

AUBURN UNIVERSITY

GAMEDAY

weekend menu

APPETIZERS & SOUP

- PIMENTO CHEESE \$11

Wickle’s pickles, pickled red onions, Alabama fire crackers
- SPINACH & ARTICHOKE DIP \$12

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
- HUMMUS GF \$12

black-eyed pea hummus, za’atar spice, tri-colored carrots, GA olive oil, warm pita
- 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 \$16

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 \$13

turkey breast, Swiss, cream cheese, lettuce, softened lahvosh cracker, honey mustard and/or tzatziki sauce on the side
- 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
- PEPPER JACK CHICKEN \$13

seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, toasted ciabatta
- AMSTERDAM BURGER \$16

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

- FRIED CHICKEN MAC & CHEESE \$25

Springer Mountain Farms fried chicken breast, smoked gouda mac & cheese, collard greens
- CRAB & SHRIMP LINGUINE \$27

white wine & lemon sauce, Calabrian chili, capers, heirloom tomatoes, fresh herbs, shaved parmesan
- SHRIMP & GRITS GF \$25

Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce
- SESAME SEARED TUNA* \$30

fried rice, sautéed broccolini, mushroom-ginger sauce
- PAN ROASTED HALIBUT \$31

smoked marinara gnocchi, fried broccolini florets, lemon

FROM THE GRILL

INCLUDES CHOICE OF TWO (2) SIDES

- WAGYU RIBEYE* 14oz \$53

PRIME RIBEYE* 14oz \$45

PRIME FILET MIGNON* 8oz \$46

DUROC PORK CHOP 12oz \$26

ATLANTIC SALMON 7oz \$26

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.