



Valentine's Day Menu

APPETIZERS

WINTER BURRATA 18
spinach, apple, candied walnut, sage, prosciutto, croutons, dried cranberries, maple balsamic vinaigrette

FRIED BRUSSELS 15
honey-whipped ricotta, lardons, balsamic reduction, EVOO

FRIED GREEN TOMATOES 18
West Indies crab salad, Crystal remoulade, scallions

SOUTHERN ROCKEFELLER OYSTERS 16
braised collards, bacon bits, parmesan béchamel, herbed bread crumbs

HUMMUS 13
black-eyed pea hummus, za'atar spice, tri-colored carrots, EVOO, warm pita

CALAMARI 16
lightly breaded, flash fried, red pepper coulis

LOBSTER EGG ROLLS 18
lobster chunks, smoked gouda, zucchini, carrot, sriracha, orange-horseradish marmalade

SPINACH & ARTICHOKE DIP 13
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
7 CUP • 10 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

RUM SALMON 19 GF
grilled, blackened or pan seared, organic mix of baby lettuces, diced mango, spiced pecans, sweet rum vinaigrette

AMSTERDAM 11 LG • 8 SM
Ralf's artisan lettuce, heirloom cherry tomatoes, carrot, cucumber, lavosh cracker crumbles

• **DRESSINGS** •
honey mustard, gorgonzola, buttermilk ranch, caesar, tooo Island
• **VINAIGRETTES** •
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, RANCH FRIES, ASPARAGUS, HOUSE OR CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 14
turkey breast, Swiss, cream cheese, lettuce, softened lavosh cracker, honey mustard and/or tzatziki sauce on the side

CRAB CAKE & AVOCADO 16
jumbo lump crab cake, avocado, creole remoulade, mango pico de gallo, toasted croissant

AMSTERDAM BURGER* 17
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

ENTRÉES

14OZ PRIME RIBEYE* 55
gouda mashed potatoes, fried brussels sprouts, balsamic demi, red onion marmalade

8OZ FILET* 56
gouda mashed potatoes, asparagus, balsamic demi

12OZ DUROC PORK CHOP* 33
Conecuh sausage & fresh pea succotash, collard greens, cornbread biscuit, peach-mango habanero BBQ

12OZ AUSTRALIAN WAGYU NY STRIP 60
house cut fries, cacao poutine gravy, Wisconsin cheese curds

BOLOGNESE 28
orecchiette, shaved Parmigiano Reggiano, breadstick, Ralf's micro-basil

FRIED CHICKEN MAC & CHEESE 28
Southern fried chicken breasts, white cheddar mac & cheese, collard greens

LOBSTER BISQUE RAVIOLI 42
lobster tail, fresh pasta, ricotta, mozzarella, leeks, asparagus tips, shaved parmesan

SHRIMP & GRITS 32 GF
Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce

MARKET FISH AND LUMP CRAB GF
butternut risotto, spinach, apple-fennel slaw, beurre blanc

GRILLED SALMON 31
wild rice pilaf, brocolini, creole mustard glaze

\$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.

