



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



MARYLAND CRAB CHOWDER ^{GF}

with Oyster Crackers

7/11

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

*with Cream Cheese, Cucumber, Red Pepper, Carrot, Tobiko Caviar
accompanied by Wasabi, Pickled Ginger, Soy & Yum-Yum Sauces*

14

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

CAPRESE SALAD ^{GF}

*Fresh Mozzarella, Vine Ripe Beefsteak Tomatoes atop Mesclun Spring Mix with English
Cucumbers, Prosciutto, Red Onions and a Basil Balsamic Vinaigrette*

16

M A I N E N T R E E S



BAKED SALMON EN PAPILLOTE GF

wrapped in Parchment Paper with Maine Lobster Butter and Meat served with Angel Hair Vegetables and Jasmine Rice

Suggested Wine: Bernier Chardonnay

27

CARIBBEAN JERKED MAHI MAHI GF

topped with a Tropical Fruit Salsa

accompanied by Jasmine Confetti Rice and Julienne Vegetables

Suggested Wine: Vega Vella White Rioja

27

BASIL PESTO SHRIMP SCAMPI

served over Four Cheese Ravioli with Pencil Asparagus

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

27

5 OR 8 OZ FILET MIGNON MADAGASCAR GF

topped by a Brandy Green Peppercorn Cream Sauce

with Garlic Roasted Fingerling Potatoes and Pencil Asparagus

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

29 / 37

12 OZ CHARGRILLED RIBEYE

topped with 3 Jumbo Tempura Shrimp, Bearnaise and a Cabernet Demiglace

accompanied by Garlic Mashed Potatoes and Broccolini

Suggested Wine: Coppola Black Diamond Cabernet Sauvignon

32

GRILLED RACK OF LAMB

3 Double Chops encrusted in Rosemary Dijon topped with Red Wine and Mint Demiglace sides of Garlic Roasted Fingerling Potatoes and Balsamic Brussel Sprouts

Suggested Wine: Coppola Black Diamond Pinot Noir

29

ITALIAN RIGATONI BOLOGNESE

Stewed Tomato and Meat Ragu with Broccolini and Garlic Bread

Suggested Wine: Casalforte Valpolicella Superiore

23

BASIL PESTO PASTA PRIMAVERA

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

Garlic Extra Virgin Olive Oil over Rigatoni

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



CHOCOLATE THUNDER CAKE

8

BROWNIE SUNDAE

8

CLASSIC NEW YORK CHEESECAKE

with Berries and Whipped Cream

8

FLOURLESS CHOCOLATE CAKE ^{GF}

8

DEEP DISH APPLE PIE

a la Mode

9

DESSERT PRETZEL

*with Chocolate and Caramel Dipping Sauce.
Big enough for two to share!*

14

