

Appetizers

TUSCAN GARLIC PITA

Pita bread grilled with garlic butter and a blend of imported cheeses. Served with marinara sauce. *6.99*

MEDITERRANEAN SAMPLER

Feta cheese dip, hummus and tabouleh with raw vegetables and Pita chips. *7.99*

SPINACH ARTICHOKE DIP

Fresh spinach and artichoke hearts baked in a creamy homemade sauce and served with baguette bread. *8.99*

SAMB'S SCALLOPS

Plump, tender sea scallops wrapped in bacon and served with spicy cocktail sauce. *9.99*

SHRIMP COCKTAIL

Plump shrimp, peeled, chilled and served with cocktail sauce. *9.99*

The freshest SALADS

Our Salad Dressings are all homemade. Choose from Italian Ranch, Bleu Cheese, French, Honey-Dijon, Balsamic Vinaigrette and Low-fat Raspberry Vinaigrette

CHICKEN DIJON

Freshly grilled chicken, bacon, egg, tomato and a blend of cheeses served with honey-Dijon dressing. *8.50*

CHICKEN CAESAR

Grilled chicken breast, romaine lettuce, garlic croutons and Parmesan cheese tossed with homemade Caesar dressing. *8.50*

CHICKEN NACHO

Fresh grilled chicken, lettuce, tortilla bits, scallions, tomatoes and shredded cheeses. Served with salsa and sour cream. *8.50*

CHICKEN CASHEW

Grilled chicken with mixed greens, mushrooms, cashews and mandarin oranges. *8.50*

CHEF'S

Virginia baked ham and fresh roasted chicken with Swiss and Cheddar cheeses. Garnished with tomato and sliced egg and served on a bed of fresh greens. *8.50*

APPLE GORGONZOLA

Fresh spinach, sliced apples, Gorgonzola cheese and bacon tossed with maple vinaigrette and topped with candied walnuts. *8.50*

BUFFALO CHICKEN BITES

Fresh chicken breast pieces, fried and tossed in Buffalo sauce. Garnished with crumbled bleu cheese and minced celery and served with ranch dressing. *7.50*

SKEWERED BRUSCHETTA

Fresh mozzarella, Ciabatta bread and Roma tomatoes grilled with herbed olive oil and balsamic syrup. *9.99*

CRAB CAKE

Fresh jumbo lump Maryland crabmeat tossed with herbs, freshly grated parmesan cheese and pan-fried until golden. Accented with Dijon aioli. *9.50*

CHICKEN QUESADILLA

Fresh fajita chicken with scallions, tomatoes, and a blend of melted cheeses. *7.99*

ONION RINGS

Deliciously sweet, fried until golden and served with horseradish sauce. *6.99*

TUNA SALAD

Our tuna salad served on a bed of greens with cucumber, tomato and sliced egg. *7.50*

MANDARIN SPINACH

Fresh spinach, mandarin oranges, feta cheese, and pine nuts served with our delicious raspberry vinaigrette. *7.50*

GREEK

Fresh mixed greens with kalamata olives, feta cheese, onion and garlic croutons. Garnished with cucumber, tomato and served with balsamic vinaigrette. *7.50*

TOSSED SALAD

Fresh mixed salad greens topped with cucumber, tomato and our homemade garlic croutons. *3.50*

Homemade SOUPS

BAKED FRENCH ONION

This traditional favorite is made with fresh onions and SamB's delicious homemade broth. Baked with hearty croutons and Swiss cheese. *4.50*

BLACK BEAN

Tender black beans cooked daily in a hearty broth. Topped with fresh sour cream and scallions. *3.50*

SOUP DU JOUR

Always delicious and freshly made in SamB's kitchen every morning. *3.50*

SANDWICHES AND Wraps

ITALIAN COLD CUT

Italian lunch meats, Provolone cheese, lettuce, tomato and herbed olive oil. *7.50*

GRILLED REUBEN

Tender corned beef, sauerkraut, melted Swiss cheese and Russian dressing on grilled marbled rye bread. *8.50*

PHILLY CHEESE STEAK

Thinly sliced top round of beef topped with melted American cheese. *7.50*

CHICKEN CHEESE STEAK

Sliced grilled chicken breast with melted American cheese. *7.50*

CRAB CAKE SANDWICH

A Maryland crabcake served on a grilled Kaiser roll with lettuce and Dijon aioli. *9.99*

Dinner PLATTERS

All Platters are served with our creamy, homemade coleslaw.

FRIED SHRIMP

Lightly breaded shrimp fried until golden. Served with French fries. *12.99*

CATFISH PLATTER

Fried catfish served with French fries. *8.99*

HOT CHICKEN

Slow-roasted, sliced chicken breast between two pieces of bread with mashed potatoes and chicken gravy. *7.99*

HOT ROAST BEEF

A generous portion of tender roast beef layered between two slices of bread and served with mashed potatoes and beef gravy. *7.99*

BISTRO STEAK

Eight ounces of choice, tender Bistro steak charbroiled to your specifications and served with french fries. *14.99*

•PRIME• BURGERS

All dressed with lettuce and tomato.

Hamburger *6.50*

Vegetarian Burger *6.50*

Cheeseburger *6.99*

Black and Bleu Burger *7.99*

Bacon Cheeseburger *7.99*

Chipotle Barbecue Burger *8.50*

Horseradish Swiss Burger *8.50*

Cordon Bleu Burger *8.50*

Reuben Burger *9.50*

Entrées

AVAILABLE 3:00 PM-10:00 PM

SEAFOOD

Seafood from all over the world is flown in and delivered to Sam B's several times a week. This enables us to serve the finest and freshest seafood available every day.

CRAB IMPERIAL

Fresh jumbo lump Maryland crabmeat tossed with herbs, freshly grated parmesan cheese and baked until golden. *17.99*

MARYLAND CRAB CAKES

Two jumbo lump Crab Cakes made with our rich Crab Imperial. Gently pan-fried and topped with Dijon Aioli. *17.99*

SALMON GORGONZOLA

Fresh fillet of Atlantic salmon oven-roasted until tender and topped with homemade gorgonzola butter. *16.99*

PESTO SALMON

Fresh fillet of Atlantic salmon oven-roasted until tender and covered with our homemade basil-pine nut pesto sauce. *16.99*

SALMON DIPLOMAT

Fresh Atlantic fillet of salmon baked until tender, covered with a layer of Crab Imperial and topped with Hollandaise sauce. *19.99*

CHIPOTLE BARBECUED SHRIMP

Plump shrimp gently sautéed with spicy Chipotle barbecue sauce and served over a generous portion of rice. *17.99*

MEDITERRANEAN SHRIMP

Plump shrimp sautéed in garlic olive oil with sun-dried tomatoes, feta cheese and kalamata olives. Served over rice pilaf. *17.99*

SHRIMP DIABLO

Plump shrimp cooked in marinara sauce, seasoned with cayenne pepper and topped with freshly grated Parmesan cheese. *17.99*

CHICKEN

CHICKEN MARSALA

Chicken breast sautéed with wild mushrooms in a Marsala wine brown sauce. *14.99*

CHICKEN PARMESAN

Sautéed fresh chicken breast covered with marinara sauce and topped with imported Italian cheeses. Served over linguine. *14.99*

CHICKEN DIPLOMAT

Fresh breast of chicken sautéed until tender, covered with a layer of Crab Imperial and topped with Hollandaise sauce. *16.99*

CHICKEN DIJON

Fresh, sautéed chicken breast, Virginia baked ham, spinach and Dijon mustard, topped with melted Swiss cheese. *15.99*



Sam B's offers a full range of catering services and banquet rooms are available.

Please consider us when planning your next special event.

PASTA

BLACKENED CHICKEN ALFREDO

Linguine noodles tossed with Alfredo sauce and topped with blackened breast of chicken. *15.99*

PESTO PRIMAVERA

Wild mushrooms, sun-dried tomatoes and broccoli tossed with whole wheat penne noodles and pine nut basil pesto sauce. *13.99*
with Chicken 15.99 | with Shrimp 17.99

EGGPLANT PARMESAN

Lightly breaded eggplant baked with imported Italian cheeses in our tomato-basil sauce. Served with Linguine Marinara and fresh vegetable. *13.99*

PASTA FLORENTINE

Linguine noodles tossed with spinach in Swiss cheese cream sauce. *13.99*
with Chicken 15.99 | with Shrimp 17.99

GRILLED Favorites

BISTRO DIPLOMAT

Eight ounces of tender broiled Bistro steak covered with rich Crab Imperial and topped with Hollandaise. *19.99*

SURF AND TURF

An eight-ounce Bistro steak served with choice of a Maryland crab cake or four fried shrimp. *24.99*

NEW YORK STRIP STEAK

• Our Signature Steak •

Twelve ounces of locally grown choice strip beef steak broiled to your liking. *22.99*

FILET MIGNON

Eight ounces of choice center-cut tenderloin wrapped with bacon and prepared to your specifications. *25.99*

PORK CHOPS

Two juicy French-cut pork chops grilled until tender. *15.99*

B'S BISTRO

Eight ounces of charbroiled Bistro Steak topped with Cabernet demi glace and crispy fried onions. *16.99*

GRILL Options

(2.00 additional)

Chipotle

Basted in spicy Chipotle barbecue sauce and topped with crispy fried onions.

Black and Bleu

Seared in Cajun spices and topped with melted crumbled bleu cheese.

The consumption of raw or undercooked foods may cause serious illness.

All dinner entrées include a tossed salad with your choice of homemade dressing and bread and butter.

PORTABELLA RAVIOLIS

Tender portabella mushroom raviolis tossed with tomatoes and spinach in herbed olive oil. Topped with Parmesan cheese. *13.99*



BLUSH

Beringer White Zinfandel (Napa) 5/20
A light-bodied wine with an array of fresh aromas.

WHITE

Kreusch Piesporter Michelsberg Reisling (Germany) 7/28
Naturally sweet upfront Kabinett with a crisp, finish. Accompanies spicy and flavorful foods.

Prendo Pinot Grigio (Italy) 7/28
Bright and citrus-forward with a soft finish. Pairs well with our specialty salads and pasta dishes.

Stoneburn Sauvignon Blanc (New Zealand) 7/28
A crisp, refreshing blend of tropical pineapple and passion fruit accents. Complements fresh seafood and salads.

Darby & Joan Chardonnay (Australia) 6/24
A fruit-forward wine with a touch of creaminess, finishing crisp with citrus and peach notes.

Midnight Chardonnay (Paso Robles) 8/32
Medium-bodied California-style with toasty oak, vanilla accents and a buttery finish. A great cocktail wine.

RED

Man Vintners Cabernet (South Africa) 6/24
Aromas of ripe red and black fruits balanced with toasted oak and vanilla, finishing full-bodied.

Tall Poppy Shiraz (Australia) 6/24
Rich and well-balanced with hints of cherry and plum and a smooth, spicy finish.

Lockwood Merlot (Monterey) 7/28
Full-bodied and extremely versatile. An excellent match for herb-based dishes and grilled meats.

Finca Flichman Reserva Cabernet (Argentina) 7/28
A full-bodied, spicy start with red berry fruit and oak flavors that finish smoothly.

Bouchard Pinossimo Pinot Noir (France) 8/32
A smooth, medium-bodied, cherry and wild berry varietal with a hint of vanilla.

DESSERT

Castoro Cellars Muscato Canelli (Paso Robles) 6/24
Fresh and flowery, this wine can be enjoyed as an appetitif or with dessert.

Smith Woodhouse Lodge Reserve Ruby Port (Portugal) 5
Intense flavors of plum and dark fruit.

Smith Woodhouse 10 Year Old Tawny Port (Portugal) 7
Nutty in flavor with a hint of butterscotch.

SPARKLING

Cristalino Brut Cava (Spain) 7/28
Citrus flavors and a remarkably dry finish.

SANGRIA

Real Sangria (Spain) 5
Refreshing and fruity red cocktail wine.



ASSORTED WHITE

DR Loosen Riesling (Germany) 20
Kurt Darting Riesling Spatlese (Germany) 36
Elena Walsh Pinot Grigio (Italy) 26
Forrest Sauvignon Blanc (New Zealand) 28
Mohua Sauvignon Blanc (New Zealand) 30

CHARDONNAY

Wakefield Unoaked (Australia) 25
Franciscan (Napa) 30
Coppola Director's Cut (Russian River) 32
Sonoma Cutrer (Russian River) 36
Chandon (Carneros) 34
Dry Creek 1/2 bottle (Sonoma) 18

PINOT NOIR

Montinore (Oregon) 29
Veranda (Chile) 26
Carneros Creek Reserve (Paso Robles) 31
King Estates (Oregon) 46

MERLOT

Murphy Goode (Sonoma) 24
Clos Du Val (Napa) 30
Waterstone (Napa) 34
Rombauer (Napa) 45

CABERNET SAUVIGNON

Ray's Station (Sonoma) 25
Cousino Macul Antiguas (Chile) 26
Santa Rita Medalla Real (Chile) 32
BV Cabernet (Napa) 35
Silver Palms (North Coast) 28
Spann (Alexander Valley) 49
Dry Creek 1/2 bottle (Sonoma) 22

ZINFANDEL

Hayman & Hill (Dry Creek) 28
Coppola Director's Cut (Sonoma Coast) 30
Rombauer (Napa) 45

SHIRAZ and BLENDS

E Minor Shiraz (Australia) 24
Wakefield Shiraz-Cabernet (Australia) 25
Ballast Stone Shiraz (Australia) 28
Belle Valleé Cabernet-Merlot (Oregon) 24
Doña Paula Los Cardos Malbec (Argentina) 19
Catena Malbec (Argentina) 38
Wolftrap Rhone Blend (South Africa) 24
EOS Petite Sirah (Paso Robles) 26
Mont Gras Antu Syrah (Chile) 31
Adelaida Syrah (Central Coast) 24
Lyeth Red Meritage (Sonoma) 26
Estancia Red Meritage (Paso Robles) 45
Franciscan Magnificat (Napa) 74

SPARKLING

Cinzano Brachetto Sparkling Red (Italy) 66
Chandon Brut (Carneros) 32
Moet and Chandon White Star (France) 76

OLD WORLD RED

Louis Bernard Cote du Rhone Villages (France) 22
Chateau Douley Bordeaux (France) 22
Louis Bernard Chateauf du Pape (France) 59
Fontella Chianti (Italy) 20
Rivarey Tempranillo Rioja (Italy) 22
Matchbook Tempranillo (Dunnigan Hills) 22
Mont Gras Reserva Carmenère (Chile) 23
Caffagio Chianti Classico (Italy) 35
Villalta Amarone (Italy) 64

• SINGLE MALT • SCOTCH WHISKEY

The Glenlivet Speyside / Fifteen years old / 7
Fruity and flowery with a complex but delicate balance of sweetness and malty dryness.

The Macallan Speyside / Twelve years old / 9
Full-bodied and classically renowned for its sherry-cask aging.

Lagavulin Islay / Sixteen years old / 13
Powerfully complex and intense with a huge, smooth finish.

BEERS

DRAFT (16 ounces)

Great Lakes Dortmunder Gold (Cleveland) 3.75
Sierra Nevada Pale Ale (California) 3.75
Goose Island 312 (Chicago Wheat Ale) 3.75
Seasonal Draft (priced accordingly)

IMPORTED

Amstel Light (Holland) 3.75
Heineken Light (Holland) 3.75
Labatt's Blue (Canada) 3.75
Corona (Mexico) 3.75
Bass Ale (Britain) 3.75
Stella Artois (Belgium) 3.75
Negra Modelo Dark (Mexico) 3.75
Guinness Stout 16-oz. Can (Ireland) 4.75
New Castle Brown Ale (England) 3.75

DOMESTIC

Budweiser 2.75 **Michelob Light** 3.00
Bud Light 2.75 **Michelob Ultra** 3.00
Bud Select 2.75 **Miller Light** 2.75
Coors Original 2.75 **Coors Light** 2.75
Samuel Adams 3.75

NON-ALCOHOLIC BEVERAGES

Kalibur Non-Alcoholic Beer 3.75
Perrier Sparkling Water 2.49
Saranac Root Beer 2.49

FOUNTAIN DRINKS

Coke, Diet Coke, 7-Up, Mountain Dew, Ginger Ale, Lemonade...I.99

