



## DINNER

### BURRATA 15

seasonal berries, Ralf's mixed greens, bramble pecans, raspberry-walnut vinaigrette

### 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

### CREOLE CRAB & SHRIMP DIP 17

corn, scallions, bell peppers, onion, Trappy's hot sauce mornay, voodoo ranch tortilla chips

### LOBSTER EGG ROLLS 18

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

### SPINACH & ARTICHOKE DIP 13

baby spinach, roasted artichokes, Monterey jack and parmesan cheese, fire roasted salsa, 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 <sup>GF</sup> CAESAR 11 LG • 8 SM

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

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 <sup>GF</sup>

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

### RUM SALMON 19 <sup>GF</sup>

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, raspberry walnut

## SANDWICHES

SERVED WITH A PICKLE & CHOICE OF HOUSE-MADE SWEET POTATO CHIPS OR HOUSE FRIED 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

### PEPPER JACK CHICKEN 14

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, poblano sauce, provolone, caramelized shallots, arugula, Gambino's French bread

## DINNER ENTRÉES

### 14OZ RIBEYE\* 59

parmesan red potato mash, haricots verts, house bordelaise

### CHICKEN MILANESE 31

panko breaded, linguine alfredo, asparagus, fried capers, beurre blanc

### SHRIMP & GRITS 32 <sup>GF</sup>

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

### 8OZ FILET\* 59

parmesan red potato mash, asparagus, house bordelaise

### FRIED CHICKEN MAC & CHEESE 28

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

### PAN SEARED GROUPER 41 <sup>GF</sup>

sweet corn risotto, haricots verts, cherry peppers, buttermilk beurre blanc

### 12OZ DUROC PORK CHOP\* 33

Conecuh sausage & fresh pea succotash, collard greens, house BBQ sauce, mini cornbread

### SESAME SEARED TUNA\* 35 <sup>GF</sup>

stir-fried rice, broccoli, scallions, yum yum sauce

### GRILLED SALMON 31

toasted fregola pasta, spinach, heirloom cherry tomato, asparagus, honey balsamic 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.