



# 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 BISQUE <sup>GF</sup>

8 / 13`

### 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

### 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 VG</sup>

*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 <sup>GF</sup>

*Thinly sliced Prosciutto, Fresh Mozzarella, Heirloom Tomatoes, Mesclun Greens, Pesto Extra  
Virgin Olive Oil and Balsamic Glaze*

16

# M A I N   E N T R E E S



## **SEARED ATLANTIC SALMON** GF

*Dill Havarti, Citrus Caper Beurre Blanc  
with Wild Rice Blend and Julienne Vegetables  
Suggested Wine: Rombauer Carneros Chardonnay*

26

## **BLACKENED LOCAL RED SNAPPER** GF

*topped by a Meuniere Sauce atop Arugula Salad  
with Wild Rice Blend and Julienne of Vegetables  
Suggested Wine: Pierre Sparr Pinot Blanc*

27

## **JUMBO FLORIDA SHRIMP ALFREDO**

*Roasted Garlic and Parmesan, Egg Noodles with Asparagus  
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

26

## **LUMP CRAB STUFFED RAVIOLI**

*Fra Diavolo Sauce made from Fresh Basil, Oregano, Diced Tomatoes, Onions, Bell  
Peppers served with Broccoli and Garlic Bread  
Suggested Wine: Casalforte Valpolicella Superiore*

25

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

*Garlic Herb Roasted Fingerling Potatoes and Asparagus  
with a Cabernet Demiglance  
Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*

27 / 35

## **12 OZ GRILLED RIBEYE WITH TEMPURA SHRIMP**

*Garlic Mashed Potatoes, Brussel Sprouts  
with a Red Wine Demiglance and Bearnaise Sauce  
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

32

## **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

## 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

