

SamB's Resturant

163 S Main St 43402-2910 · +14193532277 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 11

Samb's Scallops \$12.99

Bacon-wrapped sea scallops deep-fried and served with spicy cocktail sauce

Crab Cake \$9.99

Jumbo lump Maryland crabmeat with herbs and Parmesan, pan-fried and topped with Dijon aioli

Shrimp Cocktail \$9.99

Peeled and chilled shrimp served with spicy cocktail sauce

Chicken Quesadilla \$8.99

Fresh fajita chicken with scallions, tomatoes, and melted cheeses

Skewered Bruschetta \$9.99

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

Onion Rings \$6.99

Served with horseradish sauce

Mediterranean Sampler \$8.99

Feta cheese dip and hummus with raw vegetables and Nann bread

Spinach Artichoke Dip \$9.50

Fresh spinach and artichoke hearts baked with cheese and served with baguette bread

Maple Brie \$9.99

Petite Brie wheel topped with candied pecans, Granny Smith apples and maple vinaigrette. Served with Nann bread

Boursin Marinara \$7.99

House-made Boursin cheese nestled in our warm basil-marinara sauce and served with baguette bread

Buffalo Chicken Bites \$7.99

Served with celery and bleu cheese dressing

FLATBREADS 4

Apple - Bleu \$8.99

Granny Smith apples, bacon, crumbled bleu cheese, spinach and maple vinaigrette

Portabella \$9.99

Grilled pesto-portabella mushrooms, Boursin cheese, spinach, roasted red peppers and Parmesan

Smoked Salmon	\$9.99
Smoked salmon with herbed cream cheese, spinach, red onion and capers	
Beef Jalapeno	\$9.99
Sliced sirloin steak with garlic, fresh jalapeño, bleu and Cheddar-jack cheeses	

THE FRESHEST SALADS 10

Chicken Dijon	\$8.99
Grilled chicken breast, bacon, egg, tomato and Cheddar-Jack cheese with honey-Dijon dressing	
Spinach Apple	\$8.99
Fresh spinach, Granny Smith apples, bleu cheese and bacon topped with candied pecans. Served with maple vinaigrette	
Tuna Salad	\$8.50
Our tuna salad served on a bed of greens with cucumber, tomato and sliced egg	
Chicken Nacho	\$8.99
Grilled chicken on a bed of lettuce with tortilla bits, shredded cheeses, tomatoes and scallions. Served with salsa and sour cream	
Chicken Caesar	\$8.99
All-romaine lettuce with our homemade Caesar dressing, garlic croutons and Parmesan cheese. Topped with grilled chicken breast	
Greek	\$8.99
Mixed greens with kalamata olives, feta, onion, cucumber, tomato and garlic croutons. Served with balsamic vinaigrette	
Tossed Salad	\$3.99
Mixed fresh greens with cucumber, tomato and our homemade garlic croutons	
Chicken Cashew Salad	\$9.99
Grilled chicken, mushrooms, mandarin oranges and cashews on a bed of mixed greens	
Chef's	\$8.99
Virginia baked ham and roasted chicken with Swiss and Cheddar cheeses. Garnished with cucumber, tomato and hard-boiled egg on a bed of fresh greens	
Wedge	AVAILABLE OPTIONS
Iceberg lettuce wedge with bleu cheese dressing, bacon, tomatoes, bleu cheese crumbles and balsamic glaze	
	\$7.99
	Petite Wedge: \$5.99

SANDWICHES & WRAPS 13

Crab Cake Sandwich	\$10.99
Our Maryland crab cake on a grilled Kaiser roll with lettuce and Dijon aioli	
Grilled Chicken Kaiser	\$7.99
Grilled chicken with lettuce, tomato and Hellmann's on a Kaiser	
Chicken Club Kaiser	\$8.99
Add cheddar cheese and bacon	

Chicken Portabella Sandwich	\$9.99
Grilled chicken with pesto - portabella and provolone on a Kaiser roll	
Grilled Reuben	\$9.99
Corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled marbled rye	
Club Sandwich	\$9.50
Thinly sliced roasted chicken and ham on toasted multi-grain bread with lettuce, tomato, mayonnaise, bacon and Provolone cheese	
Tuna Melt	\$7.99
Tuna fish, celery, egg and Hellmann's grilled on multi-grain bread with Provolone cheese	
Chicken Pesto Melt	\$8.99
Grilled chicken with pesto-mayonnaise and Provolone on multi-grain bread	
Portabella Melt	\$7.99
Pesto marinated portabella with tomato and melted provolone cheese on grilled multi-grain bread	
Fajita Wrap	\$8.99
Choose either our thinly sliced top round or sliced chicken with peppers, onions, lettuce, tomatoes and Cheddar-Jack cheese in a flour tortilla wrap	
Mediterranean Wrap	\$7.99
A flour tortilla filled with hummus, feta cheese, cucumber, lettuce, tomato, onion and kalamata olives	
Cranberry Chicken Wrap	\$8.99
Cold-roasted chicken with spinach, mandarin oranges, cashews and cranberry raisin rum sauce in a wheat tortilla wrap	
Roast Beef Wrap	\$9.99
Medium roasted chilled roast beef with Boursin cheese spread, roasted red peppers and spinach in a wheat wrap	

SUBS 4

Sam B's Cheesesteak Subs

Choose either our thinly sliced top round or sliced roasted chicken breast with melted white American cheese

AVAILABLE OPTIONS

\$7.99

Hoagie (lettuce, tomato) Add: \$0.50

Volcano (Buffalo sauce) Add: \$0.50

Loaded (grilled onions, green peppers and mushrooms) Add:

\$0.99

Italian Cold Cut

Italian salamis, ham, Capicola, Provolone, lettuce, tomato, banana peppers and herbed olive oil

\$8.50

Italian Hot Cut

Grilled Italian meats with marinara, banana peppers and melted Provolone.

\$8.50

French Dip

Thinly sliced top round of beef with melted Swiss cheese. Served with fresh horseradish and au jus

\$9.99

PRIME BURGERS 8

Hamburger	\$7.99
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Cheeseburger	\$8.50
With cheddar cheese	
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Bacon Cheeseburger	\$9.50
With smokehouse bacon and cheddar cheese	
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Black and Bleu Burger	\$9.50
Seared in Cajun spices and topped with melted bleu cheese crumbles	
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Chipotle Barbecue Burger	\$9.99
With smokehouse bacon, chipotle barbecue sauce, cheddar cheese and onion tanglers	
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Horseradish Swiss Burger	\$9.99
Sautéed mushrooms and onions with melted Swiss and horseradish sauce	
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Jalapeño Burger	\$9.99
With bacon, Cheddar-Jack cheese and fresh jalapeños	
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Vegetarian Burger	\$6.99
Featuring a vegetarian blend of corn and black beans. Served with lettuce and tomato on a fresh Kaiser	

HOMEMADE SOUPS ³

Baked French Onion	\$4.99
Our signature beef broth soup with onions, croutons and melted Swiss cheese	
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Black Bean	\$3.99
A hearty vegetarian specialty with sherry and roasted red peppers. Topped with sour cream and scallions	
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Soup Du Jour	\$3.99
Homemade in our kitchen daily	

PLATTERS ⁴

Fried Shrimp	\$12.99
We bread our own in-house. Served with French fries	
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Fish & Chips	\$10.99
Atlantic Cod fried in a light breading. Served with French fries	
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Hot Chicken	\$8.99
Sliced roasted chicken between two slices of white bread with mashed potatoes and chicken gravy	
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Hot Roast Beef	\$8.99
Roast beef between two slices of white bread with mashed potatoes and beef gravy	

A LA CARTE ⁶

Cole Slaw	\$1.99
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Apple Sauce	\$1.99
French Fries	\$1.99
Cottage Cheese	\$1.99
Onion Rings side	\$3.50
Half Baguette	\$2.50

SEAFOOD ⁴

Crab Imperial	\$18.99
Our jumbo lump crabmeat mixture with Parmesan and herbs, baked casserole-style	
Maryland Crab Cakes	\$18.99
Two crab cakes made with our Crab Imperial mixture, pan-fried and topped with Dijon aioli	
Lemon - Rosemary Shrimp	\$18.99
Shrimp sauteed with spinach, roasted red peppers and mushrooms in lemon-rosemary butter over rice pilaf	
Mediterranean Shrimp	\$18.99
Plump shrimp sautéed in garlic olive oil with sundried tomatoes, feta cheese, kalamata olives and spinach. Served over rice pilaf	

SCOTTISH SALMON ⁴

Pesto Salmon	\$18.99
With homemade pine nut pesto	
Salmon Gorgonzola	\$18.99
With gorgonzola-garlic butter	
Cranberry-Rum Salmon	\$18.99
With cranberry - rum glaze	
Salmon Diplomat	\$23.99
Topped with a layer of Crab Imperial and Bearnaise	

BEEF ³

Tenderloin Teriyaki	\$18.99
Fresh, choice Filet Mignon tips sautéed in Teriyaki-brown sauce with peppers, onions, mushrooms and broccoli over rice pilaf	
Bleu Sirloin Tips	\$15.99
Sirloin beef tips sauteed with roasted red peppers, onions and mushrooms in beef and bleu cheese demi glace over rice	
Burgundy Sirloin Tips	\$13.99
Sirloin beef tips braised with mushrooms and onions in a Burgundy beef sauce over red skinned mashed potatoes	

CHICKEN ⁵

Chicken Marsala	\$14.99
Chicken breast sautéed with wild mushrooms in a Marsala wine brown sauce	
Chicken Parmesan	\$15.99
Sautéed chicken breast with marinara sauce and Italian cheeses. Served over linguine	
Chicken Diplomat	\$19.99
Breast of chicken covered with Crab Imperial and Bearnaise	
Sesame-Crusted Chicken	\$15.99
Tender chicken coated in a tuxedo blend of sesame seeds and pan-seared with honey-Sriracha sauce	
Chicken Caprese	\$15.99
Tender chicken breast topped with fresh mozzarella cheese, tomatoes, pesto and balsamic glaze	

GRILLED FAVORITES 6

Filet Mignon	AVAILABLE OPTIONS
Tender and delicious choice Filet Mignon wrapped in bacon and chargrilled to your specifications	5 Oz.: \$18.99
	10 Oz.: \$29.99
Sirloin Diplomat	\$22.99
Ten ounces of Angus sirloin steak with Crab Imperial and Bearnaise	
Surf and Turf	\$23.99
A 5-ounce filet mignon served with choice of a Maryland crab cake or six fried shrimp	
New York Strip Steak	\$23.99
Our Signature Steak. Twelve ounces of locally grown choice strip beef steak broiled to your liking	
Pork Chop	\$15.99
A 10-ounce French-cut pork chop grilled until tender	
Sam B's Sirloin	\$17.99
A 10-ounce charbroiled Angus sirloin topped with Cabernet demi glace and crispy fried onions	

GRILL OPTION 3

Black and Bleu	
Seared in Cajun spices and topped with melted crumbled bleu cheese	
Boursin-Style	
Charbroiled and topped with a layer of house-made herbed Boursin cheese. \$2 additional	
Prime Rib	AVAILABLE OPTIONS
Tender prime rib oven-roasted to perfection and served with horseradish and au jus. Available Friday, Saturday and Sunday	Queen: \$16.99
	King: \$22.99

PASTA & VEGETARIAN 6

Linguine Alfredo

Tender linguine noodles tossed with our garlic - Parmesan cream sauce

AVAILABLE OPTIONS

\$13.99

With Blackened Chicken Breast:

\$15.99

With Shrimp: \$18.99

Portabella Ravioli

\$13.99

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

Pesto Primavera

AVAILABLE OPTIONS

Mushrooms, sun-dried tomatoes and broccoli tossed with linguine in pesto-cream sauce. Topped with Parmesan cheese

\$13.99

With Grilled Chicken Breast: \$15.99

With Shrimp: \$18.99

Eggplant Parmesan

\$13.99

Lightly breaded eggplant baked with imported Italian cheeses in our tomato-basil sauce. Served with linguine marinara

Portabella Linguine

\$13.99

Pesto-grilled portabella mushrooms, roasted red peppers, onions and spinach tossed in herbed olive oil with linguine

Vodka Ravioli

\$14.99

Spinach and ricotta ravioli in roasted tomato-vodka cream sauce with sautéed spinach

BLUSH 1

Beringer White Zinfandel (Napa)

AVAILABLE OPTIONS

A light-bodied wine with an array of fresh aromas

\$6.00

\$24.00

WHITE 6

Villa Pozzi Moscato (Italy)

AVAILABLE OPTIONS

Fresh and flowery, this wine can be enjoyed as an aperitif or with dessert

\$8.00

\$32.00

Kreusch Piesporter Michelsberg Reisling (Germany)

AVAILABLE OPTIONS

Naturally sweet upfront Kabinett with a crisp, finish. Accompanies spicy and flavorful foods

\$8.00

\$32.00

Mcmanis Pinot Grigio (Lodi)

AVAILABLE OPTIONS

Bright and citrus-forward with a soft finish. Pairs well with our specialty salads and pasta dishes

\$7.00

\$28.00

Stoneburn Sauvignon Blanc (New Zealand)

AVAILABLE OPTIONS

A crisp, refreshing blend of tropical pineapple and passion fruit accents. Complements fresh seafood and salads

\$7.00

\$28.00

Mcmanis Chardonnay (Lodi)

A fruit-forward wine with a touch of creaminess, finishing crisp with citrus and peach notes

AVAILABLE OPTIONS

\$7.00

\$28.00

Midnight Chardonnay (Paso Robles)

Medium-bodied California-style with toasty oak, vanilla accents and a buttery finish

AVAILABLE OPTIONS

\$8.00

\$32.00

RED 5

Insurrection Cabernet-Shiraz (Australia)

Rich and well-balanced with hints of cherry and plum and a smooth, spicy finish

AVAILABLE OPTIONS

\$8.00

\$32.00

Peirano "Six Clones" Merlot (Lodi)

Full-bodied and extremely versatile. An excellent match for herb-based dishes and grilled meats

AVAILABLE OPTIONS

\$8.00

\$32.00

Line 39 Pinot Noir (Central Coast)

A smooth, medium-bodied, cherry and wild berry varietal with a hint of vanilla

AVAILABLE OPTIONS

\$8.00

\$32.00

Man Vintners Cabernet (South Africa)

Aromas of ripe red and black fruits balanced with toasted oak and vanilla, finishing full

AVAILABLE OPTIONS

\$7.00

\$28.00

Finca Flichman Reserva Cabernet (Argentina)

A full-bodied, spicy start with red berry fruit and oak flavors that finish smoothly

AVAILABLE OPTIONS

\$8.00

\$32.00

DESSERT 3

Smith Woodhouse Lodge Reserve Ruby Port (Portugal)

Intense flavors of plum and dark fruit

\$6.00

Smith Woodhouse 10 Year Old Tawny Port (Portugal)

Nutty in flavor with a hint of butterscotch

\$7.00

Jackson-Triggs Vidal Icewine (187 ML. Bottle) (Niagara, Canada)

AVAILABLE OPTIONS

\$10.00

\$44.00

SPARKLING 1

Cristalino Brut Cava (Spain)

Citrus flavors and a remarkably dry finish

AVAILABLE OPTIONS

\$8.00

\$32.00

SANGRIA 1

Real Sangria (Spain)**\$6.00**

Refreshing and fruity red cocktail wine

WEDNESDAY WINE NIGHT 1

Wednesday Wine Night

Enjoy 50% discount on any bottle of wine with purchase of dinner entrée (dine-in only.)

ASSORTED WHITE 4

Dr Loosen Riesling (Germany)**\$26.00****Madonna Riesling Spatlese (Germany)****\$24.00****Elena Walsh Pinot Grigio (Italy)****\$28.00****Whitehaven Sauvignon Blanc (New Zealand)****\$27.00****CHARDONNAY** 6

Four Vines Naked (Santa Barbara)**\$26.00****Franciscan (Napa)****\$32.00****Coppola Director's Cut (Russian River)****\$32.00****Sonoma Cutrer (Russian River)****\$38.00****Chandon (Carneros)****\$41.00****J Lohr 1/2 bottle (Monterey)****\$14.00****PINOT NOIR** 3

Montinore (Oregon)**\$32.00****Etude Lyric (Santa Barbara)****\$34.00****King Estates (Oregon)****\$44.00****MERLOT** 4

Waterstone (Napa)**\$32.00****Joseph Carr (Napa)****\$35.00****Rombauer (Napa)****\$50.00****Alexander Valley 1/2 Bottle (Alex. Valley)****\$20.00****CABERNET SAUVIGNON** 8

Silver Palms (North Coast)	\$28.00
Ray's Station (North Coast)	\$31.00
Frog Prince Kuleto (Napa)	\$38.00
Bv Cabernet (Napa)	\$40.00
Beringer Knights (Sonoma)	\$45.00
Clos Du Val (Napa)	\$50.00
Silverado (Napa)	\$56.00
Dry Creek 1/2 Bottle (Sonoma)	\$24.00

ZINFANDEL 3

Rosenblum (Paso Robles)	\$32.00
Coppola Director's Cut (Sonoma Coast)	\$39.00
Rombauer (Napa)	\$50.00

SHIRAZ AND BLENDS 11

Petite Petit Sirah (Lodi)	\$28.00
Nine Stones Shiraz (Australia)	\$30.00
Lucky Shiraz (Australia)	\$32.00
Santa Ema Reserve Cabernet-Merlot (Chile)	\$24.00
Wolftrap Rhone Blend (South Africa)	\$24.00
Steltzner Claret (Napa)	\$28.00
Gambler Malbec (Argentina)	\$26.00
Catena Malbec (Argentina)	\$39.00
Lyeth Red Meritage (Sonoma)	\$28.00
Estancia Red Meritage (Paso Robles)	\$46.00
Franciscan Magnificat (Napa)	\$75.00

OLD WORLD RED 8

Louis Bernard Cote Du Rhone Villages (France)	\$24.00
Chateau des Laurets Bordeaux (France)	\$50.00

Louis Bernard Chateauneuf du Pape (France)	\$69.00
Fontella Chianti (Italy)	\$22.00
El Coto Rioja (Crianza)	\$28.00
Mont Gras Reserva Carmenère (Chile)	\$26.00
Caffagio Chianti Classico (Italy)	\$36.00
Villalta Amarone (Italy)	\$74.00

SINGLE MALT, SCOTCH WHISKEY 3

The Glenlivet, Speyside / Twelve Years Old	\$8.00
Fruity and flowery with a complex but delicate balance of sweetness and malty dryness	
The Macallan, Speyside / Twelve Years Old	\$10.00
Full-bodied and classically renowned for its sherry-cask aging	
Lagavulin, Islay / Sixteen Years Old	\$14.00
Powerfully complex and intense with a huge, smooth finish	

DRAFT (16 OUNCES) 5

Great Lakes Dortmunder Gold (Cleveland)	\$4.50
Avalanche Amber Ale (Colorado)	\$4.75
Yuengling Light (Pennsylvania)	\$3.75
Dogfish Head 60 Min. Ipa (Delaware)	\$5.95
Seasonal Draft	
Priced accordingly.	

IMPORTED 10

Amstel Light (Holland)	\$3.95
Labatt's Blue (Canada)	\$3.95
Corona (Mexico)	\$3.95
Dos Equis (Mexico)	\$3.95
Bass Ale (Britain)	\$3.95
Heineken (Holland)	\$3.95
Stella Artois (Belgium)	\$3.95
Guinness Stout 16-Oz. Can (Ireland)	\$4.95

Killian's Red (Ireland)	\$3.95
New Castle Brown Ale (England)	\$3.95

DOMESTIC 11

Budweiser	\$3.25
Bud Light	\$3.25
Coors Original	\$3.25
Samuel Adams	\$3.95
Crispin Natural Pear Cider	\$4.50
Blue Moon Belgian White	\$3.95
Yuengling Lager	\$3.25
Michelob Ultra	\$3.50
Miller Light	\$3.25
Coors Light	\$3.25
Yuengling Black & Tan	\$3.25

NON-ALCOHOLIC BEVERAGES 4

Kalibur Non-Alcoholic Beer	\$3.95
San Pellegrino Sparkling Water (16.9 Oz)	\$3.95
Saranac Root Beer	\$2.95
Strawberry Lemonade	\$3.50

FOUNTAIN DRINKS 6

Coke	
Diet Coke	
7-Up	
Mountain Dew	
Ginger Ale	
Lemonade	

DESSERTS 6

Mixed Berry Ice Cream	\$4.50
New York Cheesecake	\$3.99
Chocolate Peanut Butter-Mousseecake	\$4.99
Key Lime Pie	\$4.99
Tiramisu	\$5.50
Hazelnut Creme Brulee	\$4.99

MARTINIS 6

Key Lime	\$7.95
vanilla stolichanaya vodka, liquor 43, lime and cream in a graham cracker-rimmed glass	
Paradise Island	\$7.95
malibu coconut rum, pineapple and orange juices with strawberry puree	
Mandarin Cosmopolitan	\$7.50
absolut mandarin vodka, triple sec and cranberry juice	
Lemon Droptini	\$7.50
absolut citron vodka and sour mix in a sugar-rimmed glass	
Pomegranate	\$8.50
stoli vodka, pama pomegranate liqueur and pomegranate syrup	
Banana Split	\$8.50
pinnacle whipped cream vodka, creme de cacao, banana and strawberry liqueurs with pineapple juice and cream in a graham cracker-rimmed glass	

WARM HORS D'OEUVRES 11

Beef En Croute	\$30.00
Beef and mushroom duxelle in puff pastry.	
Bacon-wrapped Scallops	\$18.00
Plump sea scallops wrapped in bacon.	
Crab-stuffed Mushrooms	\$26.00
Baked mushrooms filled with crabmeat stuffing.	
Mushroom Puff Pastry	\$22.00
A mixture of seasoned mushrooms baked in puff pastry.	
Asparagus Phyllo Wraps	\$18.00
Asparagus spears and asiago cheese baked in phyllo dough.	
Pear and Brie Bundles	\$24.00
Phyllo dough baked with pear, brie and almond filling.	

Spinach Phyllo Wraps **\$24.00**

Flaky phyllo dough filled with spinach and feta cheese.

Swedish Meatballs **\$12.00**

Hand-rolled pork meatballs served in a seasoned sour cream sauce.

Bacon-wrapped Water Chestnuts **\$12.00**

Marinated water chestnuts wrapped in hickory-smoked bacon.

Buffalo Chicken Bites **\$10.00**

Fresh chicken breast pieces, fried and tossed in buffalo sauce. Garnished with minced celery and crumbled bleu cheese.

Asian Raviolis **\$12.00**

Petite raviolis with pork and vegetable filling.

CHILLED HORS D'OEUVRES 4

Shrimp Cocktail **\$19.00**

Plump gulf shrimp boiled, chilled and served with spicy cocktail sauce.

Shore Shrimp Cocktail **\$21.00**

Gulf shrimp seasoned with old spices, chargrilled and served chilled.

Tortilla Wraps **\$12.00**

Pinwheel tortilla wraps with various fillings: roast chicken, vegetarian and italian.

Bruschetta **\$10.00**

Slices of baguette bread topped with a mixture of chopped tomatoes, basil, olive oil and balsamic reduction.

TRAYED HORS D'OEUVRES 8

Fruit and Cheese

Fresh seasonal fruits with an assortment of cheeses.

Vegetables with Dip **AVAILABLE OPTIONS**

Fresh vegetables served with homemade italian ranch dressing.

Large: \$65.00

Small: \$45.00

Grilled Vegetables with Hummus **AVAILABLE OPTIONS**

Marinated, grilled vegetables served with hummus.

Large: \$85.00

Small: \$55.00

Baked Brie with Apples **AVAILABLE OPTIONS**

Danish brie surround by warm cinnamon apples and baked in puff pastry. served with baguette bread.

Large: \$85.00

Small: \$55.00

Pesto Brie **AVAILABLE OPTIONS**

Brie layered with pesto sauce and sun-dried tomatoes and baked in puff pastry. Served with baguette bread.

Large: \$75.00

Small: \$45.00

Spinach Artichoke Dip

Artichoke hearts and spinach mixed with garlic and italian cheeses. Served warm with baguette bread.

AVAILABLE OPTIONS

Large: \$85.00

Small: \$55.00

Smoked Salmon Pate

Norwegian cold-smoked salmon spread served with crackers.

AVAILABLE OPTIONS

Large: \$75.00

Small: \$45.00

Antipasto

Marinated, grilled vegetables, fresh mozzarella cheese and italian meats.

AVAILABLE OPTIONS

Large: \$95.00

Small: \$65.00

ENTREES 13

Prime Rib Au Jus

(Add \$6 per person) Slowly roasted and served au jus with fresh horseradish.

Beef Tenderloin

(Add \$6 per person) Oven-roasted filet mignon thinly sliced and served with wild mushrooms in a cabernet demi glace.

Roast Beef Au Jus

(Add \$2 per person) Tender top sirloin slowly roasted, thinly sliced and served au jus with fresh horseradish.

Salmon Parmesan

(Add \$2 per person) Fresh North Atlantic salmon baked with Italian herbs and parmesan cheese.

Tilapia Florentine

(Add \$2 per person) Fresh tilapia fillet baked with spinach cream sauce.

Shrimp Penne Pasta

Gulf shrimp and seasonal vegetables tossed with whole wheat penne pasta in basil-pesto sauce.

Pecan Chicken

Fresh chicken breast baked and topped with toasted pecans in a honey-brown sugar glaze.

Chicken Dijon

Boneless breast of chicken pan-seared with diced tomatoes and fresh herbs. Finished with dijon-cream sauce.

Chicken Marsala

Boneless chicken breast cooked in a brown sauce with wild mushrooms and marsala wine.

Baked Virginia Ham

Slow-roasted Virginia ham finished with spiced pineapple glaze.

Roast Pork Loin

Oven-roasted Canadian pork loin served in roasted shallot demi glace.

Meat Lasagna

Layers of noodles, Italian cheeses and meaty marinara sauce.

Vegetarian Lasagna

Lasagna noodles layered with Italian cheeses, spinach, pesto, wild mushrooms and marinara.

SIDE CHOICES 4

Mashed Potatoes

Herb-Roasted Redskins

Mashed Sweet Potatoes

Rice Pilaf

SPECIALTY SALADS 4

Cucumber-Tomato-Onion

Coleslaw Bowtie Pasta

Broccoli-Bacon

Fresh Fruit

TOSSED SALAD OPTIONS 3

Caesar Salad

(Add \$0.75 per person) Homemade Caesar dressing and croutons.

Greek Salad

(Add \$0.75 per person) Feta cheese, tomatoes, cucumbers and onion.

Raspberry-Pecan Salad

(Add \$1.25 per person) Golden raisins, pecans and raspberry vinaigrette.

HOMEMADE DESSERTS 2

Assorted Dessert Tray

\$3.00

A selection of our homemade cookies and dessert bars.

Gourmet Dessert Tray

(Priced according to selections) An assortment of miniature desserts including cheesecake, cannolis, tiramisu, key lime pie and chocolate mousse cups.

WHOLE DESSERTS 3

New York Cheesecake

\$27.00

Chocolate Almond Mousse Cake

\$32.00

Sheet Cake

\$60.00

Carrot, Vanilla or Chocolate

HOT BUFFET 9

Beef Stroganoff

Tender beef cooked in a sour cream brown sauce with onions and wild mushrooms. Tossed with egg noodles.

Beef Tips Burgundy

Beef tips cooked with tomatoes, burgundy wine and onions in a brown sauce over egg noodles.

Baked Virginia Ham

Slow-roasted Virginia ham finished with spiced pineapple glaze.

Roast Pork Loin

Oven-roasted Canadian pork loin served with roasted shallot demi glace.

Pecan Chicken

Fresh chicken breast baked and topped with toasted pecans in a honey-brown sugar glaze.

Chicken Marsala

Boneless chicken breast cooked in a brown sauce with wild mushrooms and marsala wine.

Chicken Cordon Bleu

Fresh breast of chicken cooked with Swiss cheese and ham and finished with hollandaise sauce.

Meat Lasagna

Layers of noodles, Italian cheeses and meaty marinara sauce.

Vegetarian Lasagna

Lasagna noodles layered with Italian cheeses, spinach, pesto, wild mushrooms and marinara.

MAIN ²

Deli Sandwich Buffet

Sliced ham, roast chicken, corned beef, assorted cheeses, lettuce, tomato, condiments, fresh breads, potato chips and tossed salad.

AVAILABLE OPTIONS

\$10.00

With homemade soup:

\$12.00

Soup, Salad and Sandwich Buffet

\$12.00

Your choice of 3 petite sandwiches or wraps with potato chips, condiments, tossed salad and homemade soup.

Sandwich choices include: Italian Cold Cut, Ham And Provolone, Mediterranean Wrap, Tuna Salad, Roast Chicken and Swiss.

BOXED LUNCHES ¹

Boxed Lunches

Available until 2:00 pm. Includes a choice of small or large sandwich, potato chips and a chocolate chip cookie. Sandwich choices include: Italian Cold Cut, Ham And Provolone, Roast Chicken and Swiss, Tuna Salad.

AVAILABLE OPTIONS

Small: \$6.00

Large: \$9.00

BREAKFAST ⁴

Brunch Buffet

\$14.00

Minimum 25 guests. Baked ham, chicken à la king or sausage gravy and biscuits, egg strada, hash browns, fresh seasonal fruit and sweet rolls.

Breakfast Buffet**\$12.00**

Minimum 25 guests. Egg strada, bacon, sausage, fresh fruit, hash browns and sweet rolls.

Served Breakfast**\$9.00**

Maximum 25 guests. Scrambled eggs, bacon or sausage, hash browns and toast.

Continental Breakfast**\$6.00**

An assortment of sweet rolls, muffins or bagels with cream cheese.

WEEKNIGHT SPECIALS 4

Monday - Fried Chicken Platter**\$9.99**

Four pieces, served with mashed potatoes and vegetable.

Tuesday - Babyback Bbq Ribs Platter**\$12.99**

Tender ribs served with steak fries and corn.

Wednesday - Lake Erie Perch Platter**\$14.99**

Fried lake erie perch with french fries, vegetable & coleslaw.

Thursday - Prime Rib Platter**\$14.99**

Queen prime rib with mashed potatoes, vegetable & coleslaw.

PRIME RIB 1

Prime Rib**AVAILABLE OPTIONS**

Tender prime rib oven-roasted to perfection and served with horseradish and au jus. Available Friday, Saturday and Sunday

Queen: \$16.99

King: \$22.99