



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



FRENCH ONION SOUP

Gruyere Parmesan Crouton

8

CALAMARI FRIES

Wasabi Aioli / Sweet Chili Sauce

15

SHRIMP COCKTAIL GF

Cocktail Sauce / Lemon Wedge

15

CHARCUTERIE BOARD

Assorted Meats / Cheeses / Hummus / Crackers / Berries

18

HUMMUS CRUDITÉS VG

*Hummus / Cucumbers / Radishes / Carrot Sticks / Celery
Cherry Tomatoes / Apples / Grapes / Pepperoncini / House made Pita Chips*

16

STUFFED MUSHROOM CAPS

Italian Sausage / Marinara / Garlic Herb Butter

16

CHOPHOUSE ICEBERG WEDGE GF

*Egg / Bacon / Red Onions / Kalamata Olives / Diced Tomatoes / Bleu Cheese Crumbles
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 / Crouton / Parmesan / Caesar Dressing

14 / 17

CAPRESE SALAD GF

*Smoked Prosciutto / Heirloom Tomato / Fresh Mozzarella / Balsamic Glaze / Extra Virgin Olive
Oil / Cracked Black Pepper / Arugula Greens*

17

M A I N E N T R E E S



SEARED ALASKAN KING SALMON GF

*Alaskan Snow Crab Meat / Choron Sauce / Wild Rice Blend / Citrus Mesclun Greens
Asparagus*

Suggested Wine: Rombauer Carneros Chardonnay

28

CHARGRILLED SWORDFISH BONNE FEMME GF

*Lemon Artichoke Mushroom Relish / Roast Garden Vegetables / Saffron Confetti Rice
Suggested Wine: Bernier Chardonnay*

32

SAUTEED SEA SCALLOPS

Mushrooms / Leeks / Garlic Chardonnay Sauce / Angel Hair Pasta / Lemon / Asparagus

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

29

FOUR CHEESE TORTELLINI BOLOGNESE

Tomato Ragu Meat Sauce / Broccoli / Garlic Bread

Suggested Wine: Umani Ronchi Jorio Montepulciano

24

5 OR 8 OZ FILET DU BOUEF GF

Garlic Roasted Beets / Fingerling Potatoes / Jumbo Asparagus

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

27 / 35

12 OZ PRIME RIBEYE

Crispy Onion Rings / Broccoli / Steak Fries / Sour Cream / Butter

Suggested Wine: Coppola Black Diamond Cabernet Sauvignon

34

CHIANTI BRAISED SHORT RIBS

Chianti Pan Jus / Scalloped Potatoes / Balsamic Brussel Sprouts

Suggested Wine: Poggio Scudieri Chianti Classico Reserva

35

PASTA PRIMAVERA

Asparagus / Squash / Zucchini / Spinach / Onions / Carrots / Mushrooms

Pesto / Penne Pasta

Suggested Wine: Santa Margherita Pinot Grigio

23

PRIME CHOICE BURGER

Choice of Side

19

Please let your server know if you would like your meal prepared in a manner other than the menu states.

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



RED VELVET TORTE

8

MOLTEN LAVA CAKE

8

RASPBERRY LEMON DROP TART ^{GF}

8

STRAWBERRY GLAZED CAKE

8

IMPORTED GELATOS

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

7

