



• *Serving great food since 1972* •

— APPETIZERS —

CRAB CAKE

Jumbo lump Maryland crabmeat with herbs and Parmesan, pan-fried and topped with Dijon aioli. *11*

SHRIMP COCKTAIL

Peeled and chilled shrimp served with spicy cocktail sauce. *10*

CHICKEN QUESADILLA

Fresh fajita chicken with scallions, tomatoes, and melted cheeses. *9*

CHICKEN BITES

Served with pickled celery and carrots, your choice of sauce and dressing. *8*

- Buffalo and bleu cheese
- Ginger Teriyaki and honey dijon

SPINACH ARTICHOKE DIP

Fresh spinach and artichoke hearts baked with cheese and served with baguette bread. *10*

GOAT CHEESE CROQUETTES

Sliced goat cheese tossed in breadcrumbs and deep-fried. Served with marinara. *10*

BEEF CARPACCIO

Thinly-sliced beef tenderloin topped with truffle oil, whole grain aioli, bagel chips and chives. *12*

► IF TODAY'S YOUR ◀

BIRTHDAY
DINNER'S ON US!

• FLAT BREADS •

APPLE-BLEU

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

SOUTHWEST CHICKEN

Fresh fajita chicken, Cholula sauce, black bean and corn salsa, white cheddar and scallions. *10*

SMOKED SALMON

Smoked salmon with herbed cream cheese, spinach, red onion and capers. *10*

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 4-ounce pan-seared Scottish Salmon fillet. Served with maple vinaigrette. *14*

CHOPPED ITALIAN

Chopped Romaine, grape tomatoes, Italian meats, fresh mozzarella and sweet white balsamic vinaigrette. *10*

BLACKENED STRIP STEAK

Romaine lettuce, crumbled bleu cheese, tomatoes, pickled red onion, cremini mushrooms, crispy onion straws and a 5 oz blackened New York Strip steak. 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

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. *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

Garnished with potato chips.

BEEF JALAPEÑO WRAP

Thinly sliced top round grilled with fresh jalapeños, bleu and cheddar-jack cheeses, lettuce and tomato. Served in a flour tortilla wrap with Sriracha aioli. 9

CRAB CAKE SANDWICH

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

CHILLED VEGGIE WRAP

A flour tortilla filled with Boursin cheese spread, mixed greens, bell pepper, onion, cucumber, tomato and shredded cheddar-jack. Finished with balsamic syrup. 8

GRILLED REUBEN

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

GRILLED CHICKEN CLUB KAISER

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

CLUB SANDWICH

Thinly sliced roasted chicken and ham on toasted multi-grain bread with lettuce, tomato, mayonnaise, bacon and Provolone cheese. 9.5

CHICKEN PESTO MELT

Grilled chicken with pesto-mayonnaise and Provolone on multi-grain bread. 9

•PRIME• BURGERS

All of 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

With Cheddar and Bacon 9.5

BLACK AND BLEU BURGER

Seared in Cajun spices and topped with melted bleu cheese crumbles. 9.5

CHIPOTLE BARBECUE BURGER

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

HORSERADISH SWISS BURGER

Sautéed mushrooms and onions with melted Swiss and horseradish sauce 10

JALAPEÑO BURGER

With bacon, Cheddar-Jack cheese, fresh jalapeños and Sriracha aioli. 10

VEGETARIAN BURGER

Featuring a vegetarian blend of corn, black beans and mushrooms. Served with lettuce and tomato on a fresh Kaiser. 7

SUBS

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

ITALIAN COLD CUT

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

FRENCH DIP

Thinly sliced top round of beef with melted Swiss cheese. Served with fresh horseradish and au jus. 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. 13

FISH & CHIPS

Atlantic Cod fried in a light breading. Served with French fries. 11

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

ALA 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	

30% DISCOUNT

on any bottle
of wine purchased
To-Go

ENTRÉES

Entrées may be accompanied by our Soup du Jour or Tossed Salad for an additional 2.00.

SEAFOOD

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

MARYLAND CRAB CAKES

Two crab cakes made with our Crab Imperial mixture, pan-fried and topped with Dijon aioli. 20

SCAMPI RISOTTO

Gulf shrimp sautéed with artichokes and tomatoes, tossed with scampi beurre blanc and served over risotto. 20

SCOTTISH SALMON

Fresh Scottish Salmon fillet oven-roasted perfectly to medium and finished with one of our homemade toppings:

PESTO

With homemade pine nut pesto. 20

GORGONZOLA

With gorgonzola-garlic butter. 20

GINGER TERIYAKI

Glazed with ginger-teriyaki sauce. 20

GRILLED Favorites

All our steaks are seasoned with our house steak seasoning and topped with clarified butter.

FILET MIGNON

Tender and delicious choice Filet Mignon wrapped in bacon and chargrilled to your specifications. 5 oz. 20 / 8 oz. 28

SURF AND TURF

A 5-ounce filet mignon wrapped in bacon and served with choice of a Maryland crab cake or six fried shrimp. 26

NEW YORK STRIP STEAK

• Our Signature Steak •
Twelve ounces of delicious Certified Angus Beef steak broiled to your liking. 24

CHIPOTLE BBQ PORK CHOP

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

BONELESS RIBEYE

12 oz grilled and topped with horseradish peppercorn butter. 24

GRILL Options

Black and Bleu 2

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.

CHICKEN

CHICKEN MARSALA

Chicken breast sautéed with wild mushrooms in a Marsala wine brown sauce. 16

CHICKEN PARMESAN

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

CHICKEN CAPRESE

Breaded and sautéed chicken breast topped with fresh mozzarella cheese, tomatoes, pesto and balsamic glaze. 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

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

EGGPLANT PARMESAN

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

Served with linguine marinara. 14



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

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*) 7/28

Dark plum color. Aromas of berries and toast finishing smoothy 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

Moët 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**