



• *Serving great food since 1972* •

—APPETIZERS—

CRAB CAKE

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

SHRIMP COCKTAIL

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

CHICKEN QUESADILLA

Fresh fajita-seasoned chicken with scallions, cherry tomatoes and melted cheese seared in a flour tortilla, served with salsa and sour cream. 9

CHICKEN BITES

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

- Buffalo with bleu cheese
- Ginger Teriyaki with honey Dijon

SPINACH ARTICHOKE DIP

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

BEEF TIPS AU POIVRE

Peppercorn-crusted tenderloin tips sautéed then tossed in a bleu cheese cream sauce. Served over French bread crostinis. 13

ONION RINGS

Served with horseradish cream sauce. 9

▶ IF TODAY'S YOUR ◀
BIRTHDAY
DINNER'S ON US!

• FLAT BREADS •

*Served on baked naan bread.**

APPLE-BLEU

Granny Smith apples, bacon, crumbled bleu cheese, spinach and maple vinaigrette. 9

SOUTHWEST CHICKEN

Fresh fajita chicken, Cholula sauce, sautéed peppers and onions, white cheddar and scallions. 10

MARGHERITA

Fresh mozzarella, basil, marinara sauce. 9

**Substitute gluten-free crust for \$5*

The freshest SALADS

Our Salad Dressings are all homemade. Choose from Italian Ranch, Bleu Cheese, Russian, Honey-Dijon, Balsamic Vinaigrette and Sweet White Balsamic Vinaigrette.

CHICKEN COBB

Grilled chicken breast, bacon, egg, tomato, bleu cheese crumbles, avocado and honey-dijon dressing over a bed of fresh greens. 10

SALMON SPINACH APPLE

Fresh spinach, Granny Smith apples, crumbled bleu cheese, bacon and candied pecans topped with a 5-ounce pan-seared Scottish Salmon fillet. Served with maple vinaigrette. 14

BEET SALAD

Sea salt-roasted red and golden beets, mixed greens, avocado, goat cheese and toasted almonds. Served with pistachio dressing. 8

BLACKENED STRIP STEAK

Romaine lettuce, crumbled bleu cheese, tomatoes, pickled red onion, cremini mushrooms, topped with a 5 oz. blackened New York strip steak and a crispy onion ring. Served with bleu cheese dressing. 15

CHICKEN CAESAR

All-romaine lettuce tossed with our homemade Caesar dressing, garlic croutons and Parmesan cheese. Topped with grilled chicken breast. 9

CHEF'S

House-sliced Virginia baked ham and roasted chicken, Swiss and cheddar cheeses, cucumber, tomato, egg and fresh greens. Served with your choice of dressing. 9

SPINACH AND GOAT CHEESE

Fresh spinach, caramelized onions, candied pecans and Granny Smith apples topped with fried goat cheese croquettes. Served with sweet white balsamic vinaigrette. 11

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

SANDWICHES & WRAPS

*Served with potato chips.
Upgrade to fries for \$2.*

PRIME RIB SANDWICH

Presented open-face on Texas toast, grilled prime rib and melted Swiss cheese. Served with au jus and horseradish cream sauce. 12

CRAB CAKE SANDWICH

Our Maryland crab cake on a grilled Kaiser roll with lettuce and Dijon aioli. 12

GRILLED REUBEN

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

CHICKEN CLUB KAISER

Grilled or breaded chicken with lettuce, tomato and Hellmann's. Topped with bacon and melted cheddar cheese. 9.5

CLUB SANDWICH

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

CHICKEN PESTO MELT

Grilled chicken with pesto aioli and melted provolone, served on toasted multi-grain bread. 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. Served with potato chips.
Upgrade to fries for \$2.*

HAMBURGER 8

*With Cheddar cheese 8.5
With Cheddar and Bacon 9.5*

BLACK AND BLEU BURGER

Searred in Cajun spices and topped with melted bleu cheese crumbles. 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 multi-grain bread with lettuce, tomato and smoked paprika vegan aioli. 11

SUBS

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

ITALIAN COLD CUT

Italian salamis, ham, Cappelletti, Provolone, lettuce, tomato and white balsamic vinaigrette. 9

ITALIAN BEEF

Thinly sliced top round of beef topped with melted provolone cheese and giardiniera, served with au jus and horseradish. 10

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

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

Each served with our homemade coleslaw.

FRIED SHRIMP

We bread our own in-house. Served with French fries. 14

FISH & CHIPS

Atlantic Cod fried in a light breading. Served with French fries. 12

HOT CHICKEN

Sliced roasted chicken between two slices of white bread with mashed potatoes and chicken gravy. 9

HOT ROAST BEEF

Roast beef between two slices of white bread with mashed potatoes and beef gravy. 9



À LA CARTE

Cole Slaw.....2	French Fries.....2
Apple Sauce.....2	Half Baguette.....3
Tossed Salad.....4	Risotto.....5
Steamed Broccoli.....3	
Linguini Alfredo Side.....6	
Sautéed or Steamed Spinach.....5	



ENTRÉES

All entrées (with the exception of the Pasta & Vegetarian sections) will be served with lightly oiled French green beans seasoned with sea salt and cracked black pepper.

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 redskin potatoes. 21

SHRIMP RISOTTO

Grilled jumbo shrimp served over a green pea and mushroom risotto. Topped with shaved parmesan. 20

SCOTTISH SALMON

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

PESTO

With homemade pine nut pesto. 21

GORGONZOLA

With gorgonzola-garlic butter. 21

GINGER TERIYAKI

Glazed with ginger-teriyaki sauce. 21

CHICKEN

CHICKEN MARSALA

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

CHICKEN PARMESAN

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

CHICKEN CAPRESE

Grilled chicken breast topped with fresh mozzarella cheese, tomatoes, fresh pesto and balsamic glaze. Served with mashed redskin potatoes. 16

CHICKEN PICATTA

Grilled chicken breast with capers and artichokes in a lemon beurre blanc, served over fresh linguine. 16

BEEF

TENDERLOIN TIPS RISOTTO

Filet Mignon tips sautéed in rich, roasted garlic Burgundy demi-glace with mushrooms, bell peppers and onions. Served over risotto. 19

BRAISED SHORT RIBS

Braised short ribs served over mushroom demi-glace. Served with mashed redskin potatoes. 24

Wednesday WINE NIGHT

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

PASTA & VEGETARIAN

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

LINGUINE ALFREDO

Tender linguine noodles tossed with our garlic-Parmesan cream sauce. 14

With Blackened Chicken Breast: 16

With Shrimp: 19

VEGAN MAC N' CHEESE

Lentil pasta tossed with cremini mushrooms, roasted cauliflower and cashew cheese sauce. 14

VODKA RAVIOLI

Spinach and ricotta ravioli in roasted tomato-vodka cream sauce with sautéed spinach. 15

GRILLED Favorites

All seasoned in our house steak dust, served with mashed redskin potatoes and French green beans.

FILET MIGNON

House-cut and always tender Filet Mignon, chargrilled to your specifications, served over a roasted garlic cabernet demi-glace. 5 oz. 20 / 8 oz. 28

SURF AND TURF

Your choice of either a 5 oz. or 8 oz. Filet Mignon served over demi-glace and either a Maryland crab cake or six fried shrimp. 5 oz. 26 / 8 oz. 33

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

CHIPOTLE BBQ PORK CHOP

10 oz French-cut pork chop grilled and topped with a crispy onion ring and chipotle BBQ sauce. 19

GRILL Options

Black and Bleu 3

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

Sautéed Mushrooms and Onions 3

Topped with cremini mushrooms and onions.

Scampi-Style 4

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



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.

Prendo Pinot Grigio (*Italy*) 8/32

Bright and citrus-forward with an herbaceous finish. A great food wine!

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.

Schild Estate Unoaked Chardonnay

(*Australia*) 9/36 Medium-bodied vanilla accents and a buttery finish.

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 Lodge Reserve Port (*Portugal*) 6

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

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.



ASSORTED WHITE

DR Loosen Riesling (*Germany*) 26

Willi Haag Riesling Spätlese (*Germany*) 34

Elena Walsh Pinot Grigio (*Italy*) 28

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

Starmont (*Napa*) 48

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 Full Pull (*Bowling Green*) 7

Maumee Bay #Fakejuice IPA (*Toledo*) 6

Seasonal Drafts (*priced accordingly*)

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%

Alpha King (*3 Floyds Brewing, Munster, IN*) 6
American Pale Ale – ABV=6.6%

Chomolungma (*Jackie O's, Athens, OH*) 5
English Brown Ale – ABV=6.5%

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

Razz Wheat (*Jackie O's, Athens, OH*) 5
Fruit Pale Wheat Ale – ABV=5.5%

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

Angelica (*Lord Hobo Brewing Co., Woburn, MA*) 5
Pale Wheat Ale – ABV=5.5%

Von Pilsner (*Crooked Stave, Denver, CO*) 5
Pilsner – ABV=5.0%

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

CIDER

Cider Boy's Seasonal Cider 5

NON-ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water (16.9 oz) 4

Sioux City Root Beer 3

Strawberry Lemonade 4

Coke, Diet Coke, 7-Up, Mountain Dew, Ginger Ale, Lemonade