

DINNER

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS - Served with homemade salsa	9.50
CHICKEN WINGS - 1 Lb. dusted in seasoned flour, served with buffalo sauce and blue cheese dressing	12.00
FRIED MOZZARELLA TRIANGLES - Homemade triangles filled with mozzarella and fresh basil	11.00
CRISPY SHRIMP - Flash fried, tossed in a creamy and spicy Thai sauce	11.50
CALAMARI - Fresh squid lightly battered and fried, served with homemade marinara sauce	12.50
CHICKEN QUESADILLA - Cilantro, tomato, caramelized onions with salsa and sour cream	12.50
SAUTÉED JUMBO LUMP CRAB CAKE - Served with remoulade sauce	13.50
JUMBO SHRIMP COCKTAIL - Steak house style with horseradish and cocktail sauce	15.50
SEARED RARE TUNA SASHIMI - Served with soy horseradish sauce, wasabi, and ginger	full order 25.50 / half order 17.00
BRUSCHETTA - Crostini, tomatoes, feta cheese, garlic, and herbs	10.00
TAVERN ONION SOUP - Served with Swiss cheese	8.00
CHILI - Chunky, no bean chili served with onions, cheddar cheese, and tortilla chips	8.00

FLAT BREADS

TOMATO, BASIL & FRESH MOZZARELLA	11.00
OAK FIRED CHICKEN - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze.....	13.50
OAK GRILLED STEAK & BLUE CHEESE - With mushrooms, mozzarella cheese, and caramelized onions.....	15.50

SEAFOOD AND OAK GRILLED FISH

SHRIMP & LOBSTER PASTA - Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettucini	21.50
PAN SEARED SCALLOPS - With capellini, Asian vegetables and a light Thai chili soy sauce	20.00
SAUTÉED JUMBO LUMP CRAB CAKES - Served with remoulade sauce and crispy fries.....	25.00
FISH & CHIPS - Beer battered cod with cole slaw and tartar sauce	15.00
ATLANTIC SALMON - Served with a citrus soy sauce and Indian Saffron rice	20.00
FRESH GROUPE - Filleted in house and served oak grilled or blackened.....	Market price
YELLOWTAIL SNAPPER - Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc	23.00
SCALLOP RISOTTO - Oak grilled jumbo scallops served with homemade Parmesan risotto and topped with lemon butter	28.00
RAINBOW TROUT - Lemon dill encrusted trout, pan roasted and served with Parmesan risotto	22.00
COCONUT SHRIMP PLATTER - Fresh Gulf shrimp fried to perfection and served with crispy fries and a side of pina colada dip	23.00

OAK GRILLED STEAKS

We are proud to serve USDA Prime cuts

All steaks are served with Basil Red Skin Mashed Potatoes and your choice of a House salad, Caesar salad, or small Iceberg Wedge

8 oz. FILET MIGNON - 32.50	12 OZ. NEW YORK STRIP - 31.50	SURF & TURF - add crab cake or three
8 oz SIRLOIN - top sirloin baseball cut 23.00	14 OZ. RIB EYE - 33.00	jumbo grilled shrimp to any steak 9.00

Sides: Sautéed Spinach, Steamed Broccoli with Parmesan butter, Roasted Vegetables, Risotto, or Buttered Asparagus - 4.00

THE SHORT COURSE

FRIED CHICKEN TENDERLOINS - Served with cole slaw, crispy fries, and honey mustard dressing	11.50
CHICKEN MADEIRA - Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	18.00
TURKEY PICCATA - Turkey breast lightly coated in seasoned flour, pan roasted served over capellini pasta and topped with a caper piccata sauce	18.00
OAK GRILLED ROASTED CHICKEN - Quarter bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy ...	16.00
PORK SHANK - Oven roasted pork shank served with basil mashed potatoes and gravy	22.00
PORK TENDERLOIN - Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa.....	18.00
BABY BACK PORK RIBS - A full rack of baby rack ribs, slow cooked and falling off the bone, served with crispy fries	25.00

NAPLES' BEST BURGERS

Fresh Never Frozen "Hand Pattied"

All burgers are served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for 1.25

SAM'S BURGER - One half pound of ground chuck. Served with lettuce, tomato, and red onions	12.50
CHEESE BURGER - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese	13.50
PATTY MELT - with American cheese and sautéed onions on grilled rye bread	13.50

Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.25 each

AROUND THE GREENS

CHICKEN CHOPPED SALAD - Tomatoes, bacon, croutons, cheddar, and blue cheese tossed in grapefruit vinaigrette dressing and topped with an oak grilled chicken breast	13.00
CHILLED ICEBERG WEDGE - Tomatoes, bacon, croutons, and Southwest ranch dressing	8.00
CLASSIC COBB SALAD - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon	15.00
THINLY SLICED OAK GRILLED CHICKEN, CHEESE & NUT SALAD - Served with honey mustard dressing	15.00

Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Tomato Basil Vinaigrette, or Grapefruit Vinaigrette

House Dressing: Balsamic Vinaigrette with grated Blue Cheese

*Florida state food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the risk of food borne illness.