

APPETIZERS

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| FRESH GUACAMOLE AND CHEESE CHIPS - Served with homemade salsa | \$15.95 |
| SHRIMP COCKTAIL —Jumbo shrimp served steakhouse style | \$19.95 |
| CHICKEN WINGS - 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing | \$21.95 |
| 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 | \$18.95 |
| CHICKEN QUESADILLA —Cilantro, tomatoes, caramelized onions with salsa and sour cream | \$18.95 |
| SEARED RARE TUNA SASHIMI — Served with soy horseradish sauce, wasabi and ginger | Full \$29.95 1/2 \$21.95 |
| 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

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| 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 | \$24.95 |
| 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 | \$23.95 w/ chicken \$22.95 |
| CLASSIC COBB SALAD — Tomato, avocado, eggs, cheddar cheese, bleu 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- \$17.95 Substitute Tavern Onion Soup or Chili \$19.95

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

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| 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, bleu 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

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| TOMATO, BASIL & FRESH MOZZARELLA FLATBREAD —Roma tomatoes, fresh basil and mozzarella cheese | \$18.95 |
| GRILLED CHICKEN FLATBREAD — With roasted red peppers, goat cheese, mozzarella cheese and balsamic glaze | \$20.95 |
| GRILLED STEAK & BLEU CHEESE FLATBREAD — With mushrooms, mozzarella cheese and caramelized onions | \$22.95 |

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| 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 | \$19.95 |
| 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 | \$20.95 |
| FISH & CHIPS — Beer battered cod served with coleslaw, crispy fries and tartar sauce | \$20.95 |

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| ATLANTIC GROUPER SANDWICH — Oak grilled or pan blackened | \$28.95 |
| COUNTRY CLUB — Ham, roast turkey, bacon, lettuce, tomato, Jack cheese and mayonnaise on multi grain wheat bread | \$20.95 |
| SAM'S TURKEY — Roast turkey, avocado, Swiss cheese, bacon, tomato, and mayonnaise on multi grain wheat bread | \$21.95 |
| THE REUBEN — Warm corned beef, sauerkraut, Swiss cheese and thousand island dressing on rye bread | \$20.95 |
| GRILLED CHICKEN SANDWICH — Boneless breast oak grilled or blackened | \$19.95 |
| FRENCH DIP — Thinly sliced prime steak dipped in au jus, topped with melted provolone cheese | \$22.95 |
| CHILI HOT DOG — All beef, Kosher, topped with chili, cheese and onions | \$15.95 |

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 bleu cheese tossed in grapefruit vinaigrette dressing and topped with a grilled chicken breast \$23.95

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

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

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| 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 \$18.95
GRILLED CHICKEN FLATBREAD— With roasted red peppers, goat cheese, mozzarella cheese & balsamic glaze \$20.95
GRILLED STEAK & BLEU CHEESE FLATBREAD— With mushrooms, mozzarella cheese & caramelized onions \$22.95

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| SHRIMP & LOBSTER PASTA — Gulf Shrimp & Maine Lobster in a garlic butter cream sauce over egg fettuccini | \$38.95 |
| FISH & CHIPS — Beer battered cod with coleslaw and tartar sauce | \$20.95 |
| ATLANTIC SALMON — Served with a citrus soy sauce and Indian saffron rice | \$33.95 |
| ATLANTIC GROUPER — Grilled or blackened served with Indian saffron rice | \$41.95 |
| ORIENTAL SALMON — With capellini, Asian vegetables and a light Thai chili soy sauce | \$33.95 |

FRESH CATCH OF THE DAY— Ask your server for the day's selection and price Daily Pricing

We are proud to serve USDA Choice Meat

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 - 8 oz. \$43.95 **SIRLOIN** - 8oz.- \$28.95

Add 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 \$19.95
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 oak grilled roasted chicken served with basil mashed potatoes and gravy \$32.95

PORK TENDERLOIN— Blackened and served with homemade mashed potatoes with 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 \$38.95
CHICKEN PARMESAN-Breaded chicken breast pan fried and topped with homemade marinara sauce, provolone cheese and served over spaghetti \$31.95

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

Grilled or Blackened Shrimp \$25

ADD: Tomatoes, Mushrooms or Spinach \$2 each

DESSERT MENU

All desserts are made in Sam Sneed's Kitchen

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| COCONUT CREAM PIE | \$11.95 |
| KEY LIME PIE | \$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 | ADD HOT FUDGE \$2.50 |
| COFFEE, ESPRESSO, CAPPUCCINO OR HOT TEA | 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 |
| DUCKHORN DECOY ZINFANDEL | NAPA VALLEY | \$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 PROSECCO | CALIFORNIA | \$9 | |
| | ITALY | \$12 | |

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

Gluten free menu available upon request

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 \$1.40 ea. (minimum order 5 wings)

BLACKENED FISH TACOS \$5.00 ea.

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

YOUR CHOICE ONLY 10.00 ea.

STEAK AND CHEESE QUESADILLA

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

PEPPERONI FLATBREAD

Fresh tomatoes, mozzarella, pepperoni on crispy herb flatbread

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