



GAMEDAY WEEKEND

BURRATA 14 GF

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

FRIED GREEN TOMATOES 15

West Indies crab salad, Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 13

Wickle's pickles, capicola, pickled red onions, Alabama fire crackers

HUMMUS 12 GF

black-eyed pea hummus, za'atar spice, tri-colored carrots, GA olive oil, warm pita

LOBSTER EGG ROLLS 16

lobster chunks, smoked gouda, zucchini, carrot, sriracha, orange-horseradish marmalade

SPINACH & ARTICHOKE DIP 12

ADD 4 OZ HOUSEMADE SALSA FOR \$2
baby spinach, roasted artichokes, Monterey jack and parmesan cheese, corn tortilla chips

SOUPS & SALADS

ADD TO ANY SALAD: CHICKEN 5 • SHRIMP 7 • SALMON 7 • STEAK 7

BAJA CHICKEN ENCHILADA

6 CUP • 9 BOWL

TOMATO BISQUE GF

5 CUP • 8 BOWL
ADD GRILLED CHEESE \$5

CAESAR 10 LG • 7 SM

romaine lettuce, parmesan, croutons, Caesar dressing

AMSTERDAM 10 LG • 7 SM GF

Ralf's artisan lettuce, heirloom cherry tomatoes, carrot, cucumber, lavosh cracker crumbles

• DRESSINGS •

honey mustard, gorgonzola, buttermilk ranch, caesar, 1000 Island

RUM SALMON 17 GF

grilled, blackened or pan seared, organic mix of baby lettuces, diced mango, spiced pecans, sweet rum vinaigrette

BERRY GOAT CHEESE 13 LG • 9 SM GF

Ralf's artisan greens, bramble jam candied pecans, blueberries, house bacon lardons, blackberry goat cheese, mint-honey vinaigrette

• VINAGRETTES •

sweet rum, balsamic, Italian, mint-honey

SANDWICHES

SERVED WITH A PICKLE & CHOICE OF HOUSE-MADE SWEET POTATO CHIPS OR KETTLE CHIPS
SUBSTITUTE \$2: FRENCH FRIES, PARMESAN FRIES, ASPARAGUS, HOUSE OR CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 13

turkey breast, Swiss, cream cheese, lettuce, softened lavosh cracker, honey mustard and/or tzatziki sauce on the side

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

PEPPER JACK CHICKEN 13

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

CRAB CAKE & AVOCADO 16

jumbo lump crab cake, avocado, creole remoulade, mango pico de gallo, toasted croissant

ENTREES

14OZ PRIME RIBEYE* 49

gouda mashed potatoes, asparagus, bordelaise

CHICKEN GEMELLI ALFREDO 24

SUB (8) GULF SHRIMP \$4
Boursin cheese, cherry tomato, asparagus, scallion, fresh parsley

SHRIMP & GRITS 26

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

8OZ FILET* 51

roasted fingerlings, broccolini, mushroom demi

FRIED CHICKEN MAC & CHEESE 25

Southern fried chicken breasts, smoked gouda Mac & cheese, collard greens

MARKET FISH GF

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

GRILLED SALMON 27 GF

farmer's market ratatouille, fried Brussels, balsamic reduction

SESAME SEARED TUNA* 30

fried rice, broccolini, pickled ginger, yum yum sauce

12OZ DUROC PORK CHOP* 30 GF

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.