



DINNER

FRIED BRUSSELS 14 GF

honey-whipped ricotta, lardons, balsamic reduction, EVOO

FRIED GREEN TOMATOES 15

West Indies crab salad, Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 12

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

HUMMUS 12 GF

black-eyed pea hummus, za'atar spice, tri-colored carrots, EVOO, warm pita

CALAMARI 17

lightly breaded, flash fried, red pepper coulis

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

7 CUP • 10 BOWL

TOMATO BISQUE GF

6 CUP • 9 BOWL

ADD GRILLED CHEESE \$5

BERRY GOAT CHEESE 13 LG • 10 SM GF

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

CAESAR 11 LG • 8 SM

Ralf's romaine lettuce, parmesan, croutons, Caesar dressing

AMSTERDAM 11 LG • 8 SM GF

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

COBB 16 LG • 11 SM GF

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

RUM SALMON 18 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, tooo 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* 16

AVAILABLE VEGETARIAN WITH IMPOSSIBLE BURGER
ADD FRIED EGG \$1.50

cheddar, applewood bacon, caramelized onions, Ralf's 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 16

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

DINNER ENTREES

14OZ PRIME RIBEYE* 52

gouda mashed potatoes, asparagus, bordelaise

8OZ FILET* 54

roasted fingerlings, haricots verts, mushroom demi

GRILLED SALMON 29 GF

wild rice pilaf, fried brussels, butternut squash puree, whole grain mustard cream

12OZ DUROC PORK CHOP* 32 GF

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

CHICKEN GEMELLI ALFREDO 23

SUB (8) GULF SHRIMP \$4

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

FRIED CHICKEN MAC & CHEESE 27

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

SESAME SEARED TUNA* 32

fried rice, snow peas, pickled ginger, yum yum sauce

SHRIMP & GRITS 30

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

SCALLOPS WITH 37 LOBSTER RISOTTO

wilted baby kale, saffron, preserved lemon sauce

MARKET FISH GF

fingerlings, baby kale, heirloom carrots, wild mushrooms, leeks, veloute

\$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.

