



# 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



### NEW ENGLAND CLAM CHOWDER <sup>GF</sup>

*with Oyster Crackers*

7 / 11

### 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

### BAKED BRIE EN CROÛTE (FOR TWO)

*Fig Chutney, Blackberry Compote, Dried Wild Berries, Candied Walnuts  
served with Crackers, Crostini and Pita Chips*

18

### 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

### RED, WHITE AND BLUE SALAD <sup>GF</sup>

*Gourmet Mesclun Blend, Fresh Pesto, Mozzarella, Strawberries, Blueberries, Blackberries,  
Grape Tomatoes, Red Onions, English Cucumbers, Candied Pistachios  
and Raspberry Poppy Seed Vinaigrette*

16

# M A I N   E N T R E E S



## **CEDAR PLANK ATLANTIC SALMON**

*topped with Dill Havarti and Lemon Caper Wine Sauce accompanied by Ribbon Vegetables and Wild Rice Blend*

*Suggested Wine: Rombauer Carneros Chardonnay*

26

## **GRILLED HAWAIIAN WAHOO**

*Grilled Pineapple and Macadamia Nut Crust with a Coconut Passion Beurre Blanc and Tropical Fruit Relish sides of Saffron Confetti Rice and Ribbon Vegetables*

*Suggested Wine: Bernier Chardonnay*

26

## **FLORIDA SHRIMP SCAMPI**

*1/2 lb of Jumbo Shrimp sauteed in Lemon, Garlic, Diced Tomatoes, White Wine Sauce with Linguini and Asparagus*

*Suggested Wine: Donnafugata Anthilia Sicilian White*

26

## **FOUR CHEESE RAVIOLI FLORENTINE**

*Spinach, Roasted Tomatoes, Mushrooms, Onions, Basil Pesto Alfredo with Grilled Garlic Bread Stick and Broccolini*

*Suggested Wine: Kurtatsch Pinot Grigio*

23

## **SURF & TURF <sup>GF</sup>**

*5 oz Filet and a 5 oz Maine Lobster Tail, Garlic Roasted Yukon Potatoes, Jumbo Asparagus, Drawn Butter, Lemon and Cabernet Demiglaze*

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

48 / 56

8 oz Filet also available

## **12 OZ RIBEYE ITALIANO**

*Tuscan Salsa Verde, Grilled Roma Tomatoes, Fresh Mozzarella, Garlic Herb Mashed Potatoes and Tuaca Glazed Butternut Squash*

*Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

## **16 OZ VEAL CHOP PICCATA**

*topped with Cremini Mushrooms, Caper Lemon Sauce atop Linguini with Broccolini*

*Suggested Wine: Coppola Black Diamond Pinot Noir*

40

## **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

**PISTACHIO CREAM CAKE**

8

**FLOURLESS CHOCOLATE CAKE** GF

8

**WARM APPLE STRUDEL**

*with Vanilla Ice Cream and Caramel Sauce*

9

**IMPORTED ITALIAN VANILLA BEAN GELATO**

*with Berries and Whipped Cream*

6

