

# DINNER

## TEE OFF

<b>FRESH GUACAMOLE AND CHEESE CHIPS</b> - Served with homemade salsa .....	10.50
<b>CHICKEN WINGS</b> - 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing.....	14.00
<b>FRIED MOZZARELLA TRIANGLES</b> - Homemade triangles filled with mozzarella and fresh basil .....	11.50
<b>CRISPY SHRIMP</b> - Flash fried, tossed in a creamy and spicy Thai sauce .....	12.50
<b>CALAMARI</b> - Fresh squid lightly battered and fried, served with homemade marinara sauce .....	12.50
<b>CHICKEN QUESADILLA</b> - Cilantro, tomato, caramelized onions with salsa and sour cream .....	13.50
<b>SAUTÉED JUMBO LUMP CRAB CAKE</b> - Served with remoulade sauce .....	14.50
<b>JUMBO SHRIMP COCKTAIL</b> - Steak house style with horseradish and cocktail sauce .....	16.00
<b>SEARED RARE TUNA SASHIMI</b> - Served with soy horseradish sauce, wasabi, and ginger .....	full order 25.50 / half order 17.00
<b>BRUSCHETTA</b> - Crostini, tomatoes, feta cheese, garlic, and herbs .....	11.00
<b>TAVERN ONION SOUP</b> - Served with Swiss cheese .....	9.00
<b>CHILI</b> - Chunky, no bean chili served with onions, cheddar cheese, and tortilla chips .....	9.00

## FLAT BREADS

<b>TOMATO, BASIL &amp; FRESH MOZZARELLA</b> .....	12.00
<b>OAK FIRED CHICKEN</b> - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze.....	14.50
<b>OAK GRILLED STEAK &amp; BLUE CHEESE</b> - With mushrooms, mozzarella cheese, and caramelized onions.....	16.50

## SEAFOOD AND OAK GRILLED FISH

<b>SHRIMP &amp; LOBSTER PASTA</b> - Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettucini .....	23.00
<b>PAN SEARED SCALLOPS</b> - With capellini, Asian vegetables and a light Thai chili soy sauce .....	22.00
<b>SAUTÉED JUMBO LUMP CRAB CAKES</b> - Served with remoulade sauce and crispy fries.....	27.00
<b>FISH &amp; CHIPS</b> - Beer battered cod with cole slaw and tartar sauce .....	16.00
<b>ATLANTIC SALMON</b> - Served with a citrus soy sauce and Indian Saffron rice .....	23.00
<b>FRESH GROUPER</b> - Filleted in house and served oak grilled or blackened.....	Market price
<b>YELLOWTAIL SNAPPER</b> - Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc .....	24.00
<b>MAHI MAHI RISOTTO</b> - Oak blackened fresh Mahi Mahi served with broccoli risotto and a side of lemon butter .....	26.00
<b>BBQ SHRIMP</b> - Gulf shrimp lightly battered and fried, and tossed in our homemade BBQ sauce. Served with crispy fries and cole slaw.....	25.00
<b>FLOUNDER IMPERIAL</b> - Crab stuffed flounder oven baked and served with homemade broccoli risotto.....	27.00

## 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*

<b>8 oz. FILET MIGNON</b> - 33.50	<b>12 OZ. NEW YORK STRIP</b> - 32.50	Add a crab cake or three jumbo grilled shrimp to any steak for only 10.00
<b>8 oz SIRLOIN</b> - top sirloin baseball cut 25.00	<b>14 OZ. RIB EYE</b> - 34.00	

*Sides: Sautéed Spinach, Steamed Broccoli with Parmesan butter, Roasted Vegetables, Risotto, or Buttered Asparagus - 4.50*

## THE SHORT COURSE

<b>FRIED CHICKEN TENDERLOINS</b> - Served with cole slaw, crispy fries, and honey mustard dressing .....	13.00
<b>CHICKEN MADEIRA</b> - Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes .....	19.00
<b>OAK GRILLED ROASTED CHICKEN</b> - Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy.....	18.00
<b>PORK TENDERLOIN</b> - Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa.....	20.00
<b>BABY BACK PORK RIBS</b> - A full rack of baby rack ribs, slow cooked and falling off the bone, served with crispy fries .....	27.00
<b>LASAGNA</b> - Sam's homemade lasagna topped with a homemade meat sauce, ricotta and mozzarella cheese, oven baked and served with fresh vegetables .....	19.00
<b>BEEF PAILLARD SURF AND TURF</b> - Thinly sliced steak marinated in a citrus and herb oil, oak grilled and served with a petite lobster tail and parmesan risotto.....	40.00

## 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 1.50*

<b>SAM'S BURGER</b> - One half pound of ground chuck. Served with lettuce, tomato, and red onions .....	13.50
<b>CHEESE BURGER</b> - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese .....	14.50
<b>PATTY MELT</b> - with American cheese and sautéed onions on grilled rye bread .....	14.50

*Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.50 each*

## AROUND THE GREENS

<b>CHICKEN CHOPPED SALAD</b> - Tomatoes, bacon, croutons, cheddar, and blue cheese tossed in grapefruit vinaigrette dressing and topped with an oak grilled chicken breast .....	15.00
<b>CHILLED ICEBERG WEDGE</b> - Tomatoes, bacon, croutons, and Southwest ranch dressing .....	9.00 .....
<b>CLASSIC COBB SALAD</b> - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon .....	16.00
<b>THINLY SLICED OAK GRILLED CHICKEN, CHEESE &amp; NUT SALAD</b> - Served with honey mustard dressing .....	16.00

*Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Orange Vinaigrette, or Grapefruit Vinaigrette  
House Dressing: Balsamic Vinaigrette*

\*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.