

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

\$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.