



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 17

lightly breaded, flash fried,
red pepper coulis

CREOLE CRAB & SHRIMP DIP 18

corn, scallions, bell peppers, onion,
Trappey'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 9 • STEAK 8

BAJA CHICKEN ENCHILADA

7 CUP • 10 BOWL

TOMATO BISQUE

7 CUP • 10 BOWL

ADD GRILLED CHEESE \$5

BERRY GOAT CHEESE 14 LG • 11 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 18 LG • 13 SM GF

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

RUM SALMON 20 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,
raspberry-walnut

SANDWICHES

SERVED WITH A PICKLE & CHOICE OF SWEET POTATO CHIPS OR HOUSE FRIED CHIPS
SUBSTITUTE \$2: FRENCH FRIES, ASPARAGUS, HOUSE OR CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 16

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

AMSTERDAM BURGER* 19

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 18

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

PEPPER JACK CHICKEN 16

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

STEAK SANDWICH 18

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

DINNER ENTRÉES

14OZ RIBEYE* 59

or

8OZ FILET* 59

parmesan-red potato mash, asparagus,
house bordelaise

CHICKEN MILANESE 32

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

SHRIMP & GRITS 32 GF

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

12OZ DUROC PORK CHOP* 34

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

FRIED CHICKEN MAC & CHEESE 29

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

PAN SEARED GROUPER 43 GF

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

SESAME SEARED TUNA* 37 GF

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

GRILLED SALMON 34

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.