



## Introductions

<b>Amelia Crab Cakes</b> tomato remoulade, spicy chili sauce, Florida citrus salad	14	<b>Buffalo Chicken Tenders</b> bleu cheese dip jicama slaw	8
<b>Blackened Shrimp</b> orange horseradish cream, jicama slaw	15	<b>Tomato and Roasted Garlic Bruschetta</b> extra virgin olive oil, caper berries	8

## Soups & Salads

<b>Seasonally Inspired Soup</b>	6	<b>Caesar Salad</b> chopped romaine, herbed croutons, grated parmesan, classic Caesar dressing	9
<b>Lobster Bisque</b> Amontillado Sherry	8	<b>Salad Niçoise</b> grilled yellow fin tuna, chopped fresh salad greens, roasted potatoes, haricot vert, kalamata olives, baby tomatoes, mustard vinaigrette	12
<b>Amelia House Salad</b> artisan greens, heart of palm, mandarin oranges, toasted coconut, mango dressing	9	<b>Salad Enhancements</b> add grilled chicken 4 add salmon 5 add grilled shrimp 6	
<b>Baby Iceberg "Wedge"</b> smoked bacon, pickled red onion, local tomato, bleu cheese dressing	9		

## Sandwiches & Entrées

Sandwiches are served with a choice of french fries, house prepared potato chips or fruit.

<b>Soup &amp; Sandwich</b> cup of seasonally inspired soup, bacon, cheese and potato melt on artisan bread	13	<b>Amelia Island Club Sandwich</b> oven roasted turkey, honey maple ham, bacon, Swiss cheese, lettuce, tomato, fried egg and cranberry aioli	13
<b>Vino Burger</b> 1/2 lb. beef burger, brie cheese, caramelized onion, truffle oil, foie gras compound butter, toasted challah bun, glass of Beaujolais Cru Moulin-a-Vent	22	<b>Sunrise Ceviche Tacos</b> citrus marinated tuna, crispy iceberg, black beans, pico, ancho chili mole	13
<b>Café Burger</b> 1/2 lb. beef burger or portobello mushroom burger, served your way	12	<b>Tomato Mozzarella Panini</b> toasted focaccia bread, balsamic greens	11
<b>Crab Cake BLT</b> jumbo crab cake, local tomato, iceberg lettuce, smoked bacon, lemon garlic aioli on sourdough bread	13	<b>Mayport Shrimp Fettuccine</b> arugula pesto, fresh mozzarella, local tomato	14
		<b>Blackberry Twist Honey Glazed Salmon</b> roasted vegetable quinoa, frisee salad, blackberry vinegar reduction	15

## Children's Menu For children 12 and under please. Served with a choice of fresh fruit, mixed veggies or fries.

<b>Cheeseburger</b> lettuce, pickle and American cheese	6	<b>Fettuccine</b> butter and parmesan cheese	6
<b>Hot Dog</b> grated cheese	6	<b>Cheese Quesadilla</b> sour cream	6
<b>Fried Shrimp</b> cocktail sauce	6	<b>Corn Dog Nuggets</b> ketchup and honey mustard	6
<b>Chicken Tenders</b> honey mustard and BBQ sauce	6	<b>Kids Grilled Salmon</b> tartar sauce	6

## Desserts

<b>Chocolate Crunch Cake</b> chocolate ganache	5	<b>Warm Apple Tart</b> vanilla ice cream	5
<b>Key Lime Bar</b> fresh whipped cream	5	<b>NY Cheesecake</b> fresh berries	5

## Beverages

<b>Champagne</b> Nicolas Feuillatte Champagne Brut 187mL	16	<b>American Beer</b> Budweiser Bud Light Michelob ULTRA Miller Lite Redbridge Gluten Free	5
<b>White</b> Mouton Cadet, Bordeaux Château de Montfort Vouvray, Loire Labouré-Roi Chardonnay, Languedoc Roussillon Olivier Leflaive Les Sétilles, Burgundy	8 10 8 13	<b>Premium Beer</b> Stella Artois Corona Extra Sierra Nevada Pale Heineken Yueling Lager Blue Moon St. Pauli Girl-non alcoholic	6
<b>Red</b> Cadet d'Oc Pinot Noir, Languedoc Roussillon Henry Fessy Moulin-à-Vent, Beaujolais Château Les Grandes Cabanes Syrah, Rhône Valley Château Greysac Cru Bourgeois Médoc, Bordeaux	9 10 9 13	<b>Regional Beer</b> Landshark Lager Cigar City Brewing Jai Alai IPA	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.