

APPETIZERS

PIMENTO CHEESE \$12

Wickle's pickles, capicola, 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

BURRATA GF \$14

prosciutto, heirloom tomato, balsamic reduction, extra virgin olive oil, Ralf's micro basil

BERRY GOAT CHEESE SALAD GF \$12 LARGE • \$8 SMALL

Ralf's artisan greens, bramble jam candied pecans, blueberries, house bacon lardons, 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, 1000 Island

VINAIGRETTES sweet rum, balsamic, Italian, 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

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

14oz PRIME RIBEYE \$46

gouda mashed potatoes, asparagus, bordelaise

8oz PRIME FILET \$48

roasted fingerlings, broccolini, mushroom demi

FRIED CHICKEN MAC & CHEESE \$24

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

CHICKEN GEMELLI ALFREDO \$23

sub (8) Gulf shrimp \$4

boursin cheese, cherry tomato, asparagus, scallion, fresh parsley

GRILLED SALMON \$26

farmer's market ratatouille, fried brussels, balsamic reduction

SEARED SCALLOPS \$31

sweet corn, bell pepper & bacon risotto, herbed lemon cream, Ralf's micro mustard greens

SHRIMP & GRITS GF \$24

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

SESAME SEARED TUNA* \$30

fried rice, broccolini, pickled ginger, yum yum sauce

MARKET FISH

roasted fingerlings, arugula, asparagus, heirloom tomato, citrus beurre blanc

12oz DUROC PORK CHOP \$27

Conecuh sausage & fresh pea succotash, collard greens, cornbread biscuit, peach-mango habanero BBQ

\$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.