

TEE OFF

- Tavern Onion Soup** - Emmentaler Swiss, provolone and parmesan cheeses 7.95
Warm Crab And Artichoke Dip - blue corn tortilla chips 10.85
Crispy Shrimp - flash fried, tossed in a spicy, creamy Thai sauce 11.35
Seared Tuna Sashimi - soy horseradish sauce, wasabi and ginger **full order** 24.95 **½ Order** 16.45
Niblicks - deep fried in a crispy shell, smoked chicken, peppers and cheeses with honey mustard dressing 9.95
Bruschetta - 2 each...fresh tomato, basil, feta cheese and herbs. Smoked Norwegian salmon, cream cheese and capers. Roasted fresh beets, goat cheese with honey drizzle 10.65

THE SOUTHWEST COURSE

- Fresh Guacamole And Cheese Chips** - homemade salsa 9.35
Quesadillas - cheese, cilantro, tomato, caramelized onions with salsa and sour cream
 Chicken 12.45 **Blackened Prime Rib** 13.95
Pulled Pork Nachos - blue corn chips, caramelized onions, jack and goat cheese, sweet bbq sauce, cilantro 10.45
Enchiladas - white corn tortillas filled with chicken or pork and covered with a Texas sauce circa 1800's. Topped with cheese, onions, cilantro and served with a fresh chalupe, chips and salsa 11.95
Santa Reeta Chicken - melted jack cheese, yogurt lime sauce, salsa, avocado slices and fried blue corn tortilla strips. Served with rice and black beans 15.95

FLAT BREADS

- Tomato, Basil And Fresh Mozzarella** 10.35
Oak Grilled Steak & Blue Cheese - mushrooms, mozzarella cheese and caramelized onions 15.65
Oak Fired Chicken - roasted red peppers, goat cheese and balsamic glaze 13.35

SEAFOOD AND OAK GRILLED FISH

- Shrimp And Lobster Pasta** - gulf shrimp and Maine lobster in a garlic cream sauce over egg fettuccini 21.45
Pan Seared Scallops - capellini, Asian vegetables in a light Thai chilli soy sauce 19.95
Two Jumbo Lump Crab Cakes - with remoulade sauce, crispy fries and cole slaw 24.95
Chilean Sea Bass - pan roasted over wilted kale, sauteed onions. With lemon beurre blanc and Indian saffron rice 30.65
Faroe Island Salmon - with a citrus soy glaze and Indian saffron rice 19.95
Fresh Grouper - filleted in house, oak grilled or blackened with capellini in garlic cream sauce 25.45
New Orleans Style Jumbo Shrimp - in a spicy cajun butter sauce with crusty bread, black beans and rice 19.95
Sides : Steamed Broccoli with Parmesan Butter, Sautéed Spinach, Buttered Asparagus, Loaded Baked Potato, Scalloped Potatoes, Roasted Vegetables 4.00

PRIME RIB, OAK GRILLED STEAKS, RIBS AND CHICKEN

Sam Snead's Proudly Serves  Chairman's Reserve Certified Premium Beef.
 Prime Rib and Steaks are served with Basil Red Skin Mashed Potatoes and your choice of a House Salad, Caesar Salad or Small Iceberg Wedge

- Prime Rib** - "while it lasts" **Queen Cut** - 10 oz 23.45 **King Cut** - 14 oz 27.75
Filet Mignon - 6 oz 24.95 9 oz 29.95 **Top Sirloin** - 8 oz 19.95 **Ribeye Steak** - 10 oz 24.95 14 oz 29.95
Baby Back Pork Ribs - slow cooked and falling off the bone with crispy fries **full rack** 24.65 **½ rack** 18.45
Chicken Maderia - melted provolone cheese, mushrooms, fresh asparagus, finished with Maderia wine sauce. Served with scalloped potatoes 16.95
Sam's Favorite Chicken - melted havarti cheese, sauteed mushrooms and spinach, sprinkled goat cheese. Served with scalloped potatoes 15.95

THE CITY'S BEST BURGERS

All burgers are served with crispy fries, or homemade potato chips, for an additional \$1.15 onion rings or sweet potato fries.

- Sam's Burger** - one half pound of ground chuck with lettuce, tomato and red onions 12.45
Cheese Burger - Tillamook cheddar, Emmentaler Swiss, Maytag blue, or American 13.45
Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Avocado, Roasted Red Peppers, Jalapeno Peppers, or Fried Egg 1.25

AROUND THE GREENS

- Chicken Chopped Salad** - tomatoes, bacon, cucumbers, croutons, cheddar, blue cheese & grapefruit vinaigrette 12.75
Grilled Salmon - candied pecans, goat cheese, tomatoes and balsamic reduction dressing 17.95
Classic Cobb - tomato, avocado, eggs, cheddar cheese, oak grilled chicken, bacon and blue cheese 14.95
Spinach and Green Apple Salad - candied pecans, roasted beets, piquillo peppers, red onions & apple cider vinaigrette 11.75 **Chicken** 13.75 **Grilled Shrimp** 15.75
Housemade Dressings
 Blue Cheese, Southwest Ranch, Grapefruit Vinaigrette, Honey Mustard, White Balsamic Vinaigrette or Balsamic Vinaigrette with grated Blue Cheese