



DINNER

BURRATA 13 GF

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

FRIED GREEN TOMATOES 14

West Indies crab salad, Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 12

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

HUMMUS 11 GF

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

CALAMARI 14

lightly breaded, flash fried, red pepper coulis

LOBSTER EGG ROLLS 15

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

SPINACH & ARTICHOKE DIP 11

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

BERRY GOAT CHEESE 12 LG • 8 SM GF

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

CAESAR 9 LG • 6 SM

romaine lettuce, parmesan, croutons, Caesar dressing

AMSTERDAM 9 LG • 6 SM GF

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

COBB 15 LG • 10 SM GF

roasted chicken, applewood bacon, heirloom cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce

RUM SALMON 16 GF

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

• 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* 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

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

STEAK SANDWICH 15

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

DINNER ENTREES

14OZ PRIME RIBEYE* 49

gouda mashed potatoes, asparagus, bordelaise

CHICKEN GEMELLI ALFREDO 23

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

SEARED SCALLOPS 34

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

GRILLED SALMON 27 GF

farmer's market ratatouille, fried Brussels, balsamic reduction

SESAME SEARED TUNA* 30

fried rice, broccolini, pickled ginger, yum yum sauce

MARKET FISH GF

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

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.