



AMELIA NATIONAL Dinner Menu

Please let your server know if you have any food allergies

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



MANHATTAN CLAM CHOWDER ^{GF}

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

CRISPY SMOKED ASIAN BBQ PORK RIBS ^{GF}

with Scallions, Cashews and Sesame Seeds

15

CHOPHOUSE ICEBERG WEDGE ^{GF}

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

14/17

HOUSE GARDEN SALAD ^{GF}

*Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions * Choice of Dressing*

9/14

CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan and Caesar Dressing

14/17

GRILLED ASIAN SWEET PLUM AND BURRATA SALAD ^{GF}

*Mesclun Greens, Heirloom Tomatoes, English Cucumbers, Red Onions, Carrots with a
Mandarin-Soy-Ginger Dressing*

16

M A I N E N T R E E S



CHARGRILLED SALMON GF

*topped by a Mediterranean Olive Tapenade and Feta Cheese
with Wild Rice Blend and Wilted Spinach
Suggested Wine: La Crema Chardonnay*

26

SEARED ATLANTIC GROUPEL PICCATA

*with Sauteed Mushroom and a Lemon Caper Sauce
sides of Saffron Confetti Rice and Kahlua Glazed Butternut Squash
Suggested Wine: Rombauer Chardonnay*

27

SAUTEED FLORIDA SHRIMP SCAMPI

*Jumbo Shrimp, Lemon Herb Garlic Butter Sauce over Fettuccini and Broccolini
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

5 OZ FILET MIGNON GF

*topped by a Cabernet Demiglaze
with Tri-Colored Roasted Fingerling Potatoes and Asparagus
Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*

29 / 37 (8 oz.)

GRILLED 12 OZ RIBEYE GF

*with Crab Stuffed Shrimp, Red Wine and Bearnaise Sauces
accompanied by Garlic Mashed Potatoes and Balsamic Glazed Brussel Sprouts
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

FOUR CHEESE TORTELLINI BOLOGNESE

*Tomato Meat Ragu, Broccolini and Grilled Garlic Bread
Suggested Wine: Casalforte Valpolicella Superiore*

24

SAUTEED CHICKEN PARMIGIANA

*covered with Tomato Basil Marinara and Italian Cheese Blend
over Fettuccini side of Broccolini
Suggested Wine: Jorio Montepulciano d'Abruzzo*

24

PASTA PRIMAVERA

*Squash, Zucchini, Onions, Peppers, Carrots, Tomatoes,
Garlic Extra Virgin Olive Oil over Fettuccini
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

23

PRIME CHOICE BURGER

Choice of 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

CLASSIC NEW YORK CHEESECAKE

with Berries and Whipped Cream

8

FLOURLESS CHOCOLATE CAKE GF

8

DEEP DISH KEY LIME PIE

8

