

APPETIZERS

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 and spicy Thai sauce	\$17.95
CALAMARI - Fresh squid lightly battered and fried, served with homemade marinara sauce	\$16.95
CHICKEN QUESADILLA – Cilantro, tomatoes, caramelized onions with salsa and sour cream	\$18.95
SAUTEED JUMBO LUMP CRAB CAKE - Served with remoulade sauce	\$19.95
JUMBO SHRIMP COCKTAIL -Steak house style with horseradish cocktail sauce	\$20.95
SEARED RARE TUNA SASHIMI – Served with soy horseradish sauce, wasabi and ginger	Full \$29.95 1/2 \$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

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	\$22.95
CHILLED ICEBERG WEDGE – Tomatoes, bacon, croutons and Southwest ranch dressing	\$ 13.95 w/chicken \$20.95
CHICKEN, CHEESE & NUT SALAD – Served with honey mustard dressing	\$21.95
CAESAR SALAD (raw eggs used in dressing)– with Atlantic Salmon	\$21.95 w/ chicken \$20.95
CLASSIC COBB SALAD – Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken and bacon	\$21.95
GRILLED SALMON SALAD – With candied pecans, goat cheese, tomatoes and balsamic reduction dressing	\$23.95

HOUSE SALAD WITH TODAY'S HOMEMADE SOUP- \$15.95 Substitute Tavern Onion Soup or Chili \$17.95

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

SAM'S BURGER – 1/2 lb. ground chuck served with lettuce, tomato and red onions	\$18.95
CHEESE BURGER -Choice of cheddar cheese, Swiss cheese, blue cheese or American cheese	\$19.95
PATTY MELT – with American cheese and sautéed onions on grilled rye bread	\$19.95

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.95

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

CLASSIC BAJA FISH TACOS -Flour tortillas, beer battered cod, shredded cabbage, and fresh cilantro topped with homemade spicy lime cream sauce	\$18.95
FRIED CHICKEN TENDERLOINS – Served with coleslaw, crispy fries and honey mustard dressing	\$18.95
TUNA OR CHICKEN SALAD – Classic clubhouse selections w/ fresh seasonal fruit & homemade flatbread crackers	\$17.95
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	\$19.95
FISH & CHIPS – Beer battered cod served with coleslaw, crispy fries and tartar sauce	\$20.95
SAUTÉED JUMBO LUMP CRAB CAKE PLATE – Served with coleslaw and crispy fries	\$23.95

FRESH GROUPER SANDWICH – Oak grilled or pan blackened	\$26.95
COUNTRY CLUB – Ham, roast turkey, bacon, lettuce, tomato, Jack cheese and mayonnaise on multi grain wheat bread	\$18.95
SAM'S TURKEY – Roast turkey, avocado, Swiss cheese, bacon, tomato, and mayonnaise on multi grain wheat bread	\$18.95
THE REUBEN – Warm corned beef, sauerkraut, Swiss cheese and thousand island dressing on rye bread	\$18.95
OAK GRILLED CHICKEN SANDWICH – Boneless breast oak grilled or blackened	\$17.95
RIBEYE STEAK SANDWICH –Grilled ribeye steak topped with sauteed onions, chimichurri aioli and Swiss cheese on a Ciabatta roll. Served with crispy fries.	\$22.95
CHILI HOT DOG – All beef, Kosher, topped with chili, cheese and onions	\$13.95
ITALIAN SAUSAGE – Served on a hoagie roll with provolone cheese, caramelized onions & bell peppers	\$16.95
FISH AND CHIPS SANDWICH – North Atlantic Cod dipped in our beer battered mix and fried to a golden brown . Served on a Keiser bun with crispy fries, coleslaw and homemade tartar sauce.	\$20.95

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.95

DINNER MENU

CHICKEN CHOPPED SALAD– Tomatoes, bacon, croutons, cheddar and blue cheese tossed in grapefruit vinaigrette dressing and topped with oak grilled chicken breast \$21.95

CHILLED ICEBERG WEDGE– Tomatoes, bacon, croutons and Southwest ranch dressing \$13.95 w/chicken \$20.95
CLASSIC COBB SALAD– Tomato, avocado, eggs, cheddar and blue cheese, oak grilled chicken and bacon \$21.95

CHICKEN, CHEESE & NUT SALAD– Served with honey mustard dressing \$21.95

SAM'S BURGER– 1/2 lb. ground chuck served with lettuce, tomato and red onions \$18.95
CHEESEBURGER-Choice of cheddar cheese, Swiss cheese, blue cheese or American cheese \$19.95
PATTY MELT– with American cheese and sautéed onions on grilled rye bread \$19.95

Served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for \$1.95

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

SHRIMP & LOBSTER PASTA– Gulf Shrimp & 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
SAUTÉED JUMBO LUMP CRAB CAKES– Served with remoulade sauce & crispy fries \$36.95
FISH & CHIPS– Beer battered cod with coleslaw and tartar sauce \$20.95
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
YELLOWTAIL SNAPPER– Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc \$33.95

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

We are proud to serve Australian Wagyu Steaks

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

FILET MIGNON-6oz. \$42.95 **NEW YORK STRIP**-12oz. \$45.95 **SIRLOIN**-8oz.- \$35.95

FILET MIGNON –12oz. \$57.95 Add a crab cake or three jumbo grilled shrimp to any steak for \$13
Sides: Sautéed spinach, Steamed Broccoli w/ Parmesan butter, Roasted Vegetables, Risotto or Buttered Asparagus \$4.95

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 with 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

DESSERT MENU

All desserts are made in Sam Sneed's Kitchen

COCONUT CREAM PIE	\$11.95
KEY LIME PIE	\$11.95
OREO CHEESECAKE TART – Topped with whipped cream and raspberry purée	\$11.95
INDIVIDUAL GHIRADELLI CHOCOLATE CAKE – With warm hot fudge center and vanilla ice cream	\$12.95
HOT FUDGE BROWNIE SUNDAE – Topped with candied pecans, whipped cream and a cherry	\$12.95
ASSORTED ICE CREAM FLAVORS	\$8.95
COFFEE, ESPRESSO, CAPPUCCINO OR HOT TEA	ADD HOT FUDGE \$2.50 ADD WHIPPED CREAM \$.95 Prices Vary

WINE MENU

RED	REGION	BOTTLE	GLASS
BAROSSA VALLEY SHIRAZ	AUSTRALIA	\$38	\$9.50
GRAFFIGNA MALBEC	ARGENTINA	\$40	\$10
MURPHY GOODE PINOT NOIR	CALIFORNIA	\$40	\$10
TERRAZAS CABERNET SAUVIGNON	ARGENTINA	\$46	\$11.50
RODNEY STRONG MERLOT	SONOMA COUNTY	\$48	\$12
HESS CABERNET SAUVIGNON	CALIFORNIA	\$52	\$13
MURPHY GOODE “Liar’s Dice” ZINFANDEL	SONOMA COUNTY	\$62	\$15.50
ERNIE ELS “Big Easy” RED	SOUTH AFRICA	\$68	\$17

WHITE	REGION	BOTTLE	GLASS
HESS CHARDONNAY	CALIFORNIA	\$40	\$10
SEAGLASS UNOAKED CHARDONNAY	CALIFORNIA	\$40	\$10
ACROBAT PINOT GRIS	OREGON	\$40	\$10
BERTANI “Velante” PINOT GRIGIO	ITALY	\$44	\$11
MOHUA SAUVIGNON BLANC	NEW ZEALAND	\$48	\$12
CHATEAU LA GORDONNE ROSE	FRANCE	\$48	\$12
SCHLOSS VOLLARDS RIESLING	GERMANY	\$60	\$15
SONOMA COUTRER CHARDONNAY	SONOMA VALLEY	\$62	\$15.50

CLUBHOUSE SELECTIONS	REGION	BOTTLE	GLASS
KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	\$52	
K JACKSON GRAND RESERVE CHARDONNAY	CALIFORNIA	\$64	
DUCKHORN “Decoy” RED	NAPA VALLEY	\$64	
LA CREMA PINOT NOIR	CALIFORNIA	\$64	
RUFFINO “Yellow Label” CHIANTI	ITALY	\$72	
SANTA MARGHERITA PINOT GRIGIO	ITALY	\$72	
ROMBAUER CABERNET SAUVIGNON	CALIFORNIA	\$88	

CHAMPAGNES	REGION	BOTTLE	GLASS
MUMM NAPA BRUT PRESTIGE	CALIFORNIA	\$66	

SPLITS	REGION	BOTTLE	GLASS
J. ROGET BRUT	CALIFORNIA	\$9	
ZONIN PROSECCO	ITALY	\$12	

**Consuming raw or undercooked meats, seafood or eggs may increase risk of food borne illness*

HAPPY HOUR

DAILY 2-7 PM

**HAPPY HOUR
WINE \$5.50**

**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 \$1.30 ea. (minimum order 5 wings)

BLACKENED FISH TACOS \$4.50 ea.

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

YOUR CHOICE ONLY \$9.00 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.

BRUSHETTA FLATBREAD

Fresh tomatoes, garlic, feta cheese, fresh basil and EVOO on a crispy herbed flatbread with melted mozzarella cheese

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

CHICKEN TENDERLOIN BASKET

Homemade fried chicken tenders served over French fries with your choice of 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 LELY RESORT**

DAILY HOURS OF OPERATION

October 1– April 30

Sunday - Thursday
11:00 am - 9:00 pm

Friday & Saturday
11:00 am - 10:00 pm

Summer hours May 1-September 30

Sunday-Saturday

11:00am—9:00pm

**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