

DINNER

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS - Served with homemade salsa	11.50
CHICKEN WINGS - 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing	15.00
FRIED MOZZARELLA TRIANGLES - Homemade triangles filled with mozzarella and fresh basil	12.00
CRISPY SHRIMP - Flash fried, tossed in a creamy and spicy Thai sauce	13.00
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	14.00
SAUTÉED JUMBO LUMP CRAB CAKE - Served with remoulade sauce	15.00
JUMBO SHRIMP COCKTAIL - Steak house style with horseradish and cocktail sauce	16.00
SEARED RARE TUNA SASHIMI - Served with soy horseradish sauce, wasabi, and gingerfull order 26.50 / half order 18.00	
BRUSCHETTA - Crostini, tomatoes, feta cheese, garlic, and herbs	11.00
TAVERN ONION SOUP - Served with Swiss cheese	9.50
CHILI - Chunky, no bean chili served with onions, cheddar cheese, and tortilla chips	9.50

FLAT BREADS

TOMATO, BASIL & FRESH MOZZARELLA	12.50
OAK FIRED CHICKEN - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze.....	15.00
OAK GRILLED STEAK & BLUE CHEESE - With mushrooms, mozzarella cheese, and caramelized onions.....	17.00

SEAFOOD AND OAK GRILLED FISH

SHRIMP & LOBSTER PASTA - Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettucini	25.00	ATLANTIC SALMON - Served with a citrus soy sauce and Indian saffron rice	24.00
PAN SEARED SCALLOPS - With capellini, Asian vegetables and a light Thai chili soy sauce	24.00	FRESH GROUPER - Filleted in house and served oak grilled or blackened.....	Market price
SAUTÉED JUMBO LUMP CRAB CAKES - Served with remoulade sauce and crispy fries.....	28.00	MAHI MAHI RISOTTO - Oak blackened fresh Mahi Mahi served with broccoli risotto and a side of lemon butter	27.00
FISH & CHIPS - Beer battered cod with coleslaw and tartar sauce	16.50	SEAFOOD RISOTTO PLATTER - Lemon pepper scallops and Gulf shrimp served with homemade asparagus risotto and a side of lemon butter	32.00
YELLOWTAIL SNAPPER - Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc.....	25.00	SWORDFISH PUTTANESCA - Oak grilled swordfish served with risotto and topped with a homemade Puttanesca sauce....	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

8 oz. FILET MIGNON - 34.00	12 OZ. NEW YORK STRIP - 33.00	Add a crab cake or three jumbo grilled shrimp to any steak for only 10.00
8 oz SIRLOIN - top sirloin baseball cut 26.00	14 OZ. RIB EYE - 35.00	

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

THE SHORT COURSE

FRIED CHICKEN TENDERLOINS - Served with coleslaw, crispy fries, and honey mustard dressing	14.00
CHICKEN MADEIRA - Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	20.00
OAK GRILLED ROASTED CHICKEN - Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy...	19.00
PORK TENDERLOIN - Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa	21.00
BABY BACK PORK RIBS - A full rack of baby rack ribs, slow cooked and falling off the bone, served with crispy fries	28.00
VEAL AND SHRIMP PLATTER - Oak grilled veal sirloin and Gulf shrimp served with homemade basil mashed potatoes and topped with Madeira wine sauce.....	33.00
CHICKEN PARMESAN - Breaded chicken breast pan fried and topped with homemade marinara sauce, provolone cheese and served over spaghetti.....	20.00

NAPLES' BEST BURGERS

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

SAM'S BURGER - One half pound of ground chuck. Served with lettuce, tomato, and red onions	14.00
CHEESE BURGER - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese	15.00
PATTY MELT - with American cheese and sautéed onions on grilled rye bread	15.00

Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.50 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	16.00
CHILLED ICEBERG WEDGE - Tomatoes, bacon, croutons, and Southwest ranch dressing10.00	with chicken 15.00
CLASSIC COBB SALAD - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon	17.00
THINLY SLICED OAK GRILLED CHICKEN, CHEESE & NUT SALAD - Served with honey mustard dressing	17.00

Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Italian, Orange Vinaigrette, Balsamic Vinaigrette or Grapefruit 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.