

AMELIA ISLAND, FL  
**DINING**  
**MONTH**  
Sun. Sea. Seasonings.

## Beech Street Grill

**\$35 Dinner**  
*per person*

### Appetizer

**Truffle Fries**

*Truffle oil, Parmesan cheese, truffle aioli.*

### Entree

**Local Shrimp Platter**

*Fried, grilled, or blackened cheddar grits, hushpuppies, cocktail & tartar sauce.*

### Dessert

**Crème Brûlée**

*Traditional French custard, brûlée top, with whipped cream - homemade & gluten free.*

**\$55 Dinner**  
*per person*

### Appetizer

**Fried Brussel Sprouts**

*Balsamic glaze, balsamic & garlic aioli.*

### Entree

**Fresh Catch**

*Fried, grilled, or blackened catch of the day, garlic & herb risotto, crab, tomato, & arugula salad, lemon-thyme beurre blanc.*

### Dessert

**Seasonal Cheesecake**

*Chef's choice - homemade & gluten free.*



\$1 from every meal will benefit Barnabas Center, supporting neighbors in need.

[AmeliaIsland.com/DiningMonth](https://AmeliaIsland.com/DiningMonth)  
[#AmeliaDiningMonth](https://twitter.com/AmeliaDiningMonth)

Prices are per person. Cannot be combined with any other discount or offer. Tax and gratuity not included.