

# APPETIZERS & SOUP

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

HUMMUS GF **\$12** black-eyed pea hummus, za'atar spice, tri-colored carrots, GA olive oil, warm pita

SMOKED SALMON DIP \$9 lemon, cream cheese, capers, dill, heirloom carrots, crostini

BAJA CHICKEN ENCHILADA SOUP \$6 CUP • \$9 BOWL

TOMATO BISQUE ADD GRILLED CHEESE \$5 \$5 CUP • \$8 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

**BERRY GOAT CHEESE SALAD** GF **\$12** LARGE • **\$8** SMALL Ralf's artisan greens, bramble jam candied pecans, blueberries, roasted cauliflower, blackberry goat cheese, mint-honey 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, mint-honey

## 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

#### 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 \$12** seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, Gambino's French bread

#### 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

ENTRÉES

### FRIED CHICKEN MAC & CHEESE \$25

Soutehrn fried chicken breast, smoked gouda mac & cheese, collard greens

### CRAB & SHRIMP LINGUINE \$28

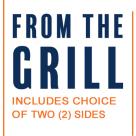
white wine & lemon sauce, heirloom tomatoes, fresh herbs, shaved parmesan, garlic crostini

SHRIMP & GRITS GF \$24

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

SESAME SEARED TUNA\* \$30 fried rice, bok choy, pickled ginger, yum yum sauce

**SOUTHERN GROUPER \$32** pan fried collard greens, black eyed pea relish, brown butter sauce



 PRIME RIBEYE\* 14oz \$46

 PRIME FILET MIGNON\* 8oz \$46

 DUROC PORK CHOP 12oz \$26

 ATLANTIC SALMON 7oz \$26

 GROUPER 7oz \$31

## TOPPERS

Blue Cheese **\$3** Red Chimichurri **\$2** West Indies Crab Salad **\$6** Garlic Herb Grilled Shrimp **\$6**  SIDES PURCHASE À LA CARTE, \$5 EACH ROASTED GARLIC GOUDA MASHED POTATOES GF STEAKHOUSE PUB FRIES MAC & CHEESE COLLARD GREENS HICKORY GROVE FARMS YELLOW GRITS 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.