



• *Serving great food since 1972* •

APPETIZERS

SKEWERED BRUSCHETTA

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

SHRIMP COCKTAIL

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

SAMB'S SCALLOPS

Sea scallops wrapped in bacon and served with cocktail sauce. 9.99

CHICKEN QUESADILLA

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

SPINACH ARTICHOKE DIP

Served with baguette bread. 8.99

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

CRAB CAKE

Jumbo lump Maryland crabmeat tossed with Parmesan cheese, herbs, lemon and pan-fried until golden. Accented with Dijon aioli. 9.50

ONION RINGS

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

BUFFALO CHICKEN BITES

• A Signature Dish •

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

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

GREEK

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

TUNA SALAD

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

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

MANDARIN SPINACH

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

APPLE GORGONZOLA

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

CHICKEN CASHEW

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

TOSSED SALAD

Crisp mixed greens with tomato, cucumber and our homemade garlic croutons. 3.50

• PRIME • BURGERS

Prime is the most flavorful and tender beef available. All of our beef Burgers are prepared with eight ounces of ground Prime Beef and served with lettuce, tomato and potato chips.

HAMBURGER 6.50

CHEESEBURGER 6.99

BLACK AND BLEU BURGER

Seared in Cajun spices, topped with melted bleu cheese crumbles and served on a fresh kaiser roll. 7.99

BACON CHEESEBURGER

Our delicious hamburger, smokehouse bacon and melted Cheddar cheese served on a fresh kaiser roll. 7.99

CHIPOTLE BARBECUE BURGER

Eight ounces of prime burger, smokehouse bacon, onion tanglers, chipotle sauce, and melted Cheddar cheese on a fresh kaiser roll. 8.50

HORSERADISH SWISS BURGER

Eight ounces of prime ground beef, sliced mushrooms, sautéed onions, horseradish sauce and melted Swiss cheese served on a fresh multi-grain kaiser. 8.50

CORDON BLEU BURGER

Eight ounces of delicious prime ground beef, Virginia baked ham, Dijon aioli and melted Swiss cheese served on a fresh kaiser roll. 8.50

REUBEN BURGER

Eight ounces of prime burger, smothered with corned beef, sauerkraut, Russian dressing and melted Swiss cheese on a fresh multi-grain kaiser. 9.50

VEGETARIAN BURGER

Featuring tasty, vegetarian ingredients including black beans and corn. Served with lettuce and tomato on a fresh multi-grain kaiser. 6.50

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 Bistro steak charbroiled to your specifications and served with french fries. *14.99*

CHEESE STEAK SUBS

Served on a fresh roll with potato chips.

PHILLY CHEESE STEAK

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

CHEESE STEAK HOAGIE

Our Philly cheese steak served with lettuce and tomato. *7.99*

VOLCANO CHEESE STEAK

Philly cheese steak with buffalo sauce. *7.99*

CHICKEN CHEESE STEAK

Breast of chicken, chopped, grilled and topped with melted American cheese. *7.50*

CHICKEN CHEESE STEAK HOAGIE

Our chicken cheese steak served with lettuce and tomato. *7.99*

VOLCANO CHICKEN CHEESE STEAK

Chicken cheese steak with buffalo sauce. *7.99*

Homemade SOUPS

BLACK BEAN

Black beans cooked in a hearty broth.
Topped with sour cream and scallions. *3.50*

SOUP DU JOUR

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

BAKED FRENCH ONION

Our French Onion Soup baked with home-made croutons and a generous portion of Swiss cheese. *4.50*

COLD SUBS

All of our subs are prepared on a fresh sub bun and served with potato chips.

ITALIAN COLD CUT

Italian salamis, ham, Cappicola, Provolone, lettuce, tomato and herbed olive oil. *7.50*

TUNA SALAD

Tuna fish, celery and egg tossed with Hellmann's. Served with lettuce and tomato. *7.50*

HAM AND CHEESE

With lettuce, tomato, mayonnaise and Provolone cheese. *7.50*

ROASTED CHICKEN BREAST

Thinly sliced roast chicken with lettuce, tomato and mayonnaise. *7.50*

Wednesday WINE NIGHT

Enjoy 50% discount on any bottle of wine with purchase of Dinner Entrée
(Dine-in only.)

A LA CARTE

Cole Slaw*1.99* French Fries.....*1.99*
Apple Sauce.....*1.99* Cottage Cheese..*1.99*
Side of Onion Rings...*3.50*

SANDWICHES

Served with potato chips.

TUNA MELT

Tuna fish, celery and egg tossed with Hellmann's mayonnaise and grilled on multi-grain bread with Provolone cheese. *7.50*

GRILLED CHICKEN KAISER

Grilled chicken served with lettuce, tomato and Hellmann's mayonnaise on a kaiser. *7.50*

CATFISH KAISER

Fried catfish fillet, fried until golden, served with lettuce and tomato on a fresh kaiser. *7.99*

CHICKEN PESTO MELT

Grilled chicken with pesto-mayonnaise and Provolone cheese on multi-grain bread. *7.99*

GRILLED REUBEN

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

HOT CUT CIABATTA

Grilled Italian lunch meats, marinara sauce, and melted Provolone on Ciabatta bread. *7.99*

CRAB CAKE SANDWICH

Our Maryland crab cake served on a grilled Kaiser roll with lettuce and Dijon aioli. *9.99*

CLUB SANDWICH

Thinly sliced roasted chicken and ham on multi-grain bread with lettuce, tomato, mayonnaise, bacon and Provolone cheese. *8.50*

MEDITERRANEAN WRAP

A flour tortilla filled with tabouleh, hummus, feta cheese, cucumber, onion and tomato. *7.50*

CHICKEN CLUB KAISER

Fresh grilled chicken breast, bacon, Cheddar cheese, lettuce, tomato and Hellmann's served on a fresh kaiser. *8.50*

FRENCH DIP

Thinly sliced top round of beef prepared on a fresh kaiser roll. Served with horseradish and au jus. *8.50*

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

Homemade DESSERTS

FROZEN BLUEBERRY YOGURT

SamB's homemade yogurt is a delicious and refreshing finish to any meal. 3.50

NEW YORK CHEESECAKE

Homemade in our kitchen, this east coast classic is smooth, rich and creamy. 3.99
With our homemade raspberry sauce 4.50

CHOCOLATE ALMOND MOUSSECAKE

Our intensely rich mousse cake coated with chocolate-almond glaze and garnished with fresh whipped cream. 4.99

KEY LIME PIE

Authentic Key Lime filling featured in a tasty graham cracker crust. 4.50

TIRAMISU

Delicate layers of ladyfingers and mascarpone cheese mixed with coffee liqueur, accented with finely grated dark chocolate, and finished with fresh whipped cream. 4.99

HAZELNUT CRÈME BRULEE

Rich, delicious homemade custard featuring fresh cream, espresso and frangelico liqueur. Topped with a caramelized sugar crust and fresh whipped cream. 4.99

COFFEES

We use only freshly roasted coffee beans – ground here daily – and purified water.

SamB's House Blend

Regular or decaffeinated. 2.25

Spanish Coffee

Tia Maria, brandy, dark rum and Sam B's coffee. Topped with whipped cream. 6.00

Italian Coffee

Amaretto, brandy and SamB's coffee. Topped with whipped cream. 6.00

Irish Nut Coffee

Bailey's, Frangelico and Sam B's coffee. Topped with whipped cream. 6.00

Bailey's Coffee

Bailey's and SamB's House Blend. Topped with whipped cream. 6.00

• 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.

WINE by the Glass

BLUSH

Beringer White Zinfandel (Napa) 5

WHITE

Kreusch Piesporter Michelsberg Reisling (Germany) 7

Prendo Pinot Grigio (Italy) 7

Stoneburn Sauvignon Blanc (New Zealand) 7

Darby & Joan Chardonnay (Australia) 6

Midnight Chardonnay (Paso Robles) 8

RED

Man Vintners Cabernet (South Africa) 6

Tall Poppy Shiraz (Australia) 6

Lockwood Merlot (Monterey) 7

Finca Flichman Reserva Cabernet (Argentina) 7

Bouchard Pinossimo Pinot Noir (France) 8

SANGRIA

Real Sangria (Spain) 5

Refreshing and fruity red cocktail wine.



BEERS

DRAFT (16 ounces)

Great Lakes Dortmunder Gold (Cleveland Lager) 3.50

Sierra Nevada Pale Ale (Colorado) 3.75

Goose Island 312 (Chicago Wheat Ale) 3.75

Seasonal Beer Feature (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

New Castle Brown Ale (England) 3.75

Guinness Stout 16-oz. Can (Ireland) 4.75

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