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

SMOKED SALMON DIP \$9

lemon, cream cheese, capers, dill, heirloom carrots, crostini

SOUP

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

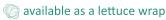
RUM SALMON GF \$16

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



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

shaved ribeye, dijonnaise, provolone, caramelized shallots, arugula, Gambino's French bread

PEPPER JACK CHICKEN \$12

seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, Gambino's French bread

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

SOUTHERN GROUPER \$32

pan fried collard greens, black eyed pea relish, brown butter sauce

FRIED CHICKEN MAC & CHEESE \$24

Southern 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

SEARED SCALLOPS \$31

mushroom & saffron risotto, sauteed asparagus, brown butter

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

FROM THE GRILL INCLUDES CHOICE OF TWO (2) SIDES

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