



# 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

### ROASTED BUTTERNUT SQUASH AND LOBSTER BISQUE

*with Cannellini Beans*

8/12`

### 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

### BAKED STUFFED MUSHROOM CAPS    GF

*Escargot and Spinach Mousse*

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 VG

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

9/14

### CLASSIC CAESAR SALAD

*Romaine, Croutons, Parmesan and Caesar Dressing*

14/17

### DRUNKEN FIG AND FRIED MOZZARELLA SALAD    GF VG

*Gourmet Mixed Greens, English Cucumbers, Grape Tomatoes, Red Onions and Candied  
Pecans with Blackberry Balsamic Vinaigrette*

16

# M A I N   E N T R E E S



## **CEDAR PLANK SALMON** GF

*with Dill Havarti Citrus Beurre Blanc, Wild Rice Blend and Roasted Vegetables*

*Suggested Wine: Rombauer Carneros Chardonnay*

27

## **SEARED ALASKAN HALIBUT** GF

*topped with Crab Meat Stuffing, Citrus Beurre Blanc,*

*Cous Cous and Wilted Citrus Kale Salads*

*Suggested Wine: Vega Vella White Rioja*

29

## **JUMBO FLORIDA SHRIMP ALFREDO**

*Roasted Mushrooms, Linguini Pasta with Asparagus*

*Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

## **5 OR 8 OZ FILET DE BOEUF** GF

*Garlic Roasted Fingerling Potatoes and Asparagus*

*with a Cabernet Demiglace*

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

27 / 35

## **12 OZ BLACKENED-BLEU RIBEYE**

*with Crispy Onion Rings, Maytag Bleu Cheese, Garlic Mashed Potatoes, Brussel*

*Sprouts and Red Wine Demiglace*

*Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

29

## **ROAST LEG OF LAMB**

*Sliced & Served with Au Gratin Potatoes, Brussel Sprouts*

*and Green Peppercorn Pan Jus (Mint Jelly by Request)*

*Suggested Wine: Château Chapelle d'Aliénor*

26

## **BASIL PESTO PASTA PRIMAVERA** VG

*Squash, Zucchini, Onions, Peppers, Carrots, Tomatoes, Asparagus, Spinach,*

*Garlic Extra Virgin Olive Oil over Linguini*

*Suggested Wine: Donnafugata Anthilia Sicilian White*

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



## PUMPKIN CHEESECAKE

8

## BROWNIE SUNDAE

8

## STRAWBERRY GLAZED CAKE

*with Rum Daiquiri Sauce*

8

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

8

## LIMONCELLO MASCARPONE CAKE

8

## IMPORTED GELATOS

*Your choice of:  
Madagascar Vanilla Bean  
Sicilian Pistachio  
Dark Chocolate  
Caramel Sea Salt*

7

