



AMECA SOCIAL HOUSE
@ GOLF CLUB @

APPETIZERS

SASHIMI

Thinly sliced catch of the day with olive oil, ponzu sauce, and watercress, marinated with a lemon vinaigrette and mustard.

CRAB CAKE

Crab meat, bell pepper, and Cajun spices served with a mixed lettuce salad and tartar sauce.

CRISPY SHRIMP

Crispy shrimp with a poblano chili tartar sauce and Sriracha mayonnaise.

CROSTINI TRIO

Three crostini: tomato and Mozzarella cheese, prosciutto with grilled asparagus and basil pesto, and grilled vegetable with Gorgonzola.

SALADS

WATERMELON AND BASIL SALAD

Watermelon salad with fried basil, Mozzarella cheese, and a balsamic reduction.

BEET AND GOAT CHEESE SALAD

Beets, goat cheese, spinach, mixed lettuce, pumpkin seeds, and grapefruit and orange supremes, served with a citrus vinaigrette.

SPINACH AND RED BERRY SALAD

Mixed greens with parmesan cheese, spinach, blueberries, strawberries, toasted almonds, and a hibiscus vinaigrette.

PASTAS

FETTUCCINE ALFREDO

Chicken / Shrimp

SHRIMP PESTO LINGUINE

Linguine pasta with basil pesto and grilled shrimp.

FUSILLI WITH PROSCIUTTO

Fusilli pasta with prosciutto, olive oil, garlic, cherry tomatoes, basil, pine nuts, and parmesan cheese.

GRILL

LEMONGRASS CHICKEN BREAST

Grilled chicken breast marinated with lemongrass and thyme, served with quinoa, Provençal mushrooms, and baby carrots.

GRILLED SALMON

Grilled salmon served with dill potatoes, grilled peppers, and capers, with a velouté sauce.

GRILLED LOBSTER

Grilled lobster tail with clarified butter and white wine sauce, served with asparagus risotto and black truffle with sautéed vegetables.

AMECA BEEF TENDERLOIN

Beef tenderloin crusted in Kalamata olive tapenade and port sauce, served with sun-dried tomatoes, green beans, and gnocchi in a cream sauce.

TOMAHAWK

Tomahawk grilled steak and your choice of two sides:

Grilled asparagus
Sautéed vegetables
Mashed potatoes
Creamed spinach

SURF & TURF

Grilled rib eye served with Cajun shrimp and port sauce, served with Moroccan-style couscous.