



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



CREAMY TOMATO BISQUE ^{GF}

with Lobster and Orzo Pasta

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

ESCARGOT BOURGUIGNONNE ^{GF}

served in White Wine Garlic Butter with French Bread and Lemon

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

RED, WHITE AND BLUE SALAD ^{GF}

*Fried Mozzarella Pearls, Blueberries, Grape Tomatoes, Strawberries, Cucumbers, Red Onions
with a Lemon Orzenato Vinaigrette*

16

M A I N E N T R E E S



CEDAR PLANK SALMON GF

*topped with Lump Crab Cakes finished with a Caper Lemon Wine Sauce
with sides of Wild Rice Blend and Ribbon Vegetables*

Suggested Wine: Rombauer Chardonnay

27

MEDITERRANEAN GRILLED MAHI MAHI

topped by a Feta Olive Tapenade with Cous Cous Salad and Wilted Spinach

Suggested Wine: Faustino Albariño

27

FOUR CHEESE RAVIOLI WITH JUMBO SHRIMP

served in a Creamy Lemon Scampi Sauce with Broccolini and Garlic Bread

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

27

5 OZ FILET MIGNON GF

topped by a Cabernet Demiglace

with Roasted Fingerling Potatoes and French Green Beans

Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon

29 / 37 (8 oz.)

BLACKENED BLEU RIBEYE GF

12 oz Ribeye covered by Maytag Bleu Cheese Butter, Blackened Seasoning,

*Onion Rings accompanied by Balsamic Glazed Brussel Sprouts
and Garlic Mashed Potatoes*

Suggested Wine: Coppola Black Diamond Cabernet Sauvignon

32

PORK SCALLOPINI CAPRESE

*served over Pesto Fettuccini topped with Marinara, Fresh Mozzarella, Grilled Tomatoes
accompanied by Garlic Bread and Broccolini*

Suggested Wine: Donnafugata Anthilia Sicilian White Wine

25

PASTA PRIMAVERA

Squash, Zucchini, Onions, Peppers, Carrots, Tomatoes,

Garlic Extra Virgin Olive Oil over Fettuccini

Suggested Wine: Bernier Chardonnay

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



CHOCOLATE THUNDER CAKE

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

