

Soups

Lobster Bisque Fresh herbs, cream and sherry in a rich stock	8.00	Fresh Tomato Basil Soup Shaved Romano and drizzled with herb oil	6.50
Shrimp and Roast Corn Chowder Creamy blend with potatoes, celery	7.50	Kobe Beef Chili Beef, beans, green chiles, topped with pepper jack and green onion	7.50

Tapas - Tapas®

Tapas are fun to mix, match, sample and share

✓ Edamame Tossed in toasted sesame, served with ponzu dipping sauce			6.00
Oak Roasted Asparagus Shaved Romano, prosciutto, extra virgin olive oil, balsamic vinegar			11.00
Mini Duck Tacos Duck filet topped with feta cheese, tomatoes, cabbage, creamy tomato-cilantro sauce			11.00
Hummus with Ground Kobe Beef Hummus, spiced ground beef, onions, pine nuts, served with grilled herb flat bread			12.00
Mediterranean Kafta Skewers Ground Kobe beef, onion, parsley, spices, tahini sauce, served with grilled herb flat bread			10.00
Crispy Coconut Shrimp Skewers Served with orange-horseradish sauce			12.00
Chicken Lettuce Cups With marinated chicken, scallions, water chestnuts, black bean-hoisin sauce			10.00
Steak Skewers Tender steak marinated in teriyaki glaze, sesame seeds, scallions			9.00
✓ Garlic Cheese Bread Roasted garlic sauce, mozzarella cheese, fresh oregano, imported Romano cheese			7.00
✓ Mac and Cheese With smooth Tillamook® cheddar cheese sauce baked in our woodfired oven			6.00
Crab and Shrimp Dip With artichoke, Romano cheese, served with grilled herb flat bread			11.00
Pan Fried Pork Dumplings Cilantro, green onion, served with sweet chili dipping sauce			7.50
✓ Baba Ghanoush Roasted eggplant dip, extra virgin olive oil, served with grilled herb flat bread			9.00
✓ Parmesan Crusted Artichokes With goat cheese, served with creamy herb dressing			9.50
✓ Hummus Garbanzo beans, lemon, tahini and garlic dip, extra virgin olive oil, with grilled herb flat bread			9.50
✓ Lebni, Mediterranean Soft Cheese Creamy cheese, exotic spices, tomatoes, extra virgin olive oil, with grilled herb flat bread			9.00
Thai Chicken Satays 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.



Rustic Neapolitan Pizzas

Vegan, Dairy-Free Mozzarella Cheese 2.00

<p>✓ Caprese 12.00 Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, with our homemade sauce</p> <p>Diavola 12.50 Salami, smoked Gouda, fresh mozzarella, roasted red bell peppers, spinach, crushed red chiles, with our homemade sauce</p>	<p>Sicilian 12.50 Fennel sausage, Romano, ricotta, roasted Crimini mushrooms, fresh basil, with our homemade sauce</p> <p>Tuscan 13.00 Prosciutto, artichoke, kalamata olives, fresh mozzarella, with our homemade sauce, topped with arugula, extra virgin olive oil</p>
--	---

Artisan Thin Crust Pizzas

Freshly baked, crispy French-style dough, additional items available starting at .95

<p>✓ Brie Cheese with Truffle Oil 13.50 From the coast of Brittany, with fresh sautéed wild mushrooms</p> <p>✓ Feta Manouri Cheese 12.00 Mild sheep cheese from Macedonia, with fresh oregano</p>	<p>✓ Dorothea and Oven Roasted Tomato 12.50 Produced in Holland, only 4,000 wheels annually, with aged goat cheese, fresh rosemary</p> <p>Spiced Ground Kobe Beef 13.00 With onions, pine nuts, pepper jack, tahini sauce</p>
---	---

Woodfired Pizzas

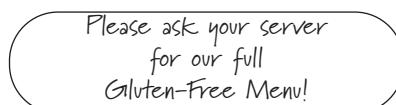
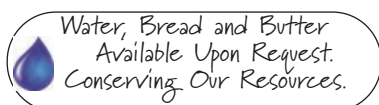
Whole Wheat Crust 1.00, Artisan Thin Crust 2.00, Gluten-Free Crust 3.00
(prepared in a non gluten-free facility)

<p>Prosciutto 12.50 Artichoke, green onions, garlic, fontina</p> <p>Pepperoni 12.00 Fresh oregano, with our homemade sauce</p> <p>Hawaiian Pineapple 12.00 Canadian bacon, with our homemade sauce</p> <p>Organic Arugula and Pear 12.50 Prosciutto, gorgonzola, organic arugula salad tossed in Balsamic Basil dressing</p> <p>✓ Sun-Dried Tomato 12.00 Goat cheese, pine nuts, sun-dried tomatoes, basil</p> <p>✓ Five Cheese 12.50 Danish fontina, Holland smoked gouda, Romano, mozzarella, crumbled gorgonzola</p> <p>Spicy Italian Sausage 12.50 Homemade sauce, mushrooms, fresh oregano</p> <p>Thai Chicken 12.50 Julienne vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce</p>	<p>✓ Mozzarella Cheese 10.50 Fresh basil, our homemade tomato sauce</p> <p>✓ Vegetarian 12.00 Grilled eggplant, onions, zucchini, bell peppers, tomatoes, fontina, roasted garlic sauce</p> <p>Garlic Chicken or Shrimp 12.50 Sautéed mushrooms, bell peppers, sliced red onion, roasted garlic sauce</p> <p>New York Style 12.50 Sautéed mushrooms, pepperoni, salami and Italian sausage, with our homemade sauce</p> <p>✓ Margherita 11.50 A classic with tomatoes, garlic, fresh basil</p> <p>LaDov's Barbecue Chicken 12.50 Our most popular pizza! Sweet and sassy barbecue sauce, barbecue chicken breast, cilantro, smoked gouda, sliced red onion</p> <p>✓ Goat Cheese 12.50 Sautéed wild mushrooms, garlic, organic spinach, sliced red onion, goat cheese</p>
--	---

Noodles • Pastas

Whole wheat pasta available upon request

<p>Pappardelle Bolognese 16.00 Fresh wide egg noodle, Kobe beef tomato sauce, topped with Pecorino Romano</p> <p>Szechuan Spicy Beef Noodle 16.00 Tender marinated steak, fresh lo mein noodles, mushroom, bell peppers, garlic, onion, organic spinach, spicy lo mein sauce</p> <p>Tomato Angel Hair 14.00 Tomatoes, fresh basil, chicken stock, sautéed garlic in olive oil</p>	<p>Shrimp Angel Hair 18.00 Garlic marinated shrimp, sautéed wild mushrooms, julienne vegetables, artichoke hearts, white wine cream sauce</p> <p>Chicken Tequila Fettuccine 17.00 Fresh spinach fettuccine sautéed with red onions, bell peppers, jalapeños, tequila-lime cream sauce</p> <p>✓ Fettuccine Alfredo 13.00 Fresh egg fettuccine, cream sauce, Pecorino Romano, tomatoes</p>
--	---



Specialties

Grilled London Broil 8oz. marinated in fresh herbs, with fries and sautéed green beans, mushrooms, roasted garlic	17.00	Oak Roasted Chicken Breast Fresh herbs, roasted asparagus, pine nuts, extra virgin olive oil, balsamic vinegar	15.00
Oak Roasted Salmon Filet Asian salad, cucumber, edamame, ponzu sauce	18.50		

Tacos and Mini Burgers

Grilled Shrimp Tacos Avocado-lime cream, feta, cilantro with your choice of flour or corn tortillas	11.50	Chicken and Roast Chile Tacos Onions, pepper jack, lettuce, guacamole, salsa with flour or corn tortillas	10.00
Rolled Steak Tacos Marinated steak, guacamole, scallions, pepper jack, cilantro, salsa rolled in flour tortillas	12.50	Crispy Hawaiian Ono Tacos Creamy tomato-cilantro dressing, lime, guacamole, salsa with flour or corn tortillas	11.00
Kobe Beef Hamburgers With chipotle aioli	11.50	Ahi Burgers With ginger miso sauce and sliced cucumber	12.00
Kobe Beef Cheeseburgers Chipotle aioli and gorgonzola or aged cheddar	12.50	Fresh Salmon Burgers With mustard mayonnaise	12.00

Sandwiches and Wraps

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

Grilled Chicken and Hummus Kalamata olives, roast bell pepper, lettuce, extra virgin olive oil, rolled in Lavash	11.50	White Tuna Salad Sandwich With apples, celery, walnuts, lemon, topped with sliced mozzarella, guacamole, served on multigrain ciabatta	11.50
Grilled Chicken Wrap Onion, feta, bell pepper, romaine, kalamata olives, our Caesar dressing in a pesto flour tortilla	11.50	Grilled Steak Sandwich Baguette, caramelized onion, mustard mayonnaise	16.00

Salads

Our salad dressings are made from scratch daily, available in 16 oz. jars 6.00

✓ Chilled Roast Vegetable Spinach, fresh mozzarella pearls, edamame, artichoke, yellow tomato, red bell pepper, onion, basil, lemon, balsamic, extra virgin olive oil	11.50	✓ Fresh Beets and Organic Arugula Toasted walnuts, gorgonzola cheese, spinach, Pomegranate Vinaigrette	11.50
Caesar Romaine, homemade garlic croutons, Romano, Famous Caesar dressing	11.00	✓ Mediterranean Pomegranate Romaine, Japanese cucumber, tomato, mint, toasted cracker, sesame seeds, onion, parsley, Pomegranate dressing	10.50
✓ House Mixed greens, tomato, whole kalamata olives, sliced pepperoncini, red onion, Red Wine Vinaigrette	9.00	✓ Greek Romaine, organic spinach, red onion, whole kalamata olives, feta, tomato, Japanese cucumber, sliced pepperoncini, Red Wine Vinaigrette	10.50

Add chicken breast 6.00, half portion 4.00, grilled shrimp (5) 5.00, oak roasted salmon 10.00, half portion 5.00

White Tuna and Spinach Flaked white tuna, organic spinach, Japanese cucumber, toasted walnuts, tomato, basil, lemon wedge, Red Wine Vinaigrette	11.50	Balsamic Grilled Chicken Mixed greens, toasted walnuts, marinated chicken breast, gorgonzola, Balsamic Basil dressing	11.50
Chinese Chicken Grilled chicken breast, napa cabbage, bok choy, carrots, bell pepper, sesame seeds, cilantro, scallions, crisp noodles, Mandarin oranges, Soy Asian dressing	11.00	Chopped Chicken or Pepperoni Crisp lettuce, tomato, mozzarella, fresh basil, Red Wine Vinaigrette, choice of oven roasted tomato or kalamata olives	11.50
Thai Chicken Asian-marinated grilled chicken breast, julienne vegetables, tomato, peanuts, bean sprouts, cilantro, Spicy Thai dressing	11.50	Grilled Shrimp Mixed greens, bell pepper, tomato, feta, roasted sunflower seeds, scallions, cilantro, grilled garlic shrimp, Balsamic Basil dressing	12.50

Desserts

Warm Crispy Mini Donuts Dusted with powdered sugar, served with raspberry and chocolate sauce	5.50	Feta Manouri Cheese Mild sheep cheese from Macedonia, with fresh oregano, orange blossom honey, served on a flaky, thin crust	12.00
Root Beer Float Vanilla ice cream, root beer	3.50	Messy Sundae® Vanilla ice cream, chocolate sauce, caramel sauce, walnuts, whipped cream	9.00
Apple Empanadas Hot, crisp apple filled turnovers sprinkled with cinnamon and sugar, served with caramel sauce With vanilla ice cream add 1.75	8.00	Nutty Fudgy Sundae Vanilla ice cream, brownie, chocolate sauce, chopped nuts, toasted coconut, whipped cream	9.00

Beer

Now Serving California's Finest Craft Breweries.

Premium		Draft	
Bear Republic, Red Rocket Red Ale	5.50	Firestone, Rotating Selection	5.50
Landshark Lager	5.50	Stella Artois, Pilsner	5.50
Stone Brewing Co., Levitation Amber Ale	5.50	Domestic	
Stone Brewing Co., IPA	5.50	Bud Light	4.25
AleSmith X, Pale Ale (22 oz)	9.50	O'Douls Amber	4.50
The Lost Abbey, Rotating Selection (750 ml)	16.50	Michelob Light, 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
Manager Special Sammy's House White	6.75	26.00	Manager Special Sammy's House Red	6.75	26.00
Chardonnay, Chateau St. Jean, Sonoma 85 pts Wine Spectator – "toasty, with rich tropical flavors, along pear and melon notes"	8.75	35.00	Cabernet Sauvignon, Covey Run, Washington 89 pts Wine Enthusiast – "berry flavor, with cassis, and a hint of licorice"	7.00	27.00
Chardonnay, Paripaso, Paso Robles "lime zest, ripe pear, butterscotch, and honey with hints of vanilla essence"	8.00	31.00	Cabernet Sauvignon, Paripaso, Paso Robles "black currant, plum and dark cherry, with a hint of vanilla and sweet oak"	8.00	31.00
Chardonnay, Ravenswood, California 87 pts World Value Wine Challenge – "a delicious blending of vanilla, pear, citrus and melon flavors"	7.75	30.00	Chianti, Placido Primavera, Italy 89 pts Wine Enthusiast – "cherry, anise and cedar aromas" – Top 100 values of the year	7.25	28.00
Pinot Grigio, Anterra, Italy "fresh, light and elegant with notes of ripe citrus"	6.75	26.00	Malbec, Tamari "Reserve," Argentina 88 pts Wine Enthusiast – "rich aromas of plum blackberry, vanilla oak and mocha"	8.25	32.00
Riesling, Chateau Ste. Michelle, Washington 88 pts Wine Enthusiast – "nice mix of flavors revolving around grapefruit, white peaches and apricots; off-dry sweetness"	6.75	26.00	Merlot, Santa Rita "Reserva," Chile 87 pts Wine Spectator – "ripe black fruit and sweet plum enhanced by vanilla and spice"	7.75	30.00
Sauvignon Blanc, Portillo, Argentina 85 pts Wine Spectator – "light bodied with lemon-lime flavors"	6.75	26.00	Pinot Noir, Greg Norman, California 85 pts Wine Spectator – "ripe plum, blackberry, and cherry notes"	8.25	32.00
White Zinfandel, Beringer, California "generous aromas and flavors of strawberries and bright red berries"	6.75	26.00	Pinot Noir, Rodney Strong, Russian River 90 pts Wine News – "strawberry and cherry with soft acidity and tannins"	9.00	36.00
Domaine Chandon Sparkling, California – Split 86 pts Wine Spectator – "pleasant citrus flavors, finishing with a lemon blossom scent and great length"	9.95		Cabernet-Sangiovese, Banfi Col di Sasso, Italy 87 pts Wine Spectator – "intense aromas of blackberry and black cherry"	7.00	27.00
			Zinfandel, Clos du Bois, North Coast 87 pts Wine Spectator – "aromas of wild strawberry, blackberry with undertones of black pepper"		29.00

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