



# 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



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

*with a 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

### TRUFFLE AND CHAMPAGNE PÂTE MAISON

*with Grilled Focaccia Bread, Fig Chutney, Cornichons,  
Blackberry Compote and Crudites*

16

### CHOPHOUSE ICEBERG WEDGE <sup>GF</sup>

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

14 / 17

### HOUSE GARDEN SALAD <sup>GF</sup>

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

9 / 14

### CLASSIC CAESAR SALAD

*Romaine, Croutons, Parmesan and Caesar Dressing*

14 / 17

### TUSCAN PANZANELLA INSALATA <sup>GF</sup>

*Crispy Mozzarella Pearls, Warm Poached Egg, Plum Tomatoes, Red Onions, Arugula Salad,  
Olives, Cucumbers, Artichokes, Basil Pesto Vinaigrette and Garlic Croutons*

16

# M A I N   E N T R E E S



## **BAKED HORSERADISH POTATO ENCRUSTED SALMON**

*Vegetable Cous Cous, Ribbon Vegetables,  
Roasted Red Pepper Coulis and Citrus Spinach Salad  
Suggested Wine: Rombauer Carneros Chardonnay*

26

## **LOBSTER SEAFOOD LASAGNA AL FORNO**

*Baked with Shrimp, Scallops and Crabmeat in Garlic Parmesan Bechamel  
with Parma Rosa and Spinach accompanied by Garlic Bread and Asparagus  
Suggested Wine: Casalforte Valpolicella Superiore*

27

## **BRONZED FLORIDA GROUPEL**

*topped with Lump Crab Cake, Creole Andouille Sauce  
with Saffron Confetti Rice and Asparagus  
Suggested Wine: La Crema Sonoma Chardonnay*

30

## **TORTELLINI CACCIATORE**

*Roasted Roma Tomatoes, Olives, Mushrooms, Peppers, Onions, Tomato Meat Ragu  
Sauce, Garlic Bread Stick and Parmesan Cheese  
Suggested Wine: Umani Jorio Montepulciano D'Abruzzo*

24

## **5 OR 8 OZ FILET MIGNON CHASSEUR <sup>GF</sup>**

*Seasoned Crouton, Brandy Mushroom Tomato Sauce, Jumbo Asparagus  
and Garlic Roasted Fingerling Potatoes  
Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*

29 / 37

## **12 OZ BLACKENED AND BLEU RIBEYE**

*Onion Rings, Garlic Mashed Potatoes, Broccolini,  
Red Wine Demiglace and Maytag Butter  
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

## **SCALLOPINI CHICKEN PICCATA**

*Lemon Caper Mushroom Sauce with Linguini and Broccolini  
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

24

## **BASIL PESTO PASTA PRIMAVERA**

*Squash, Zucchini, Onions, Peppers, Carrots, Tomatoes, Asparagus, Spinach,  
Garlic Extra Virgin Olive Oil over Linguini  
Suggested Wine: Maison Pierre Sparr Pinot Blanc*

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



## DEEP DISH KEY LIME PIE

8

## BROWNIE SUNDAE

8

## CLASSIC NEW YORK CHEESECAKE

*with Berries and Whipped Cream*

8

## FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

8

## WARM APPLE STRUDEL

*with Vanilla Ice Cream and Caramel Sauce*

9

## ICE CREAM

*with Berries and Whipped Cream*

6

