

AVAILABLE  
AFTER 5 PM



# Sizzling Summer Specials



**Sam's Head's**  
OAK GRILL & TAVERN  
AT IRLY RESORT

*All specials include a house salad*

## Monday Steak and Beef Stew Night

### STEAK AND SHRIMP FAJITAS

Sautéed steak and shrimp with bell peppers, onions and fresh cilantro.  
Served with yellow rice and a side of homemade salsa,  
sour cream and flour tortillas 21

### RIBEYE MEDALLIONS

Twin Prime Ribeye medallions, oak blackened, served with  
homemade mashed potatoes and fresh vegetables with a side  
of creamy horseradish sauce 24

### BEEF TENDERLOIN STEW

Homemade tenderloin stew with onions, fresh garlic, mushrooms,  
potatoes and carrots slow cooked to perfection. Served over our  
homemade mashed potatoes. 22

## Tuesday Pasta Night

### STEAK AND CRAB ALFREDO PENNE

Sautéed steak and crab with mushrooms, garlic, onion, tomato and spinach.  
Tossed with our homemade Alfredo sauce over penne pasta. 24

### SAM'S LASAGNA

Layers of lasagna noodles topped with a homemade meat sauce,  
ricotta and mozzarella cheese. Oven baked and served with fresh vegetables  
and garlic bread. 18

### CAJUN SHRIMP AND SAUSAGE PASTA

Rock shrimp and smoked sausage sautéed with olive oil, sweet peppers,  
onions and fresh parsley. Served with spaghetti. 19

## Wednesday Seafood Night

### SEAFOOD PLATTER

Oak blackened tuna and salmon served with teriyaki sauce,  
Asian vegetables and green tea noodles. 21

### SRIRACHA BUFFALO SHRIMP

Wild caught Gulf shrimp lightly battered and fried tossed in a spicy sriracha sauce,  
served with coleslaw and crispy fries. 19

### SEAFOOD TACOS

Three seafood tacos filled with Chef's fresh catch of the day, topped with shredded  
lettuce, tomatoes, fresh cilantro, jack cheese and a homemade spicy lime taco  
sauce. Served with yellow rice, salsa and fresh guacamole. 18

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