



• Serving great food since 1972 •

SHAREABLES

Bread Service

Fresh baguette bread served with sun-dried tomato infused olive oil.

Half Baguette 4 | Whole Baguette 7

CRAB CAKE

A family recipe and restaurant-wide favorite, tossed in bread crumbs and fried, topped with whole-grain aioli. 11

FLASH FRIED BRUSSELS

Topped with goat cheese, candied pecans, apple-raisin chutney, maple balsamic reduction. 9

SHRIMP COCKTAIL

Peeled and chilled shrimp served with cocktail sauce, fresh lemon and a flatbread cracker. 10

CHICKEN QUESADILLA

Fajita-seasoned chicken sautéed with onions and bell peppers, then folded into a crispy flour tortilla with melted cheddar-jack cheese. Served with salsa and sour cream. 9

► IF TODAY'S YOUR ◀

BIRTHDAY
DINNER'S ON US!

ONION RINGS

Served with horseradish cream sauce. 7

SPINACH ARTICHOKE DIP

Quartered artichoke hearts and fresh spinach baked with Parmesan and cream cheeses, served with French baguette bread. 10

CHICKEN BITES

Served with crisp celery and tossed in your choice of sauce. 8

- Buffalo with bleu cheese
- Chipotle BBQ with ranch

The freshest SALADS

• PROTEIN SELECTIONS •

Enhance any of the below salads with your choice of the following:

- | | | |
|-----------------------|---------------|--------------------|
| 6 oz CHICKEN BREAST 3 | 5 oz SALMON 7 | 5 GRILLED SHRIMP 6 |
| 6 oz NEW YORK STRIP 6 | CRAB CAKE 6 | IMPOSSIBLE PATTY 7 |

COBB

Mixed greens, bacon, egg, tomato, cheddar cheese, avocado, honey dijon dressing. 8

SPINACH APPLE GOAT

Spinach, Granny Smith apples, bacon, goat cheese, caramelized onion, candied pecans, maple vinaigrette. 9

ROASTED BEET

Mixed greens, roasted beets, avocado, crumbled goat cheese, toasted almonds, white balsamic vinaigrette. 7

SUPER GREEN QUINOA

Baby kale and spinach blend, avocado, sweet potato, dried cranberries, toasted sunflower seeds, white balsamic vinaigrette. 9

NACHO

Mixed greens, cheddar-jack cheese, tomato, scallions, crumbled tortilla chips. Served with salsa and sour cream. 7

CAESAR

Romaine, house-made croutons, shaved Parmesan, caesar dressing. 7

WE CAN ACCOMMODATE ANY CUISINE OR THEME TO MAKE YOUR EVENT UNIQUE, DELICIOUS AND MEMORABLE.

Catering Great Food Since 1972



Here on premises we offer private rooms for parties from 10 to 110. If you prefer, we'll cater at a venue of your choosing for any number of guests.

See our full catering menu online at www.sambs.com

For other inquiries, Call (419) 353-2277 or email us at sambs@dacor.net.

A 20% gratuity will be added to parties of 7 or more.

HANDHELDS

All of our subs, sandwiches and burgers are served with potato chips. Upgrade to fries for \$2.

SUBS & SANDWICHES

STRIP STEAK SANDWICH

Grilled 6 oz New York Strip presented open-face on Texas toast with melted provolone cheese. Served with au jus and horseradish cream sauce. 12

GRILLED REUBEN

Corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled marbled rye. 10

TUNA MELT

Homemade tuna salad served hot with melted provolone on multi-grain bread. 8

SAM B'S CHEESESTEAK SUBS

Choose either our thinly sliced top round or sliced roasted chicken breast with melted white American cheese. 8

HOAGIE (lettuce, tomato) Add .50

VOLCANO (Buffalo sauce) Add .50

LOADED (grilled onions, green peppers and mushrooms) Add 1.00

CLASSIC CLUB

House-sliced Virginia baked ham and roasted chicken, bacon, lettuce, tomato, provolone and Hellmann's on toasted multi-grain bread. 9.5

CHICKEN CAPRESE MELT

Grilled chicken breast, melted provolone cheese, beefsteak tomato, pesto aioli, maple-balsamic glaze, served on multi-grain bread. 10

CRAB CAKE KAISER

Our Maryland crab cake on a toasted kaiser roll topped with shredded iceberg and whole-grain aioli. 12

HOT ITALIAN SANDWICH

Salami, ham, Cappicola, pepperoni, provolone, pepper relish and red wine vinaigrette served on Texas toast. 9

PRIME BURGERS

All of our beef burgers are 8 oz. of Prime C.A.B. and dressed with lettuce and tomato on a fresh Kaiser roll.

HAMBURGER 8

With Cheddar cheese 8.5

With Cheddar and Bacon 9.5

CHIPOTLE BARBECUE BURGER

With smokehouse bacon, chipotle barbecue sauce, cheddar cheese and an onion ring. 10

HORSERADISH SWISS BURGER

Sautéed mushrooms and onions with melted Swiss and horseradish cream sauce. 10

IMPOSSIBLE BURGER

Vegan "meat" patty, served on vegan pretzel bun with lettuce, tomato and vegan smoked paprika aioli. 12

MORNING BURGER

Fried egg, bacon, ham, caramelized onion, melted cheddar, B's burger sauce. 11

Homemade SOUPS

BAKED FRENCH ONION

Our signature beef broth soup with onions, croutons and melted Swiss cheese. 5

BLACK BEAN

A hearty vegetarian specialty with sherry and roasted red peppers. Topped with sour cream and scallions. 4

SOUP DU JOUR

Homemade in our kitchen daily. 4

PLATTERS

FRIED SHRIMP

Black tiger shrimp breaded in-house and deep fried. Served with French fries, cocktail sauce, coleslaw and fresh lemon. 14

FISH & CHIPS

Fresh Atlantic Cod breaded in-house and deep fried. Served with French fries, tartar sauce, coleslaw and fresh lemon. 12

HOT ROAST BEEF

House-sliced roast beef presented open-face on Texas toast with mashed potatoes all smothered in gravy, served with coleslaw. 9

À LA CARTE

Cole Slaw..... 2	French Fries..... 2
Apple Sauce..... 2	Risotto..... 5
Tossed Salad..... 4	Steamed Broccoli.... 4
Linguini Alfredo Side..... 6	
Sautéed or Steamed Spinach..... 5	
Quinoa Pilaf..... 5	

We SEE OUR MENU AT
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ENTRÉES

All entrées (with the exception of the Pasta & Vegetarian sections) will be served with vegetable du jour.

— SEAFOOD —

Seafood from all over the world is delivered to our kitchen several times a week, and includes a rotating fresh feature seafood option not listed on the daily menu.

MARYLAND CRAB CAKES

Two crab cakes made from our family recipe, tossed in bread crumbs, fried and topped with whole-grain aioli, served with mashed potatoes. 22

SHRIMP RISOTTO

Grilled jumbo shrimp served over butternut squash, bacon and dried cranberry risotto. Topped with crumbled goat cheese. 20

SCOTTISH SALMON

Fresh Scottish Salmon fillet oven-roasted to medium, served with mashed potatoes and topped with your choice of the following:

PESTO

Homemade basil pesto, balsamic glaze. 21

GORGONZOLA

Gorgonzola-garlic butter, balsamic glaze. 21

— CHICKEN —

CHICKEN MARSALA

Chicken breast sautéed with wild mushrooms in a Marsala wine sauce and served with mashed potatoes. 16

CHICKEN PARMESAN

Breaded and sautéed chicken breast with marinara sauce and Italian cheeses. Served over fresh linguine. 16

— PASTA —

All of our pasta dishes served with fresh, authentic Linguine noodles.

ALFREDO

Linguine tossed in our garlic-Parmesan cream sauce. 13

With Blackened Chicken Breast: 16

With Shrimp: 19

TENDERLOIN RISOTTO

Tenderloin tips sautéed in rich red wine demi-glace with mushrooms, bell peppers and onions, served over risotto. 20

— VEGETARIAN- & VEGAN —

EGGPLANT PARMESAN

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

Served with linguine marinara. 14

VEGAN MAC N' CHEESE

Protein-packed lentil pasta with broccoli and sautéed mushrooms, all tossed in cashew cheese sauce. 14

BUDDHA BOWL

Quinoa, black beans, avocado, sweet potato, spinach, beets, toasted sunflower seeds, vegan smoked paprika aioli. 13

Add Grilled Chicken 16

GRILLED Favorites

All seasoned in our house steak dust, served with mashed potatoes and vegetable du jour.

FILET MIGNON

6 oz. house-cut and always tender, chargrilled to your specifications, topped with gorgonzola-garlic butter. 23

SURF AND TURF

6 oz. Filet Mignon topped with gorgonzola-garlic butter and a Maryland crab cake or six fried shrimp. 29

NEW YORK STRIP STEAK

• Our Signature Steak •

12 oz. house-cut New York strip steak chargrilled to your specifications and topped with horseradish peppercorn butter. 24

PORK CHOP

10 oz bone-in pork chop chargrilled, topped with chipotle BBQ and apple-raisin chutney. 18

GRILL Options

Sautéed Mushrooms and Onions

Topped with cremini mushrooms and onions. 3

Scampi-Style

Topped with two shrimp sautéed in garlic butter-wine sauce. 4

B'S BRUNCH 10AM UNTIL 2PM

Sundays are special here.
(You'll taste what we mean.)

Choose from a wide range of brunch options, from classics like Eggs Benedict to more unique selections like our Fried Egg Reuben.

Wednesday WINE NIGHT

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



ROSÉ

Matua Rosé (*New Zealand*) 8/32

A Pinot Noir Rosé boasting cherry and summer berries with a crisp, refreshing finish.

WHITE

Villa Pozzi Moscato (*Italy*) 8/32

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

Kreusch Piesporter Michelsberg Reisling (*Germany*) 8/32

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

Kris Pinot Grigio (*Veneto*) 8/32

Crisp and vibrant with notes of acacia flower, lime, honey, and hints of almond.

Stoneburn Sauvignon Blanc (*New Zealand*) 8/32

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

Nobilo Chardonnay (*New Zealand*) 8/32

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

Coastal Vines Pinot Grigio (*California*) 7/28

Light, floral aroma with soft flavors of fresh citrus and honeysuckle.

RED

Castle Rock Pinot Noir (*Willamette Valley*) 8/32

Medium-bodied with delicate aromas of violet and rose petals, with a silky and refined finish.

Louis Martini Cabernet (*Sonoma*) 10/40

Wild berries, plum, licorice and mocha flavors, finishing full.

Peirano "Six Clones" Merlot (*Lodi*) 9/36

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

Insurrection Cabernet-Shiraz (*Australia*) 9/36

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

Coastal Vines Cabernet (*California*) 7/28

Dark plum color. Aromas of berries and toast finishing smooth and fruit-forward.

Gascón Malbec (*Mendoza*) 8/32

Full-bodied with a deep violet color. It is elegant, rich in texture and has a long velvety finish.

DESSERT

Smith Woodhouse 10 Year Old Tawny Port

(*Portugal*) 7

Nutty in flavor with a hint of butterscotch.

SPARKLING

Mionetto Prosecco (*Italy*) 9/36

Crisp and bubbly with hints of green apple, white peach and honey.

SANGRIA

Real Sangria (*Spain*) 6

Refreshing and fruity red cocktail wine.

BURNETT RIDGE WINES

All bottled in North College Hill, Ohio

Purple Trillium (*Bordeaux-Style Blend*) 42

Red blend with a dark ruby color and intense ripe berries. Excellent with red meat

Super Tuscan (*Sangiovese*) 40

Herbal notes pair with ripe plum for a complex yet soft finish.

Lake Erie Pinot Gris (*Pinot Gris*) 32

Very bright with crisp citrus, pear and apple notes.



ASSORTED WHITE

DR Loosen Riesling (*Germany*) 26

Willi Haag Riesling Spätlese (*Germany*) 34

Thrive Pinot Grigio (*Italy*) 25

Whitehaven Sauvignon Blanc (*New Zealand*) 27

CHARDONNAY

Four Vines Naked (*Santa Barbara*) 26

La Crema (*Monterey*) 32

Franciscan (*Napa*) 32

Sonoma Cutrer (*Russian River*) 38

Coppola 1/2 bottle (*Monterey*) 16

PINOT NOIR

Montinore (*Oregon*) 32

Calista (*Sonoma Coast*) 33

Etude Lyric (*Santa Barbara*) 42

King Estates (*Oregon*) 44

MERLOT

Charles Krug (*Napa*) 37

Thorn (*Napa*) 58

Alexander Valley 1/2 bottle (*Alex. Valley*) 18

CABERNET SAUVIGNON

Silver Palms (*North Coast*) 28

Vina Robles (*Paso Robles*) 31

Kuleto Frog Prince (*Napa*) 36

Martin Ray (*Napa*) 36

BV (*Napa*) 50

Beringer Knights (*Sonoma*) 54

Silverado (*Napa*) 64

J Lohr 1/2 bottle (*Paso Robles*) 18

ZINFANDEL

Rosenblum (*Paso Robles*) 36

Coppola Director's Cut (*Sonoma Coast*) 39

Saldo (*North Coast*) 46

SHIRAZ and BLENDS

Michael David Petite Petit Sirah (*Lodi*) 28

Lyeth Red Blend (*Sonoma*) 28

Nine Stones Shiraz (*Australia*) 30

Schild Estate Shiraz (*Australia*) 32

House of Cards Red Blend (*Napa*) 32

Kuleto Native Son Red Blend (*Napa*) 36

Catena Malbec (*Argentina*) 39

Estancia Red Meritage (*Paso Robles*) 46

Cooper & Thief Bourbon Barrel Red Blend (*North Coast*) 44

Prisoner Red Blend (*Napa*) 68

OLD WORLD RED

Louis Bernard Cote du Rhone Villages (*France*) 24

Louis Bernard Chateaufeuf du Pape (*France*) 69

El Coto Rioja (*Crianza*) 28

Mont Gras Reserva Carmenère (*Chile*) 26

Caffagio Chianti Classico (*Italy*) 36

Villalta Amarone (*Italy*) 92

SPARKLING

Villa M Brachetto Sparkling Red (*Italy*) 26

Chandon Brut (*Carneros*) 36

Moet and Chandon White Star (*France*) 85

• SINGLE MALT • SCOTCH WHISKY

The Glenlivet (*Speyside*) / *Twelve years old* / 8

The Macallan Double Cask (*Speyside*)
Twelve years old / 10

Lagavulin (*Islay*) / *Sixteen years old* / 14

The Balvenie (*Speyside*) / *Twelve years old* / 11

Laphroig (*Islay*) / *Ten years old* / 10

Oban (*Highlands*) / *Fourteen years old* / 14

Glenmorangie (*Highlands*) / *Ten years old* / 8

BEERS

DRAFT

(16 ounces)

Great Lakes Dortmunder Gold (*Cleveland*) 5

Stella Artois (*Belgium*) 6

BGBW Rotating Taps (*Bowling Green*) 7

Seasonal Rotating Tap (*MKT*)

...
[Ask about our other two rotating taps!]

IMPORTED

Amstel Light (*Holland*) 4

Corona (*Mexico*) 4

Dos Equis (*Mexico*) 4

Guinness Stout 16-oz. Can (*Ireland*) 5

DOMESTIC

Budweiser 3.5 **Michelob Ultra** 3.5

Bud Light 3.5 **Miller Light** 3.5

Coors Light 3.5 **Blue Moon Belgian White** 4

Yuengling Lager 3.5

Kalibur Non-Alcoholic Beer 4

CRAFT

Gumballhead (*3 Floyds Brewing, Munster, IN*) 6
Pale Wheat Ale – ABV=5.6%

Mystic Mama (*Jackie O's, Athens, OH*) 5
American IPA – ABV=7.0%

Slightly Mighty (*Dogfish Head, Milton, DE*) 5
Lo-Cal IPA – ABV=4.0%

Jet Black Heart (*BrewDog Brewing, Winchester, OH*) 5
Milk Stout – ABV=4.7%

Bourbon Barrel Ale
(*Lexington Brewing Co., Lexington, KY*) 7
Bourbon Barrel Ale – ABV=8.2%

CIDER AND TEA BEER

Cider Boy's Seasonal Cider 5

NON-ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water (*16.9 oz.*) 4

Sioux City Root Beer 3

Cock N' Bull Ginger Beer 3.5

Strawberry Lemonade 4

Coke, Diet Coke, 7-Up, Mountain Dew,

Ginger Ale, Lemonade

Grounds for Thought Coffee 3