



334-209-2844

<http://www.tigertowntogo.com>

Amsterdam Cafe Dinner

Appetizers

Pimento Cheese	\$12.10
<i>Wickle's okra & pickles, pickled red onions, Alabama fire crackers</i>	
Spinach & Artichoke Dip	\$12.10
<i>baby spinach, roasted artichokes, Monterey jack & parmesan cheese, corn tortilla chips. add 4oz Housemade Salsa for \$2.20</i>	
Fried Green Tomatoes	\$15.40
<i>West Indies crab salad, crystal remoulade, scallions</i>	
Lobster Egg Rolls	\$16.50
<i>lobster chunks, smoked gouda, zucchini, carrot, siracha, orange horseradish marmalade</i>	
Calamari	\$15.40
<i>lightly breaded, flash fried, red pepper coullis</i>	
Hummus	\$12.10
<i>black-eyed pea hummus, za'atar spice, tri-colored carrots, GA olive oil, warm pita</i>	

Soup

Cup of Baja Chicken Enchilada Soup	\$6.60
<i>Sweet corn, black beans, shredded chicken, crispy tortilla chips, monterrey jack & cheddar blend.</i>	
Bowl of Baja Chicken Enchilada Soup	\$9.90
<i>Sweet corn, black beans, shredded chicken, crispy tortilla chips, monterrey jack & cheddar blend.</i>	

Desserts

Ultimate Chocolate Cake	\$9.90
<i>chocolate mousse, chocolate cake, chocolate ganache, whipped cream, strawberry</i>	
Mixed Berry Sponge Cake	\$9.90
<i>seasonal berries, whipped cream, mint, brown sugar crumble</i>	
Cookie Dough Egg Rolls	\$9.90
<i>Chocolate chip cookie dough, vanilla ice cream, strawberry glaze</i>	
Turtle Cheesecake	\$9.90
<i>torched turbinado sugar, blueberry, mint</i>	

Sandwiches

Served with a pickle and a choice of kettle chips or house-made sweet potato chips. Substitutions: french fries, asparagus, house salad, caesar salad or cup of soup for \$2.20

Amsterdam Turkey Wrap	\$13.20
<i>turkey breast, swiss, cream cheese, lettuce, softened lahvosh cracker bread, honey mustard and/or tzatsiki sauce on the side.</i>	
Crab Cake & Avacado Sandwich	\$16.50
<i>jumbo crab cake, avocado, creole remoulade, mango pico, toasted croissant.</i>	
Steak Sandwich	\$16.50
<i>sliced ribeye & sirloin, poblano sauce, provolone, caramelized shallot, arugula, ciabatta</i>	
Amsterdam Burger	\$16.50
<i>cheddar, applewood bacon, caramelized onions, bibb lettuce, tomato, spicy pickles, signature burger sauce, traditional bun (add fried egg for \$1.65). Available as vegetarian with Impossible Burger.</i>	
Pepper Jack Chicken	\$13.20
<i>seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, toasted ciabatta</i>	

Salads

Small Pear Salad	\$8.80
<i>Ralf's artisan greens, radicchio, house bacon lardons, candied pecans, feta, Bartlett pears, maple-balsamic vinaigrette</i>	
Large Pear Salad	\$13.20
<i>Ralf's artisan greens, radicchio, house bacon lardons, candied pecans, feta, Bartlett pears, maple-balsamic vinaigrette</i>	
Small Cobb Salad	\$11.00
<i>roasted chicken, applewood bacon, cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce</i>	
Large Cobb Salad	\$16.50
<i>roasted chicken, applewood bacon, cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce</i>	
Small Watermelon Tomato Salad	\$8.80
<i>compressed watermelon, arugula, feta, heirloom cherry tomatoes, cucumber, roasted almonds, mint, white balsamic vinaigrette</i>	
Large Watermelon Tomato Salad	\$13.20
<i>compressed watermelon, arugula, feta, heirloom cherry tomatoes, cucumber, roasted almonds, mint, white balsamic vinaigrette</i>	
Rum Salmon Salad	\$16.50
<i>grilled, blackened or pan seared,</i>	

Dine-In Prices May Vary

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From the Grill

Includes choice of two sides and house sauce

Wagyu Ribeye 14oz	\$52.80
Prime Ribeye 14oz	\$41.80
Prime Filet Mignon 8oz	\$46.20
Duroc Porkchop 12oz	\$27.50
Atlantic Salmon 7oz	\$27.50
Halibut 7oz	\$33.00

Dinner Entrees

Pan Roasted Halibut	\$34.10
<i>smoked marinara gnocchi, fried broccolini florets, lemon</i>	
Fried Chicken Mac & Cheese	\$26.40
<i>Springer Mountain Farms fried chicken breast, smoked gouda mac & cheese, collard greens</i>	
Seared Scallops	\$30.80
<i>sweet corn linguine, sauteed okra, house bacon lardons, orange gastrique</i>	
Shrimp & Grits	\$26.40
<i>Gulf shrimp, Hickory Grove Farms yellow corn grits, tasso cream sauce</i>	
Sesame Seared Tuna	\$33.00
<i>fried rice, sauteed broccolini, mushroom-ginger sauce</i>	
Crab & Shrimp Linguine	\$28.60
<i>white wine & lemon sauce, Calabrian chili, capers, heirloom tomatoes, fresh herbs, shaved parmesan</i>	

Sides

Side of Roasted Garlic Gouda	\$5.50
Mashed Potatoes	
Side of Steakhouse Pub Fries	\$5.50
Side of Mac & Cheese	\$5.50
Side of Broccolini	\$5.50
Side of Fried Brussels	\$5.50
Side of Sauteed Asparagus	\$5.50

*organic mix of baby lettuces, diced
mango, spiced pecans, sweet rum
vinaigrette.*

Small Amsterdam Salad \$6.60

*Ralf's artisan lettuce, cherry
tomatoes, carrot, cucumber, lahvosh
cracker crumbles.*

Large Amsterdam Salad \$9.90

*Ralf's artisan lettuce, cherry
tomatoes, carrot, cucumber, lahvosh
cracker crumbles.*

Small Ceasar Salad \$6.60

*romaine lettuce, parmesan,
croutons, caesar dressing.*

Large Ceasar Salad \$9.90

*romaine lettuce, parmesan,
croutons, caesar dressing.*