



DINNER

BAKED FETA 14

sun-dried tomato, garlic confit,
crispy prosciutto, pistachio,
hot honey, focaccia

FRIED BRUSSELS 15

honey-whipped ricotta,
bacon lardons, balsamic reduction,
EVOO

FRIED GREEN TOMATOES 18

West Indies crab salad,
Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 13

Wickle's pickles, Conecuh,
Alabama fire crackers

HUMMUS 13

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

CALAMARI 16

lightly breaded, flash fried,
red pepper coulis

FRIED PORK BELLY 15

sweet potato puree, goat cheese,
toasted pecans, rosemary honey

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 6 • SHRIMP 8 • SALMON 8 • STEAK 8

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

AMSTERDAM 11 LG • 8 SM

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

COBB 17 LG • 12 SM GF

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

RUM SALMON 19 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

• 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, 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

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

CRAB CAKE & AVOCADO 16

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

PEPPER JACK CHICKEN 14

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

STEAK SANDWICH 16

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

DINNER ENTRÉES

14OZ TUSCAN RIBEYE* 56

gouda mashed potatoes, fried brussels,
shaved parmesan, basil pesto

8OZ FILET* 59

gouda mashed potatoes, asparagus,
rosemary demi-glaze

BRAISED SHORT RIB 42

pappardelle, heirloom carrot,
pearl onion, spinach, rosemary demi-
glaze, preserved lemon gremolata

12OZ DUROC PORK CHOP* 33

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

CHICKEN MARSALA 28

trottole pasta, asparagus,
wild mushrooms, pearl onion, baby
kale, shaved parmesan, fresh herbs

FRIED CHICKEN MAC & CHEESE 28

Southern fried chicken breasts,
white cheddar mac & cheese,
collard greens

SESAME SEARED TUNA* 32 GF

fried rice, apple-yuzu slaw,
yum yum sauce

SHRIMP & GRITS 32 GF

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

PAN SEARED SEA BASS 41 GF

curry-apple risotto, heirloom carrots,
spinach & fennel salad, toasted pecans

GRILLED SALMON 31 GF

organic brown & forbidden rice,
sweet potato puree, asparagus,
orange-teriyaki 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.