



TEE OFF



Chicken Quesadilla - oak grilled chicken, cheese, cilantro and tomato.....	11
Buffalo Shrimp - crispy shrimp in original buffalo wing sauce.....	12
Hot Cheese and Spinach Dip - with warm tortilla chips and salsa.....	8.5
Jumbo Lump Crab Cake - sautéed, with remoulade sauce.....	12
Classic Fettuccini Alfredo - with parmigiano-reggiano cheese.....	9
Deep Fried Niblicks - smoked chicken, mild peppers and cheeses, wrapped in a crispy shell with honey mustard dressing.....	8.5
Jumbo Shrimp Cocktail - steak house style.....	14.5
Seared Rare Tuna Sashimi - with soy horseradish sauce, wasabi and ginger..... 1/2 Order..... 13 full order..... 21	
Bruschetta - crostini, tomatoes, feta cheese, garlic and herbs.....	8.5
Tavern Onion Soup - with Emmenthaler swiss cheese	6
Chilled Iceberg Wedge - tomatoes, bacon, croutons and southwest ranch dressing.....	6
Chopped Salad - tomatoes, bacon, cucumbers, croutons, cheddar and bleu cheeses, tossed with grapefruit vinaigrette dressing.....	6

FLAT BREADS

Tenderloin Steak - wild mushrooms, mozzarella cheese and caramelized onions.....	12
Oak Grilled Chicken - roasted red peppers, goat cheese and balsamic glaze.....	11
Spicy Shrimp - roasted poblano peppers, pineapple and feta cheese.....	12
Tomato, Basil and Mozzarella Cheese	9

OAK GRILLED STEAKS

The Tavern Proudly serves  Certified Angus Beef Known Worldwide for Quality, Tenderness and Flavor.
Oak Grilled Steaks are Accompanied by a House Salad, Caesar Salad or Iceberg Wedge

Filet Mignon - with basil red skin mashed potatoes and sautéed mushrooms..... 7oz..... 25 10oz..... 29	
Ribeye Steak 14oz - with basil red skin mashed potatoes and sautéed mushrooms.....	27
Crab Cake and Filet Mignon 5 oz - with basil red skin mashed potatoes and sautéed mushrooms.....	27
Shrimp Carolina and Filet Mignon 5 oz - with basil red skin mashed potatoes and sautéed mushrooms.....	26
Top Sirloin 10oz - with basil red skin mashed potatoes and sautéed mushrooms.....	18
Side Vegetables: sautéed spinach, steamed broccoli, grilled vegetables, creamed spinach and grilled asparagus.....	3

OAK GRILLED FISH, CHICKEN & RIBS

Fresh Grouper - filleted in house, oak grilled or blackened with capellini in garlic cream sauce.....	19
Atlantic Salmon - with a citrus soy sauce and yellow rice.....	16
Shrimp Carolina - marinated in honey, ginger, lime and sesame oil with capellini agioli.....	19
Fresh Mahi-Mahi - with spinach, cilantro lime butter and yellow rice.....	18
Tequila Citrus Chicken - marinated thighs with black beans and rice.....	14
Alpine Chicken - with spinach, wild mushrooms, Emmenthaler swiss cheese and basil red skin mashed potatoes.....	17
Bone-In Center Cut Pork Chop - with basil red skin mashed potatoes.....	15
Baby Back Pork Ribs - slow cooked and falling off the bone with crispy fries.....	22

THE SHORT COURSE

Chicken Marsala - with capellini in a garlic cream sauce.....	17
Jumbo Lump Crab Cakes - sautéed, with remoulade sauce and crispy fries.....	20
Shrimp and Lobster Pasta - gulf shrimp and maine lobster in a light tomato cream sauce.....	18
Fish and Chips - beer battered north atlantic cod with cole slaw and tartar sauce.....	14
Sam's Burger - one half pound of ground chuck with Tillamook cheddar cheese, lettuce, tomato, red onions and crispy fries.....	11
Signature Filet Mignon Sandwich - with griddled onions and crispy fries.....	16
The Reuben Sandwich - warm corned beef, sauerkraut, swiss cheese and thousand island dressing.....	11

AROUND THE GREENS

Crab Louis Salad - with jumbo lump crab meat, avocado, eggs, tomato and black olives.....	16
Top Chopped Salad - our chopped salad with sliced top sirloin.....	14
Ahi Tuna Salad - roasted red peppers, black olives, egg and asparagus with soy ginger dressing	17
Oak Grilled Chicken, Cheese and Nut Salad - with honey mustard dressing.....	12.5
Cobb Salad - tomato, avocado, eggs, cheddar cheese, oak grilled chicken, bacon and bleu cheese.....	13
Salad Dressings - Bleu Cheese, Southwest Ranch, Thousand Island, Grapefruit Vinaigrette, Tomato Basil Vinaigrette, or Honey Mustard	

Prime Rib Special Friday Night \$18

www.samsneadstavern.com

