

SOUPS & SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5.25, Add Full Chicken Breast +7, Shrimp (4) +6.5

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.95

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.75

KOBE BEEF CHILI

Mozzarella, scallions 7.75

THE ORIGINAL CHOPPED CHICKEN

Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives
INDIVIDUAL 10.5 LARGE 16.95

BALSAMIC GRILLED CHICKEN

Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
INDIVIDUAL 10.5 LARGE 16.95

CHINESE CHICKEN SALAD

Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, Soy Asian dressing
INDIVIDUAL 9.95 LARGE 16.95

HEARTS OF ROMAINE SALAD

Roma tomato, Gorgonzola, cucumber, house dressing, parsley 9.5

CAESAR SALAD

(GF) without croutons)
Romaine, house-made garlic croutons, Romano, famous Caesar dressing
INDIVIDUAL 8.95 LARGE 13.95

GRILLED SHRIMP SALAD

Mixed greens, scallions, bell peppers, spinach, tomatoes, feta cheese, cilantro, organic sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 12.95 LARGE 20.95

GREEK SALAD

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing
INDIVIDUAL 8.95 LARGE 13.95

WILD ARUGULA & RED QUINOA SALAD

Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette
INDIVIDUAL 9.95 LARGE 15.95

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 10.5 LARGE 16.95

TUSCAN KALE AND ROMAINE

Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 8.95 LARGE 13.95

TACOS • BURGERS • WRAPS

Served with your Choice of Coleslaw or French Fries
Lettuce Cups may be Substituted for Tortillas

*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 12.95

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, brioche bun 14.75

IMPOSSIBLE BURGER

Try the new vegetarian burger that is made from plants but tastes like meat. Served with lettuce, cheddar, Thousand Island dressing, brioche bun 15.95

GRILLED CHICKEN PESTO WRAP

Romaine, bell peppers, feta cheese, red onion, Kalamata olives, famous Caesar dressing, pesto wrap 11.95

*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli 12.75

Add Gorgonzola or aged cheddar +1

PASTAS

Whole wheat or (GF) gluten-free pasta available upon request for pasta dishes

CHICKEN FETTUCINE ALFREDO

Garlic, Romano cheese, alfredo sauce, fettuccine, roma tomatoes, parsley 17.50

SPAGHETTI BOLOGNESE

Beef-tomato sauce, shaved Romano 17.95

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 14.95

SHRIMP ANGEL HAIR

Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 18.95

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 16.95

ASIAN SHRIMP PASTA

Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions 18.75

SPICY CHICKEN ANGEL HAIR

Sun dried tomato, basil, garlic, EVOO, spices 15.95

SPAGHETTI AND MEATBALLS

Beef and pork meatballs, marinara sauce, Romano cheese and basil 17.75

SAMMY'S®

SHAREABLES

***HAPPY HOUR OFFERED DAILY - HALF OFF SHAREABLES
3:00 PM - 6:00 PM | *Dine-In Only**

MINI DUCK TACOS

Feta, tomato, napa cabbage, tomato-cilantro cream 11.25

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 10.75

CRAB & SHRIMP DIP

Artichoke, Romano, grilled herb flatbread 12.25

BABA GHANOUSH

(GF) if served with lettuce cups)
Roasted eggplant dip, EVOO, grilled herb flatbread 10.25
ADD HALF CHICKEN BREAST +5.25

OAK ROASTED CURRIED CAULIFLOWER

Lemon aioli 8.25

EDAMAME

Toasted sesame seeds 5

CRISP BRUSSEL SPROUTS

Romano, walnuts, balsamic glaze 9

MEATBALLS & MARINARA

Beef and pork meatball, tomato sauce, shaved Romano, crostini 8.75

LEBNI, MEDITERRANEAN SOFT CHEESE

(GF) if served with lettuce cups)
Exotic spices, tomatoes, EVOO, grilled herb flatbread 10.5

SWEET CHILI GLAZED CHICKEN WINGS

Sesame, Scallions 9.75

TRUFFLE FRIES

Romano cheese 6.95

THAI CHICKEN SATAYS

Served with spicy peanut ginger sauce 9.5

GARLIC CHEESE BREAD

8

HUMMUS

(GF) if served with lettuce cups)
EVOO, grilled herb flatbread 10
ADD HALF CHICKEN BREAST +5.25

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8

MEDITERRANEAN DIP SAMPLER

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 11.25

ASIAN SAMPLER

Garlic shrimp skewers, pork potstickers with chili ponzu, Thai chicken satays with peanut sauce 14.25

VEGETARIAN • GLUTEN-FREE

To conserve resources, water, bread, and butter are available upon request.

SPECIALTIES

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 19.5

*PETITE FILET

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 27.95

OAK ROASTED CHICKEN BREAST

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 16.95

*SURF & TURF

Filet mignon, grilled shrimp, herb roasted fingerling potatoes, cauliflower, garlic herb oil 32.95

*LAMB CHOPS

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 19.5

*STEAK FRITES

Flat iron steak, french fries, garlic herb oil 19.5

WOODFIRED PIZZA

CHOOSE YOUR CRUST

- Our Famous Hand-Made Dough -

Gluten-Free +4 (GF) | Whole Wheat +1 | Artisan Thin Crust
Introducing Cauliflower Crust +2.5

All Pizzas Made with Mozzarella Cheese

OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14.25

BURRATA & PESTO

Burrata, basil pesto, Romano, house-made tomato sauce 12.75

GARLIC CHICKEN

Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 13.75

ROAST CRIMINI & SHITAKE

Sun-dried tomato, kale, house-made tomato sauce, scallion 12.75

SICILIAN

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.75

FIVE CHEESE

Smoked Gouda, raclette, Romano, mozzarella, Gorgonzola 12.5

THAI CHICKEN

(Gluten-free option not available)
Juliened vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 13.75

MOZZARELLA CHEESE

Fresh organic basil, house-made tomato sauce 11.25

ARTICHOKE

Roast garlic sauce, arugula, Gorgonzola 12.75

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.75

GOAT CHEESE

Sautéed mushrooms, garlic, organic spinach, red onion 13.75

THIN CRUST SUN-DRIED TOMATO

Goat cheese, pine nuts, basil, crispy french style crust 13.5

TUSCAN

Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.5

ROYAL HAWAIIAN

Fresh golden pineapple, Canadian bacon, tomato sauce 13.5

ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 13

THIN CRUST BRIE CHEESE

& TRUFFLE OIL
Sautéed mushrooms, crispy french style crust, Brie cheese only 12.75

LADOU'S BARBECUE CHICKEN

Smoked Gouda, bbq sauce, red onion, cilantro 13.75

SPICY ITALIAN SAUSAGE

Fresh organic oregano, house-made tomato sauce 13.75

MARGHERITA

Tomatoes, roasted garlic sauce, fresh basil 12.5

DESSERT

MESSY SUNDAE

WARM CRISP MINI DONUTS 6.75

COTTON CANDY

Available at select locations 5.75

SALTED CARAMEL PUDDING

FLOURLESS CHOCOLATE CAKE (GF) 9.5

STICKY TOFFEE PUDDING 9.5

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

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

	6oz	9oz	🍷
MANAGER'S SPECIAL	8.5	11	30
CHARDONNAY, COPPOLA DIAMOND Intensely fragrant with concentrated flavor nuances & a round silky palate with flavors of pineapple, citrus fruits & melon.	12	17	44
CHARDONNAY, FERRARI-CARANO, SONOMA Displays aromas of citrus, nutmeg, hazelnut, fuji apple & orange blossoms with a toasted finish.	14	20	54
CHARDONNAY, CLOS DU BOIS Enticing aromas of ripe Asian pear, apple blossom, peach & sweet lemon drop. 85 pts	10.5	15	40
SANCERRE BLANC, PASCAL JOLIVET, FRANCE Fresh & tightly wound; very clean; alive, racy, youthful. Overall, a dry & elegant wine.	18	26	69
SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity.	9	13	34
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND Intense aromas of gooseberry, passion fruit & citrus. 87 Pts	13	19	50
PINOT GRIGIO, MEZZACORONA, ITALY (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts	9	13	34
PINOT GRIGIO, RUFFINO IL DUCALE, ITALY Bright straw gold, with a medium fruity flavor & hints of mineral & almond.	11	16	42
PINOT GRIGIO, SANTA MARGHERITA, ITALY Intense aroma & bone dry taste with an appealing flavor of golden delicious apples.			80
FUME BLANC, ROBERT MONDAVI RESERVE Crisp ample citrus notes of grapefruit & pomelo. 88 pts	12.5	18	49
RIESLING, KUNG FU, WA Aromatic nose of sweet apricot & peach; a crisp subtle sweetness & crisp acidity.	10	14	40
RIESLING, DR. LOOSEN, GERMANY Bright, vibrant, fruit-driven, white flower aromas ripen slowly to retain bright acidity, hints of honeysuckle & green apple.	10.5	15	40
ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE Bright pink with flavors of fresh strawberry & cherry.	10.5	15	40
ROSÉ, WHISPERING ANGEL, FRANCE Pale rose colour with a bright hue. Medium weight, young, pure & crisp with a good grip & fine extract, elegant fruit & long persistency.	13	19	50
WHITE BLEND, CONUNDRUM, CA Scents of apricot, pineapple, honeysuckle & coconut. Lush flavors of Asian pear, Hawaiian fruit & brown spice, with a wisp of acid to balance the fruit.	12	17	44
PROSECCO, RUFFINO, ITALY (SPLIT) Not too dry but crisp & refreshing with a medium spritz & touch of apple flavors.			10
SPARKLING BRUT, MUMM NAPA (SPLIT) Gorgeously balanced, hints of melon & spice with a crisp, lingering finish. 90 pts			15.5
J ROGET DRY BRUT CHAMPAGNE, NY Medium-dry with crisp fruit flavors. Aromas of apple & pear balanced with toasty yeast notes.	9		34
WINE FLIGHT			19
WONDERFUL WHITES (3, 3oz pours) Sancerre Blanc, Pascal Jolivet; Chardonnay, Ferrari-Carano; Pinot Grigio, Ruffino Il Ducale			

DRINK RED WINE

	6oz	9oz	🍷
MANAGER'S SPECIAL	8.5	11	30
PINOT NOIR, LUCKY STAR, CA Flavors of cranberry & ripe toastiness with a crispy yet silky finish.	9.5	14	36
PINOT NOIR, MEIOMI, CA Silky texture with bright, jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100	15	22	58
PINOT NOIR, MARK WEST, CALIFORNIA Layered flavors of red & black cherries, along with cranberries & a spicy note of cardamom from oak aging	9.75	14	35
PINOT NOIR, KIM CRAWFORD, NEW ZEALAND Brilliant ruby red color with a mouthwatering balance of cherry & mineral notes.	14	20	54
CABERNET SAUVIGNON, PENFOLDS RAWSON'S RETREAT Violet and blueberry fruit aromas with a hint of spice from the subtle use of oak.	9	13	34
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES Aromas of rich blackberry, cassis, plum & currant surrounded by black olives, anise, leather & cigar box. Robust & full bodied.	15	20	58
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES Full bodied with bright black cherry, black currant, & berry fruit with an underpinning of oak barrel accents, soft chewy tannins & crisp acidity	17	24	67
CABERNET SAUVIGNON, FRANSISCAN, CA Rich bouquet of dark cherry, cocoa, clove, plum & tobacco. (86 pts)	17.5	25	69
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES A blend of Syrah, Petite Sirah, Zinfandel & Tannat. Demonstration of classic old-world style with the fruit-forward characteristics of California.	16	21	60
CHIANTI, GABBIANO, ITALY Aromatic hints of violets on the nose, fruit forward flavors of cherries & blackberries. 86 pts	9	13	34
SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO) Black cherry & spice aromas, 60% Cabernet Sauvignon, 40% Sangiovese. Hints of smoke & earthiness.	9	13	34
SYRAH, FESS PARKER, SANTA BARBARA COUNTY Warm spices, ripe berry fruit & cocoa. On the palate, its full-bodied, rich & chewy.	16	21	60
MERLOT, 14 HANDS, WASHINGTON Subtle flavors of boysenberry, pie crust & all spice, surrounding a bright cherry core.	9.75	14	38
MERLOT, ALEXANDER VALLEY VINEYARDS, CA Red fruits, cassis, plum, a little mint & vanilla with a soft balanced finish. 91 pts	15.5	21	62
MALBEC, TRAPICHE, ARGENTINA A rich, red-colored wine, violet hues, with a touch of truffle & vanilla. 90 pts	9	13	34
ZINFANDEL, BERAN, CA A rich, red-colored wine, violet hues, with a touch of truffle & vanilla. 90 pts	12	17	46
ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts	9	13	35
WINE FLIGHT			19
RAVISHING REDS (3, 3oz pours) Pinot Noir, Meomi; Red Blend, The Pessimist; Cabernet Sauvignon, Daou			

DRINK BEER

	6oz	9oz	🍷
BOTTLE (PREMIUM)			
HEINEKEN (Lager, ABV 5.4%) Netherlands	8.5	11	30
CORONA (Pale Lager, ABV 4.6%) Mexico	15	22	58
NEW CASTLE (Brown Ale, ABV 4.7%) Netherlands	9.75	14	35
GUINNESS (Irish Stout, ABV 5.6%) Ireland			
MODELO ESPECIAL (Pale Lager, ABV 4.5%) Mexico			
DRAFT			
BLUE MOON (Belgian White Wheat, ABV 5.4%) Denver, CO			
STELLA ARTOIS (Lager, ABV 5%) Belgium			
BUD LIGHT (Lager, ABV 4.2%) St Louis, MO			
SIERRA NEVADA (Seasonal)			
BOTTLE (DOMESTIC)			
BUDWEISER (Lager, ABV 5%) St. Louis, MO			
ANGRY ORCHARD HARD CIDER (Cider, ABV 5%) Walden, NY			
COORS LIGHT (Lager, ABV 4.2%) Golden, CO			
MICHELOB ULTRA (Light Lager, ABV 4.2%) St. Louis, MO			
MILLER LIGHT (Lager, ABV 4.2%) Milwaukee, WI			
REDBRIDGE (American Amber, ABV 4%) St. Louis, MO			
O'DOUL'S (NON-ALCOHOLIC) (Light Lager, ABV 4.2%) St Louis, MO			
BEVERAGES			
PELLEGRINO Sparkling, 500ml 4.5/ 1L 6.5			
CAFÉ MOTO COFFEE 3.25			
BOTTOMLESS SOFT DRINKS 2.95 Coca-Cola products			
BOTTLED WATER Still, 500ml 3			
NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.25			
ICED TEA 3.25 Organic Black or Passion Fruit			
NON-FAT MILK 3			
SA = Sustainable Agriculture SO = International Environmentally Sensitive			

SIGNATURE COCKTAILS

ALL COCKTAILS 12 1/2 off during Happy Hour	
RED ROCKET SUNSET Rum, Triple Sec, Peach Schnapps, Pineapple Juice	5.75
SAMMY'S BLOODY MARY Vodka, Big Daddy's Bloody Mary Mix	5.75
SKINNY MARGARITA Juarez Tequila, Agave Nectar, Lime	5.75
PEARTINI Absolut Pear Vodka, St. Germain, Sweet N Sour, Lemon	5.75
RASPBERRY MARTINI Absolut Vodka, Raspberries, Agave Nectar, Lemon	5.75
CC COOLER Absolut Vodka, Cucumber, Lime, Simple Syrup, Mint	5.75
ORANGE MOJITO Captain Morgan White Rum, Lime Juice, Mint, Orange Juice	5.75
MOSCOW MULE Absolut Vodka, St. Germain, Ginger Beer, Lime	5.75
MOJITO ITALIANO Prosecco, Mint, Captain Morgan White Rum, Lime Juice	5.75
POMEGRANATE MARGA-TINI Juarez Tequila, Pomegranate Liqueur, Agave Nectar, Lime Juice	5.75
LEMON DROP MARTINI Absolut Citron, Simple Syrup, Lemon Juice, Sweet N Sour	5.75
OLD FASHIONED Maker's Mark Bourbon, Simple Syrup, Bitters, Orange & Cherry	5.75

FULL MENU SERVED IN THE GAMING TAVERN 24/7



SAMMY'S WOODFIRED PIZZA AND GRILL has celebrated 30 years of spectacular food in San Diego, Las Vegas and beyond. As part of Sammy's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and nutritionally balanced ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.

IMPORTANT INFORMATION ABOUT SAMMY'S GLUTEN-FREE MENU: Our Chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that Sammy's is not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities, so the kitchen staff may be alerted.