pecans, Hot House Cucumbers,  
Carrots, Cherry Tomatoes with Mandarin Orange Ginger Dressing*

16

# M A I N   E N T R E E S



## **CEDAR PLANK ATLANTIC SALMON** GF

*topped by a Bourbon Glaze served  
with Wild Rice Blend and Ribbon Vegetables  
Suggested Wine: Talbott Kali Hart Chardonnay*

26

## **LIGHTLY BLACKENED GROUPE** GF

*topped with Tropical Mango Fruit Salsa served atop a Fried Cheesy Grit Cake  
accompanied by Ribbon Vegetables  
Suggested Wine: Wolftrap South African White*

27

## **SAUTEED FLORIDA SHRIMP SCAMPI**

*served over Linguini in a Lemon Garlic Butter Sauce with Asparagus  
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

## **FOUR CHEESE TORTELLINI TOSCANA**

*Roasted Peppers, Onions, Mushrooms in Parma Rosa Sauce  
served with Garlic Bread  
Suggested Wine: Donnafugata Anthilia Sicilian White*

23

## **SEARED MAPLE LEAF DUCK BREAST**

*served over Housemade Tricolored Fettuccini  
with Shiitake Mushrooms and Broccolini  
topped by a Madeira Demiglace  
Suggested Wine: Bernier Chardonnay*

27

## **5 OZ FILET MIGNON** GF

*5 oz. Filet with Roasted Fingerling Potatoes and Asparagus,  
finished with a Cabernet Demi Glace  
Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*

29 / 37

8 oz. Also Available

## **12 OZ COFFEE RUBBED RIBEYE** GF

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

32

## **VEAL MARSALA**

*Veal topped by a Mushroom Marsala Sauce served with Broccolini and Spaetzle  
Suggested Wine: Rombauer Chardonnay*

29

## **PASTA PRIMAVERA**

*Linguine topped with Spinach, Peppers, Onions, Mushrooms, Squash, Asparagus,  
Zucchini and Pesto Alfredo*

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.*

*Also, you may need special dietary requirements. Gluten Free Pasta available upon request.*



**AMELIA NATIONAL**  
**Dessert Menu**



**CLASSIC TIRAMISU**

8

**BROWNIE SUNDAE**

8

**CHOCOLATE CARAMEL PECAN CHEESECAKE**

8

**CHOCOLATE THUNDER CAKE**

8

**DEEP DISH KEY LIME PIE**

8

