



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



CREAMY FRENCH ONION SOUP

with a Gruyere Parmesan Crouton

9

CALAMARI FRIES

Wasabi Aioli and a Sweet Chili Sauce

15

SHRIMP COCKTAIL GF

with Cocktail Sauce and Lemon Wedge

15

CHARCUTERIE BOARD

Assorted Meats and Cheeses with Hummus, Crackers and Berries

18

HUMMUS CRUDITÉS VG

*Hummus, Cucumbers, Radishes, Carrot Sticks, Celery,
Cherry Tomatoes, Apples, Grapes, Pepperoncini and Housemade Pita Chips,*

16

LAMB AND WILD MUSHROOM STRUDEL

Boneless Rack wrapped in Puff Pastry with Truffle Madeira Demi Glace

17

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

ASIAN DUCK LUMPIA SALAD GF

*Mesclun Greens with Mandarin Oranges, Carrots, Beets, Radishes, Red Cabbage, Peppers,
Cashew Nuts and a Soy Ginger Mandarin Orange Dressing*

17

M A I N E N T R E E S



BRONZED ATLANTIC SALMON GF

*Dill Havarti Caper Lemon Sauce
with Confetti Rice Blend and Ribbon Vegetables
Suggested Wine: Rombauer Carneros Chardonnay*

26

BAKED FLORIDA GULF GROUPER

*topped with Lump Crabmeat Stuffing, Asparagus, Maltaise Sauce
accompanied by Rice Pilaf and Ribbon Vegetables
Suggested Wine: Lurton Fumees Blanche Sauvignon Blanc*

32

JUMBO FLORIDA SHRIMP DIAVOLO

*Spicy Tomato Ragu Sauce served over Fettuccine
with Asparagus and Garlic Bread
Suggested Wine: Donnafugata Anthilia Sicilian White*

28

LOBSTER RAVIOLI NEWBURG

*with Lobster Sherry Cream Sauce, Ribbon Vegetables and Garlic Bread
Suggested Wine: Kurtatsch Alto Adige Pinot Grigio*

32

5 OR 8 OZ SURF & TURF GF

*Filet Accompanied by 5 oz Maine Lobster Tail with a Cabernet Demi Glace, Green
Beans and Garlic Roasted Fingerling Potatoes
Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon*

48/56

12 OZ BLACKENED AGED RIBEYE

*topped by Beer Battered Onion Rings, Red Wine Demi Glace with Garlic Mashed
Potatoes and Green Beans
Suggested Wine: Coppola Black Diamond Cabernet Sauvignon*

30

STUFFED PORK TENDERLOIN

*Sage Sausage Stuffing, Brie and Merlot Cranberries
with Braised Collard Greens and Sweet Potato Hash
Suggested Wine: Coppola Black Diamond Pinot Noir*

26

PASTA PRIMAVERA

*Squash, Zucchini, Onions, Carrots, Tomatoes, Asparagus, Spinach,
Extra Virgin Olive Oil over Fettuccine
Suggested Wine: Santa Margherita Pinot Grigio*

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**



INDIVIDUAL RASPBERRY LEMON DROP CAKE

8

CHOCOLATE CHIP BROWNIE SUNDAE

8

FLOURLESS CHOCOLATE CAKE ^{GF}

8

STRAWBERRY GLAZED CAKE

8

LIMONCELLO CAKE

8

IMPORTED GELATOS

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

7

