



TEE OFF

Famous Jumbo Lump Crab Cake	Maryland-style, served with Remoulade Sauce 11.50
Seared Rare "Hawaiian" Tuna Sashimi	Served with Soy Horseradish Sauce, Wasabi and Ginger ½ order..... 12.00 Full Order..... 23.00 Encrusted in Sesame Seeds, Ground Peppercorns or Both\$1.00 additional
Shrimp Cocktail	Jumbo Shrimp Steakhouse-Style served with our Homemade Cocktail Sauce 13.50
Buffalo Shrimp	Crispy Shrimp in Original Buffalo Wing Sauce 11.50
Buffalo Wings	Original Recipe with Carrots, Celery and Homemade Blue Cheese 8.95 Honey BBQ or Sweet Heat 9.95
Chicken Quesadilla	Oak-Grilled Chicken, Cheese, Cilantro, Tomato, Sour Cream and Homemade Salsa 8.50
Bruschetta	Oak-Toasted Crostinis Topped with a Medley of Vine-Ripened Tomatoes, Feta Cheese, Garlic and Herbs 7.50
Tavern Onion Soup	With Emmenthaler Swiss Cheese..... 5.50
Sam's Chili	Chunky, No Bean Chili Topped with Chopped Red Onion and Cheddar Cheese 5.50
Soup of the Day	Made Fresh Daily 5.75
Baby Back Ribs	½ Rack of our Famous Smoked Ribs 16.00
Hot Cheese and Spinach Dip	With Warm Tortilla Chips and Salsa..... 8.50
Tavern Nachos	Beef and/or Chicken with Beans, Jalapenos, Cheddar and Jack Cheese..... 9.00



OAK-GRILLED SPECIALTIES



—Sam Snead's Tavern proudly serves Certified Angus Beef known Worldwide for Quality, Tenderness and Flavor. Enjoy a Great Steak Today.—

All Steaks are cooked to order on our Oak-Fired Grill and served with homemade Basil Red Skin Mashed Potatoes and topped with Sauteed Mushrooms.
All Steaks are accompanied by a Chilled Seasonal Salad.

Hand-trimmed Ribeye *	14 oz....\$25.00	18 oz..... \$33.00
Hand-trimmed Filet Mignon *	7 oz\$24.00	10 oz..... \$29.00
Porterhouse * A Great Pairing of New York Strip & Filet Mignon		24 oz..... \$40.00
Hand-trimmed New York Strip *	12 oz....\$25.00	16 oz..... \$29.00
Top Sirloin *		10 oz..... \$18.00
Maryland-Style Crab Cake & Filet Mignon *	5 oz.....\$26.00	7 oz..... \$32.00
Shrimp Carolina & Filet Mignon *	5 oz.....\$26.00	7 oz..... \$32.00
Baby Back Pork Ribs Slow Cooked and Falling Off the Bone		
With Crispy Fries	½ rack..\$16.00	Full Rack. \$22.00
With BBQ Chicken Breast	½ rack..\$22.00	Full Rack..\$28.00

* May be cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



THE LONG COURSE

SEAFOOD A Chilled Seasonal Salad Accompanies All Seafood Entrees.

Atlantic Salmon	Oak-grilled with Teriyaki Glaze Accompanied by Yellow Rice 18.00
Grilled Shrimp Carolina	Oak-grilled with Soy Ginger Marinade Served with Capellini Agioli..... 20.00
Mahi-Mahi	Oak-grilled with Cilantro Lime Butter Accompanied by Yellow Rice 18.00
Famous Jumbo Lump Crab Cakes	Sautéed with Remoulade Sauce, and Crispy Fries..... 23.50
Shrimp and Lobster Capellini	Gulf Shrimp and Maine Lobster in a Light Tomato Cream Sauce 20.00
Fish & Chips	Beer Battered North Atlantic Cod Accompanied by Cole Slaw, Tartar Sauce and Crispy Fries \$13.00

CHICKEN A Chilled Seasonal Salad Accompanies All Chicken Entrees.

Chicken Marsala	Our Chef's Favorite– Breaded Chicken Topped with Mozzarella, served along with Capellini in a Garlic Cream Sauce with Spinach & Tomato..... 17.00
Parmesan-Crusted Chicken	Served on top of Capellini Smothered in a Tarragon and Mushroom Cream Sauce 17.00
Oak-grilled Chicken Breast	Two Oak-grilled Chicken Breasts Topped with BBQ Sauce, Served with Rice & Asparagus 17.00

Add-on Vegetables

Sautéed Spinach - Creamed Spinach - Steamed Broccoli
or Fire Roasted Asparagus 4.00

Homemade Dressing Selection

Bleu Cheese - Southwest Ranch - Thousand Island
Grapefruit Vinaigrette - Tomato Basil Vinaigrette - Honey Mustard



THE SHORT COURSE

All Short Course Items Served With Crispy Fries

Sam's Burger	One Half Pound of Certified Angus Beef	
Chicken Sandwich	Ground Chuck	9.50
Famous Jumbo Lump Crab Cake Sandwich	Oak-Grilled Boneless Chicken.....	8.50
Filet Mignon Steak Sandwich	Sautéed with Remoulade Sauce	14.00
Fried Chicken Tenderloins	Our Signature Filet Mignon	14.00
	With Cole Slaw, Honey Mustard Sauce	
	and a House Salad	12.00

AROUND THE GREENS

Oak Grilled Chicken Cheese and Nut Salad	With Honey Mustard Dressing	12.00
Cobb Salad	Tomato, Avocado, Eggs, Cheddar Cheese,	
	Oak Grilled Chicken, Bacon & Bleu Cheese	12.00
Caesar Salad	With Grilled Chicken Breast	11.00
	with Atlantic Salmon.....	13.00

DESSERTS

Individual Ghiradelli Chocolate Cake	With Warm Hot Fudge Center	
	and Vanilla Ice Cream	5.00
Key Lime Pie	Smooth and Creamy with the Refreshing Taste	
	of Fresh Lime	5.00
Warm Apple Crisp	Fresh Apples, Cinnamon, Brown Sugar and Almonds	
	Served with Vanilla Ice Cream	5.00
Our Famous Chocolate Sack	Filled with Sponge Cake and White Chocolate	
	Mousse, Swimming in Raspberry Puree.....	8.50

TAVERN BEVERAGES

Frozen Daiquiri	Strawberry, Peach or Raspberry	
Chambord Pina Colada	A Classic with a Twist	
Jack Daniel's Lynchburg Lemonade	Gentleman Jack with a Kick	
Spicy Bloody Mary	Using Arnold Palmer's Favorite, Ketel One Vodka	
The Mint Julep	Made with Woodford Reserve, The Official Bourbon	
	of the Kentucky Derby.	
Finlandia Polar Lemonade	Cool Off with this Delicious Drink featuring Finlandia Vodka	
Southern Hurricane	Our take on this Classic, featuring Southern Comfort	
Margarita	Try it Frozen or "On the Rocks"	
Waborita	An Upgrade of our Margarita, using Cabo Wabo Tequila	
The American Classic Martini	Using Bluecoat American Dry Gin from Philly, PA!	
Finlandia Wild Berries Cosmopolitan	Finlandia Wild Berries Fusion Vodka	
Clement Creole Daiquiri	Clement Premier Canne, Clement Creole Shrub & Lime Juice	
Caravan Martini	Effen Vodka, Caravello Limoncello with a Splash of Sour Mix	
Frozen Mudslide	Cool Right Off with this favorite featuring Sabroso Coffee Liqueur	
Bahama Mama	Featuring Appleton V/X Jamaican Rum, Aged 5 & 10 Years	