

## OMELETTES

SamB's 3-egg omelettes are served with strawberry preserves and an English muffin or toast.

### HAM & CHEESE 7.5

Thinly sliced Virginia ham and Cheddar-Jack cheese blend.

### SPINACH & SWISS 7.5

Fresh baby spinach and melted Swiss cheese.

### MUSHROOM & CHEESE 7.5

Sautéed mushrooms with Cheddar-Jack cheese blend.

### GREEK VEGETARIAN 7.5

Baby spinach, mushrooms, diced tomatoes and feta cheese.

### WESTERN 8

Sliced ham, green peppers, onions and Cheddar-Jack cheese blend.

### BACON-JALAPEÑO 8

Sautéed fresh jalapeños, smokehouse bacon and Cheddar-Jack cheese.

## BREAKFAST SANDWICHES

Breakfast sandwiches are served with home fries.

### FRIED EGG BLT 8

Two fried eggs, bacon, lettuce, tomato, basil-aioli and cheddar cheese on white toast.

### FRIED EGG REUBEN 11

Our classic corned beef Reuben sandwich on marbled rye with Russian dressing, Swiss cheese, sauerkraut and a fried egg.

### SAUSAGE GRAVY AND BISCUITS 6

Two buttery biscuits served with homemade sausage gravy.

## SKILLETS

All of SamB's skillets are baked with 3 eggs, country redskin potatoes and Cheddar-Jack cheese. Served with an English muffin or toast.

### FARMHOUSE 9

Eggs, bacon, mushrooms and onions over potatoes with melted Cheddar-Jack cheese.

### VEGGIE 8.5

Eggs and redskin potatoes with mushrooms, onions, spinach, tomatoes and melted cheese.

### MEAT LOVERS 9.5

Bacon, sausage and ham with eggs, redskin potatoes and cheese.

### PRIME TIME 12

Prime Beef Tips, potatoes, eggs, onions and Cheddar-Jack cheese.

## WAFFLES

All of SamB's waffles are served with butter, powdered sugar and syrup.

### BELGIAN 5

Our homemade Belgian waffle topped with powdered sugar.

Complement with fresh strawberries and whipped cream, add 2

### CHOCOLATE CHIP 6

Our Belgian waffle with chocolate chips and whipped cream.

### MONSTER 7

Our chocolate chip waffle with coconut, pecans, whipped cream and honey-maple glaze.

## FRENCH TOAST

### APPLE-PECAN 6

Our hearty French toast featuring our thick-sliced baguette bread, honey-maple glaze, pecans and slivered Granny Smith apples.

### CRANBERRY-WALNUT 6

Cranberry-walnut bread in cinnamon-laced batter with maple syrup.

## EGG DISHES

SamB's egg dishes are served with 2 eggs, strawberry preserves and an English muffin or toast. Egg beaters are available for an additional .75

### EGGS & HOMEFRIES 6

### BACON & EGGS 7

### CANADIAN BACON & EGGS 7

### SAUSAGE & EGGS 7

### CRAB CAKE & EGGS 15

Our signature Maryland crab cake topped with hollandaise sauce.

### SAMB'S SUNRISE PLATE 8

Choice of breakfast meat, two eggs, home fries and an English muffin or toast.

## • SPECIALTY BEVERAGES •

### HOT

## COFFEES

Enjoy our specialty coffee beverages featuring our own blend from Grounds for Thought, brewed with purified water and topped with fresh whipped cream.

### SPANISH COFFEE 7

Tia Maria, Brandy and Dark rum.

### ITALIAN COFFEE 7.5

Amaretto di Saronno and Brandy.

### IRISH NUT COFFEE 7.5

Bailey's and Frangelico.

## COCOA AND CIDER

### HOT CHOCOLATE 3.5

Topped with fresh whipped cream.

### PEPPERMINT PATTY 6.5

Peppermint schnapps, hot chocolate and whipped cream.

### CARAMEL COCOA 6.5

Caramel Bailey's, hot chocolate and whipped cream.

### HOT CIDER 3

Lipton's hot cider garnished with a cinnamon stick.

### CARAMEL APPLE CIDER 6.5

Stoli Caramel Vodka with hot cider.

### CAPTAIN & CIDER 6.5

Featuring Captain Morgan's spiced rum.

## EGGS BENEDICT

We start with our traditional Eggs Benedict featuring Canadian bacon and 2 poached eggs served on an English muffin with hollandaise. Served with orange slices.

### TRADITIONAL BENEDICT 10

Or try one of our delicious variations:

### VEGETARIAN BENEDICT 10

with spinach and sliced tomatoes.

### SMOKED SALMON BENEDICT 12

### COLD

### MIMOSA 6.5

Mionetto Prosecco and orange juice.

### BELLINI 6.5

Vodka, Procecco and choice of flavored fruit purée over ice. Choose from strawberry, raspberry, mango or peach.

### BLOODY MARY 5.5

Vodka with Zing Zang Bloody Mary mix in a salt and pepper-rimmed glass. Garnished with lemon and olive.

### PROSECCO CITRUS SPRITZER 6.5

A refreshing burst of citrus flavor featuring Prosecco, lemonade and lime wedge.

## ALA CARTE

Two Eggs 3

Home Fries 2

Sausage Gravy 3.5

English Muffin 2

Toast 2

(White, Marbled rye or Multi-grain)

Cranberry-Walnut Toast 2.5

Bacon 3.5

Canadian Bacon 3.5

Sausage Links 3.5

Applesauce 2

Cottage Cheese 2

Coleslaw 2

Onion Ring Side 3.5

French Fries 2

IF **TODAY** IS YOUR BIRTHDAY,  
**Brunch is on us.**

## APPETIZERS

### CRAB CAKE 11

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

### SHRIMP COCKTAIL 10

Peeled and chilled shrimp served with spicy cocktail sauce.

### SPINACH ARTICHOKE DIP 9.5

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

### BUFFALO CHICKEN BITES 8

Served with celery and bleu cheese dressing.

## SOUPS

### BAKED FRENCH ONION 5

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

### BLACK BEAN 4

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

### SOUP DU JOUR 4

Homemade in our kitchen daily.

## SALADS

*All our salad dressings are homemade. Choose from Italian Ranch, Bleu Cheese, Russian, Honey-Dijon, Balsamic Vinaigrette and Sweet White Balsamic Vinaigrette.*

### CHICKEN DIJON 9

Grilled chicken breast, bacon, egg, tomato and Cheddar-Jack cheese with honey-Dijon dressing.

### CHICKEN CAESAR 9

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

### SALMON SPINACH APPLE 14

Fresh spinach, Granny Smith apples, crumbled bleu cheese, bacon and candied pecans topped with a 4-ounce pan-seared Scottish Salmon fillet. Served with maple vinaigrette.

### SPINACH AND GOAT CHEESE 11

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

## SANDWICHES AND WRAPS

*Garnished with potato chips.*

### CRAB CAKE SANDWICH 12

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

### GRILLED CHICKEN CLUB KAISER 9.5

Grilled chicken with lettuce, tomato and Hellman's. Topped with bacon and melted cheddar cheese.

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

### CHILLED VEGGIE WRAP 8

Flour tortilla filled with Boursin cheese spread, mixed greens, bell pepper, onion, cucumber, tomato and shredded cheddar-jack. Finished with balsamic glaze.

## BURGERS

*Our beef burgers are 8 ounces of Prime Beef and dressed with lettuce and tomato on a fresh Kaiser roll. Garnished with potato chips.*

### HAMBURGER 8

*With cheddar cheese 8.5*

### CHIPOTLE BARBECUE BURGER

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

## PLATTERS

*Each served with our homemade coleslaw.*

### FRIED SHRIMP 13

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

### FISH & CHIPS 11

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

### HOT CHICKEN 9

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

### HOT ROAST BEEF 9

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

## SUBS

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

### SAMB'S CHEESESTEAK SUBS 8

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

### HOAGIE Add .5

*(Lettuce, tomato)*

### VOLCANO Add .5

*(Buffalo sauce)*

### LOADED Add 1

*(Grilled onions, green peppers and mushrooms)*

# We Cater.

Sam B's offers a full range of catering services and banquet rooms. For more information, visit us at

[www.samb.com](http://www.samb.com)

## ENTRÉES

### CHICKEN

#### CHICKEN PARMESAN 16

Sautéed chicken breast with marinara sauce and Italian cheeses. Served over linguine noodles.

#### CHICKEN MARSALA 15

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

### SEAFOOD

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

#### MARYLAND CRAB CAKES 20

Two crab cakes made with our Crab Imperial mixture, pan-fried and topped with Dijon aioli.

#### PESTO SALMON 20

Fresh Scottish Salmon fillet oven-roasted to medium with our homemade pesto sauce.

#### GINGER TERIYAKI 20

Our Scottish Salmon glazed with ginger-teriyaki sauce.

### PASTA AND VEGETARIAN

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

#### EGGPLANT PARMESAN 14

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

#### LINGUINE ALFREDO 14

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

*With Blackened Chicken Breast: 16*

*With Shrimp: 19*

#### VODKA RAVIOLI 15

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

### GRILLED FAVORITES

#### SURF AND TURF 26

A 5-ounce filet mignon wrapped in bacon and served with choice of a Maryland crab cake or six fried shrimp.

#### NEW YORK STRIP STEAK 24

*Our "Signature Steak"*

Twelve ounces of delicious Certified Angus Beef steak broiled to your liking.

#### SAMB'S SIRLOIN 20

An 8-ounce charbroiled Certified Angus Beef sirloin topped with Cabernet demi glace and crispy fried onions.

# WINES

by the GLASS

## WHITE

**Villa Pozzi Moscato** (Italy) 8/32: *Bright and citrus-forward with an herbaceous finish. A great food wine!*

**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 with vanilla accents and a buttery finish.*

**Coastal Vines Chardonnay** (California) 6/24: *Medium-dry wine with hints of vanilla and honey, with a toasty oak finish.*

**Coastal Pinot Grigio** (California) 6/24: *Light, floral aroma with soft flavors of fresh citrus and honeysuckle.*

## RED

**Wolfftrap Red Blend** (S. Africa) 7/28: *A lively blend of Syrah, Mourvedre and Viognier boasting fruity, earthy, spicy characteristics of a classic Rhone blend.*

**Line 39 Pinot Noir** (Central Coast) 8/32: *A smooth, medium-bodied, cherry and wild berry varietal with a hint of vanilla.*

**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) 6/24: *Dark plum color. Aromas of berries and toast finishing smooth and fruit-forward.*

**Coastal Vines Pinot Noir** (California) 6/24: *Light red wine with a bouquet of fruit, a touch of vanilla and subtle hints of oak.*

## 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.*

## SANGRIA

**Real Sangria** (Spain) 6: *Refreshing and fruity red cocktail wine.*

## ROSÉ

**Matua Rosé** (New Zealand) 8/32: *A Pinot Noir Rosé with cherry and sum-mer berries and a crisp finish.*

## SPARKLING

**Mionetto Prosecco** (Italy) 9/36: *Crisp and bubbly with hints of green apple, white peach and honey.*

# WINE NIGHT WEDNESDAY

Enjoy a 50% discount on any bottle of wine with purchase of Dinner Entreeé [DINE-IN ONLY]

# BEERS

## DRAFT (16 ounces)

**Great Lakes Dortmunder Gold** (Cleveland) 5

**BGBW Full Pull** (Bowling Green) 7

**Stella Artois** (Belgium) 5

**Dogfish Head 60 Min. IPA** (Delaware) 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) *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**

# WINES

by the BOTTLE

## 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 (Alexander 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 & 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 Chateauneuf 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

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

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

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

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

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

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