

APPETIZERS

PIMENTO CHEESE \$11

Wickle's pickles, pickled red onions, Alabama fire crackers

SPINACH & ARTICHOKE DIP \$11

add 4oz Housemade Salsa \$2

baby spinach, roasted artichokes, Monterey jack and parmesan cheese, corn tortilla chips

FRIED GREEN TOMATOES \$14

West Indies crab salad, Crystal remoulade, scallions

LOBSTER EGG ROLLS \$15

lobster chunks, smoked gouda, zucchini, carrot, sriracha, orange-horseradish marmalade

CALAMARI \$14

lightly breaded, flash fried, red pepper coulis

HUMMUS GF \$11

black-eyed pea hummus, za'atar spice, tri-colored carrots, GA olive oil, warm pita

SOUP

BAJA CHICKEN ENCHILADA SOUP

\$6 CUP • \$9 BOWL

SALADS

ADD TO ANY SALAD

chicken \$3 • shrimp \$5 • salmon \$6 • steak \$6

PEAR GF \$12 LARGE • \$8 SMALL

Ralf's artisan greens, radicchio, house bacon lardons, candied pecans, feta, Bartlett pears, maple-balsamic vinaigrette

WATERMELON TOMATO GF \$12 LARGE • \$8 SMALL

compressed watermelon, arugula, feta, heirloom cherry tomatoes, cucumber, roasted almonds, mint, white balsamic vinaigrette

CAESAR GF \$9 LARGE • \$6 SMALL

romaine lettuce, parmesan, croutons, caesar dressing

AMSTERDAM GF \$9 LARGE • \$6 SMALL

Ralf's artisan lettuce, heirloom cherry tomatoes, carrot, cucumber, lahvosh cracker crumbles

COBB GF \$15 LARGE • \$10 SMALL

roasted chicken, applewood bacon, heirloom cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce

RUM SALMON GF \$15

grilled, blackened or pan seared, organic mix of baby lettuces, diced mango, spiced pecans, sweet rum vinaigrette

DRESSINGS honey mustard, gorgonzola, buttermilk ranch, caesar

VINAIGRETTES sweet rum, balsamic, Italian, maple-balsamic, white balsamic

SANDWICHES

 available as a lettuce wrap

SERVED WITH a pickle & choice of house-made sweet potato chips or kettle chips
SUBSTITUTE \$2 • french fries, Carolina fries, asparagus, house or caesar salad or cup of soup

AMSTERDAM TURKEY WRAP \$12

turkey breast, Swiss, cream cheese, lettuce, softened lahvosh cracker, honey mustard and/or tzatziki sauce on the side

STEAK SANDWICH \$15

sliced ribeye & sirloin, poblano sauce, provolone, caramelized shallot, arugula, ciabatta

PEPPER JACK CHICKEN \$12

seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, toasted ciabatta

CRAB CAKE & AVOCADO \$15

VOTED "100 ITEMS TO EAT IN AL BEFORE YOU DIE"

jumbo lump crab cake, avocado, creole remoulade, mango pico de gallo, toasted croissant

AMSTERDAM BURGER \$15

available vegetarian with Impossible burger

add fried egg \$1.50

cheddar, applewood bacon, caramelized onions, bibb lettuce, tomato, spicy pickles, signature burger sauce, traditional bun

DINNER ENTRÉES

PAN ROASTED HALIBUT \$31

smoked marinara gnocchi, fried broccolini florets, lemon

FRIED CHICKEN MAC & CHEESE \$24

Springer Mountain Farms fried chicken breast, smoked gouda mac & cheese, collard greens

CRAB & SHRIMP LINGUINE \$26

white wine & lemon sauce, Calabrian chili, capers, heirloom tomatoes, fresh herbs, shaved parmesan

SEARED SCALLOPS \$28

sweet corn linguine, sautéed okra, house bacon lardons, orange gastrique

SHRIMP & GRITS GF \$24

Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce

SESAME SEARED TUNA* \$30

fried rice, sautéed broccolini, mushroom-ginger sauce

FROM THE GRILL

INCLUDES CHOICE OF TWO (2) SIDES

WAGYU RIBEYE* 14oz \$51

PRIME RIBEYE* 14oz \$43

PRIME FILET MIGNON* 8oz \$45

DUROC PORK CHOP 12oz \$25

ATLANTIC SALMON 7oz \$25

HALIBUT 7oz \$30

TOPPERS

Blue Cheese \$3

Mushroom Duxelles \$5

West Indies Crab Salad \$6

Garlic Herb Grilled

Shrimp \$6

2 Grilled Scallops \$8

SIDES PURCHASE À LA CARTE, \$5 EACH

ROASTED GARLIC GOUDA MASHED POTATOES GF

STEAKHOUSE PUB FRIES

MAC & CHEESE

COLLARD GREENS

BROCCOLINI

FRIED BRUSSELS

SAUTÉED ASPARAGUS GF

SMALL HOUSE OR CAESAR SALAD GF

\$5 Split Plate Charge • \$2 Substitution Fee • GF = Gluten Free option available. Ask your server for details.

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