



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



MAINE LOBSTER CHOWDER ^{GF}

with Oyster Crackers
9/14

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

6 MARYLAND OYSTERS ON THE HALF SHELL

with Cocktail and Mignonette Sauces
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

ROASTED BUTTERNUT SQUASH SALAD ^{GF}

*Candied Pecans, Heirloom Tomatoes, English Cucumbers, Red Onions, Radishes, Feta
Cheese and Pomegranate with a Cranberry Vinaigrette over Mesclun Greens*
16

M A I N E N T R E E S



BLACKENED ATLANTIC SALMON BLT

*Applewood Smoked Bacon, Citrus Arugula Salad, Fried Green Tomatoes
with Wild Rice Blend and Ribbon Vegetables*

Suggested Wine: Rombauer Carneros Chardonnay

26

BRONZED ALASKAN HALIBUT OSCAR GF

*topped with Lump Crabmeat, Asparagus, Hollandaise
accompanied by Brussel Sprouts and Sweet Potato Puree*

Suggested Wine: Pierre Sparr Pinot Blanc

30

JUMBO FLORIDA SHRIMP (7) SCAMPI

*served over Linguine in a Garlic Herb Butter Sauce
with Mushrooms, Diced Tomatoes and Asparagus*

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

26

FOUR CHEESE TORTELLINI BOLOGNESE

Beef, Veal and Italian Sausage Ragù

served with Shaved Parmesan and Broccolini

Suggested Wine: Casalforte Valpolicella Superiore

23

SAUTEED VEAL MARSALA

topped with Wild Mushrooms and Marsala Sauce

served with Truffle Arancini and Broccolini

Suggested Wine: Donnafugata Anthilia Sicilian White

28

5 OR 8 OZ FILET DE BOEUF GF

*Garlic Herb Roasted Fingerling Potatoes and Asparagus
with a Cabernet Demiglace*

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

27 / 35

12 OZ GRILLED RIBEYE

*topped with Onion Rings, Balsamic Onion Jam, Red Wine Demiglace accompanied
by Broccolini and Mashed Potatoes*

Suggested Wine: Coppola Black Diamond Cabernet Sauvignon

30

ROAST PORK OSSO BUCO GF

served in a Natural Pan Jus with Mashed Sweet Potatoes and Brussel Sprouts

Suggested Wine: Domaine de Nizas "Le Clos" Rouge

26

BAKED EGGPLANT PARMIGIANA

served over Pesto Linguine, Marinara and Italian Cheeses with Broccolini

Suggested Wine: Poggio Scudieri Chianti Classico Reserva

24

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 ^{GF}

8

KEY LIME PIE

8

IMPORTED GELATOS

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

7

