

DINNER

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS – Served with homemade salsa	14.95
CHICKEN WINGS – 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing	18.95
FRIED MOZZARELLA TRIANGLES – Homemade triangles filled with mozzarella and fresh basil	15.95
CRISPY SHRIMP – Flash fried, tossed in a creamy spicy Thai sauce	17.95
CALAMARI – Fresh squid lightly battered and fried, served with homemade marinara sauce	16.95
CHICKEN QUESADILLA – Cilantro, tomato, caramelized onions with salsa and sour cream	18.95
SAUTÉED JUMBO LUMP CRAB CAKE – Served with remoulade sauce	19.95
JUMBO SHRIMP COCKTAIL - Steakhouse style with horseradish sauce and cocktail sauce	20.95
SEARED RARE TUNA SASHIMI – Served with soy horseradish sauce, wasabi, and ginger	full order 29.95/half order 21.95
BRUSCHETTA – Crostini, tomatoes, feta cheese, garlic, and herbs	14.95
TAVERN ONION SOUP – Served with Swiss cheese	12.95
CHILI – Chunky, no bean chili served with onions, cheddar cheese and tortilla chips	12.95

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	21.95
CHILLED ICEBERG WEDGE - Tomatoes, bacon, croutons and Southwest ranch dressing.....13.95	with chicken 20.95
CHICKEN, CHEESE & NUT SALAD - Served with honey mustard dressing	21.95
CLASSIC COBB SALAD - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon	21.95
<i>Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Orange Vinaigrette, Balsamic Vinaigrette or Grapefruit Vinaigrette</i>	

FLATBREADS

TOMATO, BASIL & FRESH MOZZARELLA - Roma tomatoes, fresh basil and mozzarella cheese	16.95
OAK FIRED CHICKEN - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze	18.95
OAK GRILLED STEAK & BLUE CHEESE - With mushrooms, mozzarella cheese, and caramelized onions	20.95

SEAFOOD AND OAK GRILLED FISH

SHRIMP & LOBSTER PASTA – Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettuccini	33.95
PAN SEARED SCALLOPS – With capellini, Asian vegetables and a light Thai chili soy sauce	34.95
SAUTEED JUMBO LUMP CRAB CAKES – Served with remoulade sauce and crispy fries	36.95
FISH & CHIPS – Beer battered cod with coleslaw and tartar sauce	20.95
YELLOWTAIL SNAPPER – Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc	33.95
ATLANTIC SALMON – Served with a citrus soy sauce and Indian saffron rice	31.95
FRESH GROUPER – Filleted in house and served oak grilled or blackened	38.95
SEAFOOD RISOTTO PLATTER – Pan seared sea scallops and Gulf shrimp served with a homemade tomato risotto.	37.95
SALT AND PEPPER COD – North Atlantic Cod pan seared and served with a homemade creamy risotto and a side of cilantro vinaigrette	28.95

OAK GRILLED STEAKS

We are proud to serve Australian Wagyu Beef

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

6 oz FILET MIGNON	42.95	12 oz NEW YORK STRIP	45.95
12 oz FILET MIGNON	57.95	8 oz TOP SIRLOIN	35.95

Add a crab cake or three jumbo grilled shrimp to any steak for only 13.00

THE SHORT COURSE

FRIED CHICKEN TENDERLOINS - Served with coleslaw, crispy fries, and honey mustard dressing	18.95
CHICKEN MADEIRA – Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	28.95
OAK GRILLED ROASTED CHICKEN - Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy	27.95
PORK TENDERLOIN – Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa	29.95
BABY BACK PORK RIBS - A full rack of baby back ribs, slow cooked and falling off the bone, served with crispy fries	35.95
CHICKEN PARMESAN – Breaded chicken breast pan fried and topped with homemade marinara sauce, provolone cheese and served over spaghetti	28.95
CARNE ASADA PLATTER – Grilled Fajita steak with grilled red onions, Indian saffron rice and a side of homemade salsa	31.95
VEAL MARSALA – Pan seared veal cutlets topped with homemade Marsala sauce and mushrooms. Served with a Creamy risotto	32.95

NAPLES BEST BURGERS

All burgers are served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for 1.95

SAM'S BURGER - One half pound of ground chuck. Served with lettuce, tomato, and red onions	18.95
CHEESEBURGER - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese	19.95
PATTY MELT - with American cheese and sautéed onions on grilled rye bread	19.95

Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.95 each

*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.

****\$6.00 Plate Charge for All Split Entrees****