

APPETIZERS

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
FRIED MOZZARELLA TRIANGLES – Homemade triangles filled with mozzarella and fresh basil	\$12
CRISPY SHRIMP - Flash fried, tossed in a creamy and spicy Thai sauce	\$13
CALAMARI - Fresh squid lightly battered and fried, served with homemade marinara sauce	\$12.50
CHICKEN QUESADILLA – Cilantro, tomatoes, caramelized onions with salsa and sour cream	\$14
SAUTEED JUMBO LUMP CRAB CAKE - Served with remoulade sauce	\$15
JUMBO SHRIMP COCKTAIL -Steak house style with horseradish cocktail sauce	\$16
SEARED RARE TUNA SASHIMI – Served with soy horseradish sauce, wasabi and ginger	Full \$26.50 1/2 \$18
BRUSCHETTA – Crostini, tomatoes, feta cheese, garlic and herbs	\$11
TAVERN ONION SOUP – Served with Swiss cheese	\$9.50
CHILI – Chunky, no bean chili served with onions, cheddar cheese and tortilla chips	\$9.50

LUNCH MENU

HAWAIIAN SALAD – Mixed greens with tomato, chunks of pineapple, avocado, mandarins, roasted red peppers and cashews. Topped with shrimp skewers and a side of homemade orange vinaigrette	\$18.50
CHILLED ICEBERG WEDGE – Tomatoes, bacon, croutons and southwest ranch dressing	\$10 w/chicken \$15
OAK GRILLED CHICKEN, CHEESE & NUT SALAD – Served with honey mustard dressing	\$17
CAESAR SALAD (raw eggs used in dressing)– with Atlantic Salmon	\$17 w/ chicken \$16
CLASSIC COBB SALAD – Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken and bacon	\$17
GRILLED SALMON SALAD – With candied pecans, goat cheese, tomatoes and balsamic reduction dressing	\$19.50
PORTOBELLO AND SHRIMP SALAD – Grilled Portobello mushroom with pan seared Gulf shrimp served over mixed greens with onion, tomato and cucumber. Topped with a balsamic reduction dressing	\$18.50
HOUSE SALAD WITH TODAY'S SOUP -	\$12 Substitute Onion Soup or Chili \$14.50
TAVERN CHICKEN SALAD – Mixed greens with shredded cheddar, tomatoes, red onions, bacon, candied pecans and a crispy friend chicken breast. Topped with tortilla strips and homemade Southwest Ranch dressing	\$17

Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Orange Vinaigrette, Grapefruit Vinaigrette,

SAM'S BURGER – 1/2 lb. ground chuck served with lettuce, tomato and red onions	\$14
CHEESE BURGER -Choice of cheddar cheese, Swiss cheese, blue cheese or American cheese	\$15
PATTY MELT – with American cheese and sautéed onions on grilled rye bread	\$15

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.50

TOMATO, BASIL & FRESH MOZZARELLA FLATBREAD	\$12.50
OAK FIRED CHICKEN FLATBREAD – With roasted red peppers, goat cheese, mozzarella cheese and balsamic glaze	\$15
OAK GRILLED STEAK & BLUE CHEESE FLATBREAD – With mushrooms, mozzarella cheese and caramelized onions	\$17

CLASSIC BAJA FISH TACOS -Flour tortillas, beer battered cod, shredded cabbage, and fresh cilantro topped with homemade spicy lime cream sauce	3.50
FRIED CHICKEN TENDERLOINS – Served with coleslaw, crispy fries and honey mustard dressing	\$14
TUNA OR CHICKEN SALAD – Classic clubhouse selections w/ fresh seasonal fruit & homemade flatbread crackers	\$14
CHICKEN TORTILLA WRAP -Grilled lemon pepper chicken served in a sun-dried tomato tortilla with lettuce, tomato, fresh avocado, Jack cheese and a chimichurri aioli sauce	\$15.50
FISH & CHIPS – Beer battered cod served with coleslaw, crispy fries and tartar sauce	\$16.50
SAUTÉED JUMBO LUMP CRAB CAKE PLATE – Served with coleslaw and crispy fries	\$18

FRESH GROUPER SANDWICH – Oak grilled or pan blackened	Market Price
COUNTRY CLUB – Ham, roast turkey, bacon, lettuce, tomato, Jack cheese and mayonnaise on multi grain wheat	\$14.50
SAM'S TURKEY – Roast turkey, avocado, Swiss cheese, bacon, tomato, and mayonnaise on multi grain wheat	\$14.50
THE REUBEN – Warm corned beef, sauerkraut, Swiss cheese and thousand island dressing on rye bread	\$14.50
OAK GRILLED CHICKEN SANDWICH – Boneless breast oak grilled or blackened	\$13.50
TENDERLOIN STEAK SANDWICH – Oak grilled tenderloin topped with sautéed onions, chimichurri aioli suace, and Swiss cheese on a toasted hoagie roll	\$19
CHILI HOT DOG – All beef, Kosher, topped with chili, cheese and onions	\$9.50
ITALIAN SAUSAGE – Served on a hoagie roll with Provolone cheese, caramelized onions & bell peppers	\$12
FRENCH DIP – Thinly sliced Ribeye with Au Jus and served on a hoagie roll with melted provolone cheese	\$19
GRILLED PASTRAMI – Thinly sliced pastrami served on a hoagie roll with Dijonnaise sauce and melted Swiss cheese	\$18
SPICY ITALIAN WRAP -Salami, pepperoni, sliced ham, banana peppers, red onions, tomatoes, mixed greens, Italian dressing and pepper jack cheese in an herb tomato wrap	\$18
CALIFORNIA VEGGIE BURGER – Vegan friendly served with lettuce, tomato and red onions. Topped with fresh avocado and served with a side of fresh fruit	\$13

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.50

DINNER MENU

CHICKEN CHOPPED SALAD – Tomatoes, bacon, croutons, cheddar and blue cheese tossed in grapefruit vinaigrette dressing and topped with oak grilled chicken breast	\$16
ICEBERG WEDGE – Tomatoes, bacon, croutons and southwest ranch dressing	\$10 w/chicken \$15
CLASSIC COBB SALAD – Tomato, avocado, eggs, cheddar and blue cheese, oak grilled chicken and bacon	\$17 OAK
GRILLED CHICKEN, CHEESE & NUT SALAD – Served with honey mustard dressing	\$17

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

SAM'S BURGER – 1/2 lb. ground chuck served with lettuce, tomato and red onions	\$14
CHEESEBURGER -Choice of cheddar cheese, Swiss cheese, blue cheese or American cheese	\$15
PATTY MELT – with American cheese and sautéed onions on grilled rye bread	\$15

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.50

TOMATO, BASIL & FRESH MOZZARELLA FLATBREAD	\$12.50
OAK FIRED CHICKEN FLATBREAD – With roasted red peppers, goat cheese, mozzarella cheese & balsamic glaze	\$15
OAK GRILLED STEAK & BLUE CHEESE FLATBREAD – With mushrooms, mozzarella cheese & caramelized onions	\$17

SHRIMP & LOBSTER PASTA – Gulf Shrimp & Maine Lobster in a garlic butter cream sauce over egg fettuccini	\$25
PAN SEARED SCALLOPS - With capellini, Asian vegetables and a light Thai chili soy sauce	\$24
SAUTÉED JUMBO LUMP CRAB CAKES – Served with remoulade sauce & crispy fries	\$28
FISH & CHIPS – Beer battered cod with coleslaw and tartar sauce	\$16.50
ATLANTIC SALMON – Served with a citrus soy sauce and Indian saffron rice	\$24
FRESH GROUPER – Filleted in house and served oak grilled or blackened	Market Price
YELLOWTAIL SNAPPER – Lemon pepper encrusted and pan roasted, served with Indian saffron rice & a side of lemon beurre blanc	\$25
MAHI MAHI RISOTTO – Oak blackened fresh Mahi Mahi served with broccoli risotto & a side of lemon butter	\$27
SEAFOOD RISOTTO PLATTER – Lemon pepper scallops and Gulf Shrimp served with homemade asparagus risotto and a side of lemon butter	\$32
SWORDFISH PUTTANESCA -Oak grilled swordfish served with risotto and topped with a homemade Puttanesca sauce	\$27

We are proud to serve USDA Prime Cuts

FILET MIGNON -8oz.	\$34	NEW YORK STRIP -12oz.	\$33	SIRLOIN -8oz.-top sirloin baseball cut	\$26
RIB EYE -14oz.	\$35	Add a crab cake or three jumbo grilled shrimp to any steak for \$10			

Sides: Sautéed spinach, Steamed Broccoli w/ Parmesan butter, Roasted Vegetables, Risotto or Buttered Asparagus \$4.50

FRIED CHICKEN TENDERLOINS – Served with coleslaw, crispy fries and honey mustard dressing	\$14
CHICKEN MADEIRA – Melted Provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	\$20
OAK GRILLED ROASTED CHICKEN – Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy	\$19
PORK TENDERLOIN – Oak blackened and served with homemade mashed potatoes with a side of sweet chili pineapple salsa	\$21
BABY BACK PORK RIBS – A full rack of baby back ribs, slow cooked and falling off the bone. Served with crispy fries	\$28
VEAL AND SHRIMP PLATTER – Oak grilled veal sirloin and Gulf shrimp served with homemade basil mashed potatoes and topped with Madeira wine sauce	\$33
CHICKEN PARMESAN -Breaded chicken breast pan fried and topped with homemade marinara sauce,	\$20

DESSERT MENU

All desserts are made in Sam Sneed's Kitchen

COCONUT CREAM PIE	\$7.50
KEY LIME PIE	\$7.50
OREO CHEESECAKE TART – Topped with whipped cream and raspberry purée	\$8
INDIVIDUAL GHIRADELLI CHOCOLATE CAKE – With warm hot fudge center & vanilla ice cream	\$8.50
HOT FUDGE BROWNIE SUNDAE – Topped with candied pecans, whipped cream & a cherry	\$9
ASSORTED ICE CREAM FLAVORS	\$5
ADD HOT FUDGE	\$1
ADD WHIPPED CREAM	\$.50
COFFEE, ESPRESSO, CAPPUCCINO OR HOT TEA	Prices Vary

WINE MENU

RED	REGION	BOTTLE	GLASS
BAROSSA VALLEY SHIRAZ	AUSTRALIA	\$32	\$8
CALLAWAY MERLOT	CALIFORNIA	\$36	\$9
MURPHY GOODE PINOT NOIR	CALIFORNIA	\$36	\$9
TERRAZAS CABERNET SAUVIGNON	ARGENTINA	\$42	\$10.50
BODEGA NORTON MALBEC	ARGENTINA	\$44	\$11
HESS CABERNET SAUVIGNON	CALIFORNIA	\$48	\$12
ERNIE ELS “Big Easy” RED	SOUTH AFRICA	\$52	\$13
MURPHY GOODE “Liar’s Dice” ZINFANDEL	SONOMA COUNTY	\$54	\$13.50
WHITE			
HESS CHARDONNAY	CALIFORNIA	\$36	\$9
BERTANI “Velante” PINOT GRIGIO	ITALY	\$40	\$10
MOHUA SAUVIGNON BLANC	NEW ZEALAND	\$44	\$11
KIM CRAWFORD UNOAKED CHARDONNAY	NEW ZEALAND	\$48	\$12
SCHLOSS VOLRATH RIESLING	GERMANY	\$48	\$12
PONZI PINOT GRIS	OREGON	\$52	\$13
CHATEAU LA GORDONNE ROSE	FRANCE	\$52	\$13
SONOMA COUTRER CHARDONNAY	SONOMA VALLEY	\$58	\$14.50

CLUBHOUSE SELECTIONS

KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	\$48
KENDALL JACKSON GRAND RESERVE CHARDONNAY	CALIFORNIA	\$58
DUCKHORN “Decoy” RED	NAPA VALLEY	\$60
RUFFINO “Yellow Label” CHIANTI	ITALY	\$65
LA CREMA PINOT NOIR	CALIFORNIA	\$64
SANTA MARGHERITA PINOT GRIGIO	ITALY	\$68
ROMBAUER CABERNET SAUVIGNON	CALIFORNIA	\$80

CHAMPAGNES

MUMM NAPA BRUT PRESTIGE	CALIFORNIA	\$60
SPLITS		
J. ROGET BRUT	CALIFORNIA	\$7.50
ZONIN PROSECCO	ITALY	\$10.50

Gluten free menu available upon request

HAPPY HOUR

DAILY 2-7 PM

**HAPPY HOUR
WINE \$4.75**

**ALL DRAFT PINTS
\$1 OFF**

**WELLS & SELECT
CALLS 1/2 PRICE**

House Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir & White Zinfandel

BAR MENU

DAILY 2-5 PM (bar only, not available for take out)

CHICKEN WINGS \$1.00 ea. (minimum order 5 wings)

BLACKENED FISH TACOS \$3.50 ea.

Flour tortilla, blackened cod, shredded lettuce, fresh cilantro, topped with homemade spicy lime cream sauce.
(minimum order 2)

YOUR CHOICE ONLY \$7.50 ea.

STEAK AND CHEESE QUESADILLA

Corn tortilla filled with jack and cheddar cheese, pan seared steak and drizzled with a creamy homemade chipotle sauce. Served with a side of salsa.

FRESH MUSHROOMS

Fresh mushrooms lightly fried in our homemade beer batter and served with a side of creamy horseradish sauce for dipping

SAM'S SLIDERS

Four oak-grilled sliders topped with American cheese

LOADED POTATO SKINS

Topped with bacon, blue cheese, cheddar cheese, scallions, and served with sour cream

BIRDIE CORNDOGS

Mini turkey-dogs deep fried to perfection. Served with a spicy mustard dipping sauce



From I-75 S exit 101, turn onto Collier Blvd. Follow for about 5 miles, and take a right onto Grand Lely Drive. Continue driving for half a mile, make one left onto Lely Resort Blvd and Sam Snead's will be on your left hand side.

If you're coming East on US 41, turn left onto Lely Resort Blvd, follow for a mile, and Sam Snead's will be on your right hand side



Need a place to stay? Greenlinks Golf Villas is right next to Sam Snead's!

Call for your reservation today!

239.732.9920



**OAK GRILL & TAVERN
AT LEY RESORT**

DAILY HOURS OF OPERATION

October 1-May 31

Sunday - Thursday
11:00 am - 10:00 pm

Friday & Saturday
11:00 am - 11:00 pm

Summer hours June 1-September 30

Sunday-Thursday

11:00am—9:00pm

Friday & Saturday

11:00am—10:00pm

8004 Lely Resort Blvd.

Naples, FL 34113

www.samsneadslely.com

In order to provide you with the highest level of service, we recommend you make reservations

by calling

239.793.6623

*Prices and items are subject to change without notice