



## TEE OFF & FLAT BREADS

Tavern Onion Soup - Emmenthaler Swiss, provolone and parmesan cheeses .....	8
Homemade Soup of the Day - ask your server .....	6.5
Crispy Shrimp - flash fried, tossed in a spicy, creamy Thai sauce.....	13
Niblicks - deep fried in a crispy shell, smoked chicken, peppers and cheeses with honey mustard dressing.....	11
Bruschetta - fresh tomato, basil, feta cheese and herbs .....	12
Avocado Toast - griddled sour dough bread, bruschetta, avocado slice, fried egg & balsamic glaze .....	12
Tomato, Basil And Fresh Mozzarella.....	12
Oak Fired Chicken - roasted red peppers, goat cheese and balsamic glaze.....	14
Oak Grilled Steak & Blue Cheese - mushrooms, mozzarella cheese and caramelized onions.....	16
Fresh Guacamole And Cheese Chips - homemade salsa .....	11
Quesadillas - cheese, cilantro, tomato, caramelized onions with salsa and sour cream	
Chicken.....	14
Shrimp.....	16

## SEAFOOD AND OAK GRILLED FISH

Shrimp And Scallops Pasta - gulf shrimp and scallops in a garlic cream sauce over egg fettuccini .....	29
Pan Seared Scallops - capellini, Asian vegetables in a light Thai chili soy sauce.....	28
Two Jumbo Lump Crab Cakes - with remoulade sauce, crispy fries and cole slaw .....	27
Faroe Island Salmon - with a citrus soy glaze and Indian saffron rice .....	24
Fresh Grouper - filleted in house, oak grilled or blackened with capellini in garlic cream sauce .....	28
Blackened Shrimp Pasta - Gulf shrimp in a house made garlic cream sauce over egg fettuccini .....	25
New Orleans Style Jumbo Shrimp - in a spicy Cajun butter sauce with crusty bread, black beans & rice .....	25

**Sides:** Steamed Broccoli with Parmesan Butter, Sautéed Spinach, Buttered Asparagus, Loaded Baked Potato, Basil Redskin Mashed Potatoes, Fresh Vegetables 4.50

## OAK GRILLED STEAKS, RIBS AND CHICKEN

Sam Snead's Proudly Serves Certified Angus Beef

All steaks served with basil redskin mashed potatoes, your choice: House Salad, Caesar, Small Iceberg Wedge

Filet Mignon - 6oz 28.00 9oz 33.00	Top Sirloin - 8oz 24.00	Ribeye Steak - 10oz 28.00 14oz 34.00
Baby Back Pork Ribs - slow cooked and falling off the bone with crispy fries	Full Rack.....28	½ rack.....23
Sam's Favorite Chicken - melted havarti cheese, sautéed mushrooms and spinach, sprinkled goat cheese, served with mashed potatoes .....	19	
Blackened Chicken Pasta - in a house made garlic cream sauce over egg fettuccini.....	18	
Chicken Marsala - oak grilled chicken, sauteed with mushrooms in a Marsala wine sauce, served with mashed potatoes.....	19	
Chicken Piccata - sauteed chicken breast with a lemon beurre blanc sauce with capers.....	19	

## THE CITY'S BEST BURGERS

Fresh, never frozen "hand-pattied" - All burgers are served with crispy fries, or house-made potato chips, for an additional \$1.25 onion rings or sweet potato fries

Sam's Burger - one half pound of ground chuck with lettuce, tomato and red onions.....	15
Cheese Burger - Tillamook cheddar, Emmenthaler Swiss, Blue Cheese or American .....	16
Toppings: Demerara Bacon, Sautéed Mushrooms, Avocado, Roasted Red Peppers, Jalapeno Peppers, or Fried Egg 1.40	

## AROUND THE GREENS

Oak Grilled Chicken, Cheese and Nut - Jack and Cheddar cheese, almonds and pecans, tomatoes, homemade croutons, with honey mustard dressing .....	17
Grilled Salmon - candied pecans, goat cheese, tomatoes and balsamic reduction dressing .....	18
Classic Cobb - tomato, avocado, eggs, cheddar cheese, oak grilled chicken, bacon and blue cheese .....	17
Chilled Iceberg Wedge - tomato, bacon, homemade croutons & Southwest ranch dressing.....	

<b>Housemade Dressings</b>	Add Chicken..... 15	Blackened Shrimp..... 17	Atlantic Salmon. 18
Blue Cheese, Southwest Ranch, Grapefruit Vinaigrette, Honey Mustard, White Balsamic Vinaigrette or Balsamic Vinaigrette with grated Blue Cheese			

### Dinner Specials

Top Sirloin with a Cabernet Mushroom Sauce .....	Monday
Chicken Madeira .....	Tuesday
Grouper Oscar .....	Wednesday
Chilean Sea Bass.....	Thursday
Slow Roasted Prime Rib .....	Friday & Saturday