

## Soups

<b>Lobster Bisque</b> Fresh herbs, cream and sherry in a rich stock	7.50	<b>Fresh Tomato Basil Soup</b> Shaved Romano and drizzled with herb oil	6.00
<b>Shrimp and Roast Corn Chowder</b> Creamy blend with potatoes, celery	7.00	<b>Kobe Beef Chili</b> Beef, beans, green chiles, topped with pepper jack and green onion	7.00

## Tapas - Tapas®

Tapas are fun to mix, match, sample and share

<b>✓ Edamame</b> Tossed in toasted sesame, served with ponzu dipping sauce			6.00
<b>Oak Roasted Asparagus</b> Shaved Romano, prosciutto, extra virgin olive oil, balsamic vinegar			10.00
<b>Mini Duck Tacos</b> Duck filet topped with feta cheese, tomatoes, cabbage, creamy tomato-cilantro sauce			10.50
<b>Crispy Coconut Shrimp Skewers</b> Served with orange-horseradish sauce			10.00
<b>Chicken Lettuce Cups</b> With marinated chicken, scallions, water chestnuts, black bean-hoisin sauce			10.00
<b>Steak Skewers</b> Tender steak marinated in teriyaki glaze, sesame seeds, scallions			9.00
<b>✓ Garlic Cheese Bread</b> Roasted garlic sauce, mozzarella cheese, fresh oregano, imported Romano cheese			7.00
<b>✓ Mac and Cheese</b> With smooth Tillamook® cheddar cheese sauce baked in our woodfired oven			6.00
<b>Crab and Shrimp Dip</b> With artichoke, Romano cheese, served with grilled herb flat bread			10.50
<b>Pan Fried Pork Dumplings</b> Cilantro, green onion, served with sweet chili dipping sauce			7.00
<b>✓ Parmesan Crusted Artichokes</b> With goat cheese, served with creamy herb dressing			9.50
<b>✓ Hummus</b> Garbanzo beans, lemon, tahini and garlic dip, extra virgin olive oil, with grilled herb flat bread			9.00
<b>✓ Lebni, Mediterranean Soft Cheese</b> Creamy cheese, exotic spices, tomatoes, extra virgin olive oil, with grilled herb flat bread			8.50
<b>Thai Chicken Satays</b> Tender marinated chicken skewers, served with spicy peanut-ginger sauce			8.50

### ✓ Vegetarian

We use locally, regionally, and organically grown produce.

Our chicken is fresh and natural, no artificial flavors, chemicals, preservatives or hormones.

An automatic 18% gratuity will be added to parties of 8 or more.

Eating undercooked meat or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.



## Woodfired Pizzas

Our Whole Wheat Pizza Crust 1.00  
 Artisan Thin Crust 2.00  
 Gluten-Free Pizza Crust (prepared in a non gluten-free facility) 3.00  
 Vegan Dairy-Free Mozzarella Cheese 2.00

✓ <b>Artichoke</b> 10.00 Gorgonzola, Romano, with our homemade sauce	<b>Prosciutto</b> 12.50 Artichoke, green onions, garlic, fontina
<b>LaDov's Barbecue Chicken</b> 12.50 Our most popular pizza! Sweet and sassy barbecue sauce, barbecue chicken breast, cilantro, smoked gouda, sliced red onion	✓ <b>Goat Cheese</b> 12.50 Sautéed wild mushrooms, garlic, organic spinach, sliced red onion, French goat cheese
<b>Hawaiian Pineapple</b> 12.00 Canadian bacon, with our homemade sauce	✓ <b>Mozzarella Cheese</b> 10.00 Fresh basil, our homemade sauce
<b>Organic Arugula and Pear</b> 12.50 Prosciutto, gorgonzola, organic arugula salad tossed in Balsamic Basil dressing	✓ <b>Vegetarian</b> 11.50 Grilled vegetables including eggplant, onions, zucchini, bell peppers, red onions with fontina, roasted garlic sauce, tomatoes
✓ <b>Sun-Dried Tomato</b> 11.50 Goat cheese, roasted pine nuts, sun-dried tomatoes, fresh basil	<b>Garlic Chicken or Shrimp</b> 12.50 Sautéed mushrooms, bell peppers, sliced red onion, roasted garlic sauce
✓ <b>Five Cheese</b> 12.50 Danish fontina, Holland smoked gouda, Romano, mozzarella, crumbled gorgonzola	✓ <b>Fresh Sautéed Mushroom</b> 11.50 Fresh basil, with our homemade sauce
<b>Spicy Italian Sausage</b> 12.50 Our homemade sauce, sautéed mushrooms, fresh oregano	<b>New York Style</b> 12.50 Sautéed mushrooms, pepperoni, salami, Italian sausage, with our homemade sauce
<b>Thai Chicken</b> 12.00 Julienne vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce	✓ <b>Margherita</b> 11.50 A classic with tomatoes, garlic, fresh basil
	<b>Pepperoni</b> 11.50 Fresh oregano, with our homemade sauce

## Specialties

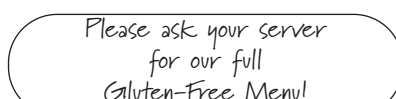
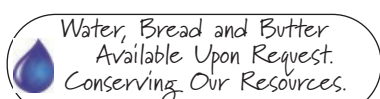
<b>Oak Roasted Chicken Breast</b> 15.00 Fresh herbs, roasted asparagus, pine nuts, extra virgin olive oil, balsamic vinegar	<b>Grilled London Broil</b> 16.00 8oz. marinated in fresh herbs served with French fries and sautéed green beans with mushrooms, roasted garlic
<b>Oak Roasted Salmon Filet</b> 16.00 Asian salad, cucumber, edamame, ponzu sauce	

## Noodles - Pastas

Whole wheat pasta available upon request

✓ <b>Fettuccine Alfredo</b> 13.00 Fresh egg fettuccine, cream sauce, Pecorino Romano, tomatoes	<b>Tomato Angel Hair</b> 13.50 Tomatoes, fresh basil, chicken stock, sautéed garlic in olive oil
<b>Chicken Tequila Fettuccine</b> 15.00 Fresh spinach fettuccine sautéed with red onions, bell peppers, jalapeños in tequila-lime cream sauce	<b>Shrimp Angel Hair</b> 16.00 Garlic marinated shrimp, fresh sautéed wild mushrooms, julienne vegetables, fresh artichoke hearts in a white wine cream sauce

The pastas above can be served with your choice of chicken breast 6.00, half portion 4.00, grilled shrimp (5) 5.00, oak roasted salmon 10.00, half portion 5.00



## Mini Burgers

All burgers served with your choice of coleslaw or fries,  
garnished with pickles, sliced tomatoes, shaved onions and lettuce

Kobe Beef Hamburgers With chipotle aioli	11.50	Kobe Beef Cheeseburgers Chipotle aioli, gorgonzola or aged cheddar	12.50
---	-------	---	-------

## Tacos, Sandwiches and Wraps

Served with your choice of coleslaw or French fries.  
Lettuce wraps may be substituted for tortillas and rolls.

Crispy Hawaiian Ono Tacos Creamy tomato-cilantro dressing, lime, salsa, guacamole, your choice of flour or corn tortillas	11.00	Grilled Chicken Wrap Onions, feta cheese, bell peppers, romaine lettuce, kalamata olives rolled in a pesto flour tortilla with our Famous Caesar dressing	10.50
Rolled Steak Tacos Choice marinated steak, guacamole, scallions, pepper jack cheese, cilantro, rolled in flour tortillas with salsa	12.00	Grilled Steak Sandwich French baguette, caramelized onion, mustard-mayonnaise	14.00
Chicken and Roast Chile Tacos Onions, pepper jack, lettuce, guacamole, salsa with flour or corn tortillas		10.00	

## Salads

✓ Mediterranean Pomegranate Salad Romaine, Japanese cucumber, tomato, mint, toasted crackers, sesame seeds, onion, parsley, our Pomegranate dressing	9.50
✓ Greek Salad Romaine, organic spinach leaves, red onion, whole kalamata olives, feta, tomatoes, Japanese cucumbers, sliced pepperoncinis, our House Red Wine Vinaigrette	9.50
Caesar Salad Hearts of romaine, homemade garlic croutons, Romano, our Famous Caesar dressing	10.50
✓ House Salad Mixed greens, tomatoes, whole kalamata olives, sliced pepperoncinis, red onion, our House Red Wine Vinaigrette	8.50
✓ Fresh Beets and Organic Arugula Toasted walnuts, gorgonzola cheese, spinach, Pomegranate Vinaigrette	10.50
The salads above can be served with your choice of chicken breast 6.00, half portion 4.00, grilled shrimp (5) 5.00, oak roasted salmon 10.00, half portion 5.00	
Balsamic Grilled Chicken Salad Mixed greens, toasted walnuts, marinated chicken breast, gorgonzola, our Balsamic Basil dressing	10.50
Chopped Chicken or Pepperoni Salad Crisp lettuce, tomatoes, mozzarella, fresh basil, our House Red Wine Vinaigrette with your choice of oven roasted tomatoes or kalamata olives	10.50
Chinese Chicken Salad Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crisp noodles, Mandarin oranges, our Soy Asian dressing	10.00
Thai Chicken Salad Asian-marinated grilled chicken breast, julienne vegetables, tomatoes, peanuts, bean sprouts, cilantro, our Spicy Thai dressing	10.50
Grilled Shrimp Salad Mixed greens, bell peppers, tomatoes, feta, roasted sunflower seeds, scallions, cilantro, grilled garlic shrimp, our Balsamic Basil dressing	12.50

## Desserts

<b>Warm Crispy Mini Donuts</b> Dusted with powdered sugar, served with raspberry and chocolate sauce	5.50	<b>Root Beer Float</b> Vanilla ice cream, root beer	4.00
<b>Nutty Fudgy Sundae</b> Vanilla ice cream, brownie, chocolate sauce, chopped nuts, toasted coconut, whipped cream	9.00	<b>Messy Sundae®</b> Vanilla ice cream, chocolate sauce, caramel sauce, walnuts, whipped cream	8.50
<b>Apple Empanadas 7.50</b> Hot, crisp apple filled turnovers sprinkled with cinnamon and sugar, served with caramel sauce With vanilla ice cream add 2.00			

## Beers

<b>Premium</b>		<b>Domestic</b>	
Amstel Light, Blue Moon, Corona, Heineken	4.75	Bud Light, Miller Lite, O'Doul's Amber	4.00
Newcastle, Peroni	5.00	Redbridge, Gluten-Free	5.00

## Wines by the glass and bottle

Sammy's selects and references wine scores from the Wine Spectator, Wine Enthusiast and other fine publications. When available, we've included wine scores and descriptions to help with your selection. Cheers!

White Wines	Glass	Bottle	Red Wines	Glass	Bottle
<b>Manager Special</b> Sammy's House White	7.25	28.00	<b>Manager Special</b> Sammy's House Red	7.25	28.00
<b>Chardonnay, Blackstone, California</b> 86 pts Wine Spectator – "luscious tropical fruit flavors framed by light spice and toasted vanilla."	7.00	27.00	<b>Cabernet Sauvignon, Covey Run, Washington</b> 89 pts Wine Enthusiast – "berry flavor, with cassis and a hint of licorice"	7.00	27.00
<b>Chardonnay, Chateau St. Jean, Sonoma</b> 85 pts Wine Spectator – "toasty, with rich tropical flavors, along pear and melon notes"	8.75	35.00	<b>Cabernet Sauvignon, Paripaso, Paso Robles</b> "black currant, plum and dark cherry, with a hint of vanilla and sweet oak"	8.00	31.00
<b>Chardonnay, Paripaso, Paso Robles</b> "lime zest, ripe pear, butterscotch, and honey with hints of vanilla essence"	8.00	31.00	<b>Chianti, Castello Quercetto, Chile</b> 88 pts Wine Spectator – "fruity aromas of blackberry and flowers with fine tannins and a silky finish"	6.00	23.00
<b>Pinot Grigio, Anterra, Italy</b> "fresh, light and elegant with notes of ripe citrus"	7.00	27.00	<b>Malbec, Tamari "Reserve," Argentina</b> 88 pts Wine Enthusiast – "rich aromas of plum blackberry, vanilla oak and mocha"	8.25	32.00
<b>Riesling, Chateau Ste. Michelle, Washington</b> 88 pts Wine Enthusiast – "nice mix of flavors revolving around grapefruit, white peaches and apricots; off-dry sweetness"	6.75	27.00	<b>Merlot, Ravenswood, California</b> 85 pts Wine Spectator – "flavors of black cherry and plum with aromas of toasted oak and spice"	8.00	30.00
<b>Sauvignon Blanc, Santa Rita, Chile</b> 84 pts Wine Spectator – "soft with modest herb and lime notes leading to a broad, easy finish"	7.75	29.75	<b>Pinot Noir, Castle Rock, California</b> 86 pts Wine Spectator – "wild berry flowers with good focus and depth and a lingering finish"	8.75	34.00
<b>White Zinfandel, Beringer, California</b> "generous aromas and flavors of strawberries and bright red berries"	6.75	25.00	<b>Pinot Noir, Echelon, California</b> 85 pts Wine Spectator – "plum, cherry and raspberry with a touch of oak on the finish"	8.00	31.00
<b>Sauvignon Blanc, Oyster Bay, New Zealand</b> 85 pts Wine Spectator – "zesty and aromatic with lively tropical and gooseberry flavors"		33.00	<b>Cabernet-Sangiovese, Banfi Col di Sasso, Italy</b> 87 pts Wine Spectator – "intense aromas of blackberry and black cherry"	7.25	28.00
			<b>Zinfandel, Renwood "Red Label," Sierra Foothills</b> 88 pts Wine Spectator – "a blend of floral notes and cherry, smoky qualities"		29.00

## Sparkling Wine

<b>Mionetto Prosecco – Split</b> 85 pts Wine Spectator – "intense fruity bouquet with a hint of golden apple"	10.50	<b>Domaine Chandon, California – Split</b> 86 pts Wine Spectator – "pleasant citrus flavors, finishing with a lemon blossom scent and great length"	9.95
--	-------	--	------

## Beverages

Bottled Water, Green Planet, still	500ml	3.00	Iced Tea (Organic Black, Passion Fruit)	2.75
Bottled Water, Pellegrino, sparkling	500ml	4.00	Hot Tea (Numi Fair Trade Organic)	2.75
Bottomless Soft Drinks, Coca Cola, Non-Fat Milk		2.75	Pannikin Coffee	2.50