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	20.95
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
CHICKEN QUESADILLA – Cilantro, tomato, caramelized onions with salsa and sour cream	18.95
SHRIMP COCKTAIL – Jumbo shrimp served steakhouse style	19.95
SAUTÉED JUMBO LUMP CRAB CAKE – Served with remoulade sauce	19.95
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 tortila chips	12.95
AROUND THE GREENS	

CHICKEN CHOPPED SALAD – Iomatoes, bacon, croutons, cheddar, and blue cheese tossed in grapefruit vinaigrette	
dressing and topped with a grilled chicken breast	23.95
CHILLED ICEBERG WEDGE- Tomatoes, bacon, croutons and Southwest ranch dressing13.95 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, grilled chicken, and bacon 21.95	5

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

FLATBREADS

TOMATO, BASIL & FRESH MOZZARELLA- Roma tomatoes, fresh basil and mozzarella cheese	18.95
GRILLED CHICKEN- With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze	20.95
GRILLED STEAK & BLUE CHEESE- With mushrooms, mozzarella cheese, and caramelized onions	22.95

SEAFOOD AND GRILLED FISH

SHRIMP & LOBSTER PASTA – Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettuccini 36.1	95
PAN SEARED SCALLOPS – With capellini, Asian vegetables and a light Thai chili soy sauce 37.1	95
SAUTEED JUMBO LUMP CRAB CAKES – Served with remoulade sauce and crispy fries 39.	95
FISH & CHIPS – Beer battered cod with coleslaw and tartar sauce 20.1	95
ATLANTIC SALMON – Served with a citrus soy sauce and Indian saffron rice 33.	95
FRESH GROUPER – Filleted in house and served grilled or blackened 41.4	95
SEAFOOD RISOTTO PLATTER – Sea scallops and shrimp served with a homemade tomato risotto 40.1	95
FRESH CATCH OF THE DAY – Ask your server for the day's selection and price Daily Prici	ing

GRILLED STEAKS

All steaks are served with Basil Red Skin Mashed Potatoes and your choice of a House salad, Caesar salad, or a small Iceberg We 8 oz FILET MIGNON 41.95 8 oz SIRLOIN 27.95 Add a crab cake or three jumbo grilled shrimp to any steak for only 13.00	edge
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
GRILLED ROASTED CHICKEN- Half bone-in grilled roasted chicken served with basil mashed potatoes and gravy	30.95
PORK TENDERLOIN – Blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa	32.95
BABY BACK PORK RIBS- A full rack of baby back ribs, slow cooked and falling off the bone, served with crispy fries	37.95
CHICKEN PARMESAN – Breaded chicken breast pan fried and topped with homemade marinara sauce, provolone cheese and served over spaghetti	31.95

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 Pep <mark>pers, Jalapeño Peppers, or Fried Egg - 1.95</mark> each	
*Florida state food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the second state of the	ease the

risk of food borne illness.

CREATE YOUR OWN PASTA

CHOOSE YOUR PASTA: Spaghetti, Cappellini, Fettucine or Penne CHOOSE YOUR SAUCE: Alfredo, Marinara or Garlic Cream

CHOOSE YOUR TOPPING: Grilled or Blackened Chicken \$24 Grilled or Blackened Salmon \$27 \$25

Grilled or Blackened Shrimp

ADD: Tomatoes, Mushrooms or Spinach \$2 each

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