LUNCH

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS - with homemade salsa 9.00
CHICKEN WINGS - 1 lb. dusted in seasoned flour, served with buffalo sauce and Blue Cheese Dressing 11.00
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
SAUTEED JUMBO LUMP CRAB CAKE - with remoulade sauce 13.50
SEARED RARE TUNA SASHIMI - with soy horseradish sauce, wasabi and ginger full order 25.50 1/2 order 17.00
BRUSCHETTA - crostini, tomatoes, Feta cheese, garlic and herbs 10.00
TAVERN ONION SOUP - with Emmenthaler Swiss cheese 8.00
CHILI - chunky, no bean chili with onions, cheddar cheese and tortilla chips 8.00

AROUND THE GREENS

CHILLED ICEBERG WEDGE - tomatoes, bacon, croutons & Southwest Ranch Dressing ..... 8.00 with CHICKEN 12.00
THINLY SLICED OAK GRILLED CHICKEN, CHEESE AND NUT SALAD - with Honey Mustard Dressing 15.00
CAESAR SALAD with Atlantic Salmon ..... 15.00 with Oak Grilled Breast of Chicken 14.00
CLASSIC COBB SALAD - tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken and bacon 15.00
BLACKENED STEAK SALAD - Jack and cheddar cheese with tomoatoes, egg, onions topped with blackened rib eye 16.00
SHRIMP GREEK SALAD - tomatoes, Kalamata olives, red onions, roasted sweet green peppers, Feta cheese topped with grilled shrimp 16.00
GRILLED SALMON SALAD - with candied pecans, goat cheese, tomatoes and Balsamic Reduction Dressing 18.00
HOUSE SALAD with TODAY'S HOMEMADE SOUP ..... 10.00 substitute ONION SOUP or CHILI 12.00

SALAD DRESSINGS - Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, or Grapefruit Vinaigrette
Our House Dressing - Balsamic Vinaigrette with grated Blue Cheese

NAPLES' BEST BURGERS

Fresh Never Frozen "Hand Pattied"

All burgers are served with crispy fries or homemade 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 12.50
CHEESE BURGERS - choice of Tillamook cheddar, Emmenthaler 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, Sauteed Mushrooms, Roasted Red Peppers, Jalapeno Peppers or Fried Egg ..... 1.25 each

FLAT BREADS

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

THE SHORT COURSE & OAK GRILLED SPECIALTIES

CLASSIC BAJA FISH TACOS - flour tortillas, beer battered cod, shredded cabbage, fresh cilantro, topped with homemade spicy lime cream sauce 11.50
FRIED CHICKEN TENDERLOINS - with cole slaw, crispy fries and Honey Mustard Dressing 11.50
TUNA OR CHICKEN SALAD - classic clubhouse selections served with an assortment of fresh seasonal fruit and homemade flatbread crackers 13.00
CHICKEN TORTILLA WRAP - lemon pepper chicken grilled to perfection then served in a sun-dried tomato tortilla with lettuce, tomato, fresh avocado, Jack cheese and a Chimichurri aioli sauce 14.00
FISH AND CHIPS - beer battered cod with cole slaw, crispy fries and tartar sauce 15.00
SAUTEED JUMBO LUMP CRAB CAKE PLATE - with cole slaw and crispy fries 15.50
PASTA STROGANOFF - classic homemade beef stroganoff with onions, mushrooms and beef tenderloin strips served over egg noodles 16.00

GREAT TAVERN SANDWICHES

All sandwiches are served with crispy fries or homemade potato chips; for an additional $1.25 substitute onion rings or sweet potato fries

FRESH GROUPER SANDWICH - oak grilled or pan blackened with crispy fries ..... Market Price
COUNTRY CLUB - ham, roast turkey, bacon, lettuce, tomato, jack cheese and mayonnaise on multi grain wheat 12.50
SAM'S TURKEY - roast turkey, avocado, Swiss cheese, bacon, tomato and mayonnaise on multi grain wheat 12.50
THE REUBEN - warm corned beef, sauerkraut, Swiss cheese and Thousand Island Dressing, served on rye bread 13.00
OAK GRILLED CHICKEN SANDWICH - boneless breast with crispy fries ..... 12.00 with HAVARTI CHEESE 13.00
FRENCH DIP - sliced roast beef served on a toasted hoagie with melted Provolone cheese 14.00
TENDERLOIN STEAK SANDWICH - oak grilled tenderloin topped with sautéed onions, Chimichurri aioli sauce, Swiss cheese on a toasted hoagie roll and topped with onion rings 18.00
HOT DOG - All beef, Kosher, topped with chili, cheese and onion, served with crispy fries 9.00
ITALIAN SAUSAGE - on a hoagie roll with provolone cheese, caramelized onions and bell peppers, served with crispy fries 10.50

*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.

DINNER

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS - with homemade salsa 9.00
CHICKEN WINGS - 1 lb. dusted in seasoned flour, served with buffalo sauce and Blue Cheese Dressing 11.00
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
SAUTEED JUMBO LUMP CRAB CAKE - with remoulade sauce 13.50
JUMBO SHRIMP COCKTAIL - steak house style with horseradish and cocktail sauce 15.50
SEARED RARE TUNA SASHIMI - with soy horseradish sauce, wasabi and ginger full order 25.50 1/2 order 17.00
BRUSCHETTA - crostini, tomatoes, feta cheese, garlic and herbs 10.00
TAVERN ONION SOUP - with Emmenthaler Swiss cheese 8.00
CHILI - chunky, no bean chili with onions, cheddar cheese and tortilla chips 8.00

FLAT BREADS

TOMATO, BASIL AND 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 fettuccini 21.50
PAN SEARED SCALLOPS - with capellini, Asian vegetables and a light Thai chili soy sauce 20.00
SAUTEED JUMBO LUMP CRAB CAKES - with remoulade sauce and crispy fries 25.00
FISH AND CHIPS - beer battered cod with cole slaw and tartar sauce 15.00
ATLANTIC SALMON - with a citrus soy sauce and Indian Saffron rice 20.00
FRESH GROUPER - filleted in house, oak grilled or blackened ..... Market Price
YELLOWTAIL SNAPPER - lemon pepper encrusted, pan roasted and served with Indian Saffron rice and a side of lemon beurre blanc sauce 21.00
OAK BLACKENED SWORDFISH STEAK - topped with a homemade cilantro lemon butter sauce and served with Indian Saffron rice 24.00

OAK GRILLED STEAKS

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

FILET MIGNON - 8 oz 30.00
NEW YORK STRIP - 12 oz 29.00
SIRLOIN - 8 oz TOP SIRLOIN BASEBALL CUT 20.00
RIB EYE - 14 oz 30.50
SURF AND TURF - add a crab cake or three jumbo grilled shrimp to any steak for only 7.50

SIDES: Sauteed Spinach, Steamed Broccoli with Parmesan Butter, Roasted Vegetables or Buttered Asparagus 4.00

THE SHORT COURSE

FRIED CHICKEN TENDERLOINS - 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
PORK TENDERLOIN - oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa 18.00
OAK GRILLED LAMB CHOP - served with homemade basil mashed potatoes and topped with a Rosemary demi glaze 24.00
BABY BACK PORK RIBS - a full rack of baby back ribs, slow cooked and falling off the bone, served with crispy fries 25.00
VEAL MEDALLIONS - pan roasted veal loin served with homemade basil mashed potatoes and topped with Marsala sauce 26.00

NAPLES' BEST BURGERS

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CHEESE BURGERS - choice of Tillamook cheddar, Emmenthaler 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, Sauteed Mushrooms, Roasted Red Peppers, Jalapeno Peppers or Fried Egg 1.25 each

AROUND THE GREENS

CHICKEN CHOPPED SALAD - tomatoes, bacon, cucumbers, croutons, cheddar, blue cheese tossed in Grapefruit Vinaigrette Dressing and topped with an oak grilled chicken breast 13.00
CHILLED ICEBERG WEDGE - tomatoes, bacon, croutons & Southwest Ranch Dressing ..... 8.00 with CHICKEN 12.00
CLASSIC COBB SALAD - tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken and bacon 15.00
THINLY SLICED OAK GRILLED CHICKEN, CHEESE AND NUT SALAD - with Honey Mustard Dressing 15.00

SALAD DRESSINGS - Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, or Grapefruit Vinaigrette
Our House Dressing - Balsamic Vinaigrette with grated Blue Cheese

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KIDS MENU

Sam Snead's
OAK GRILL & TAVERN
AT LELY RESORT

SAM'S AMERICAN CHEESEBURGER 6.50
Oak grilled and served with crispy fries

FRIED OR GRILLED CHICKEN SANDWICH 6.00
On a grilled bun with crispy fries

GRILLED CHEESE SANDWICH 5.00
With American cheese and crispy fries

CHICKEN TENDERS 6.00
With crispy fries and BBQ sauce

GRILLED CHICKEN BREAST 6.00
with marinara sauce, served over fettucini

CHICKEN OR CHEESE QUESADILLA 5.50

FRUIT PLATTER 6.00
with a raspberry yogurt dressing on the side for dipping

TOMATO & CHEESE FLATBREAD 5.00

VANILLA ICE CREAM 2.00

KID'S SODAS 1.00

MILK OR JUICE 2.50

Substitutions for fries are available. Ask your server.

Hours:
Sunday - Thursday
11:00 am - 10:00 pm
Friday & Saturday
11:00 am - 11:00 pm
Summer hours may vary.
Please call for details.

Sam Snead's
OAK GRILL & TAVERN
AT LELY RESORT

visit us online at:
www.samsneadslely.com

DESSERTS

Coconut Cream Pie 6.75
Key Lime Pie 6.50
Individual Ghirardelli Chocolate Cake - with warm hot fudge center and vanilla ice cream 7.50
Hot Fudge Brownie Sundae - topped with candied pecans, whipped cream and a cherry 8.00
Ice Cream ..... 4.00 add hot fudge ..... 1.00 add whipped cream ..... .50
Coffee or Hot Tea 2.00

All desserts are made in Sam Snead's Kitchen.

HAPPY HOUR DAILY 2-7 PM

Happy Hour Wine.....4.00
House Chardonnay, Pinot Grigio, Cabernet or Merlot

All Draft Pints....1.00 OFF

Wells & Select Calls
1/2 PRICE

WINES

	REGION	BOTTLE	GLASS
Red:			
Callaway Merlot	California	32	8.00
Mark West Pinot Noir	Central Coast	36	9.00
Bodega Norton Malbec	Argentina	44	11.00
Hess Cabernet Sauvignon	California	44	11.00
Greg Norman Shiraz	Australia	44	11.00
Ernie Els "Big Easy" Red	South Africa	48	12.00
Murphy Goode "Liar's Dice" Zinfandel	Sonoma County	50	12.50
Ruffino "Yellow Label" Chianti	Italy	60	15.00
White:			
Stellina di Notte Pinot Grigio	Italy	30	7.50
Hess Chardonnay	California	34	8.50
Mohua Sauvignon Blanc	New Zealand	40	10.00
Kim Crawford Unoaked Chardonnay	New Zealand	44	11.00
Ponzi Pinot Gris	Oregon	44	11.00
Schloss Volrath Riesling	Germany	46	11.50
Sonoma Coutrer Chardonnay	Sonoma Valley	54	13.50

CLUBHOUSE SELECTIONS

Kim Crawford Sauvignon Blanc	New Zealand	44
Ferrari-Carano Siena	Sonoma Valley	46
Duckhorn "Decoy" Red	Napa Valley	50
La Crema Pinot Noir	California	54
Kendall Jackson Grand Reserve Chardonnay	California	54
Santa Margherita Pinot Grigio	Italy	66
Rombauer Cabernet Sauvignon	California	80

CHAMPAGNES

J. Roget Brut Splits	California	7.50
Schramsburg Blanc de Blanc Sparkling Wine	California	1/2 bottle 40
Schramsburg Noir Sparkling Wine	California	80