

OMELETTES

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

HAM & CHEESE 7.50

Thinly sliced Virginia ham and Cheddar-Jack cheese blend.

SPINACH & SWISS 7.50

Fresh baby spinach and melted Swiss cheese.

MUSHROOM & CHEESE 7.50

Sautéed mushrooms with Cheddar-Jack cheese blend.

GREEK VEGETARIAN 7.50

Baby spinach, mushrooms, diced tomatoes and feta cheese.

WESTERN 7.99

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

BACON-JALAPEÑO 7.99

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

BREAKFAST SANDWICHES

Breakfast sandwiches are served with home fries.

FRIED EGG BLT 7.99

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

FRIED EGG REUBEN 10.99

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

SAUSAGE GRAVY AND BISCUITS 5.99

Two buttery biscuits served with homemade sausage gravy.

SKILLETTS

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

FARMHOUSE 8.99

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

VEGGIE 8.50

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

MEAT LOVERS 9.50

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

PRIME TIME 11.99

Prime Rib Tips, potatoes, eggs, onions and Cheddar-Jack cheese with a side of horseradish sauce.

WAFFLES

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

BELGIAN 4.99

Our homemade Belgian waffle topped with powdered sugar.

Complement with fresh strawberries and whipped cream, add 1.99

CHOCOLATE CHIP 5.99

Our Belgian waffle with chocolate chips and whipped cream.

MONSTER 6.99

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

FRENCH TOAST

APPLE-PECAN 5.99

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

CRANBERRY-WALNUT 5.99

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 5.99

BACON & EGGS 6.99

CANADIAN BACON & EGGS 6.99

SAUSAGE & EGGS 6.99

CRAB CAKE & EGGS 14.99

Our signature Maryland crab cake topped with hollandaise sauce.

SAMB'S SUNRISE PLATE 7.99

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 7.00

Tia Maria, Brandy and Dark rum.

ITALIAN COFFEE 7.50

Amaretto di Saronno and Brandy.

IRISH NUT COFFEE 7.50

Bailey's and Frangelico.

COCOA AND CIDER

HOT CHOCOLATE 3.50

Topped with fresh whipped cream.

PEPPERMINT PATTY 6.50

Peppermint schnapps, hot chocolate and whipped cream.

CARAMEL COCOA 6.50

Caramel Bailey's, hot chocolate and whipped cream.

HOT CIDER 2.75

Lipton's hot cider garnished with a cinnamon stick.

CARAMEL APPLE CIDER 6.50

Stoli Caramel Vodka with hot cider.

CAPTAIN & CIDER 6.50

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 9.99

Or try one of our delicious variations:

VEGETARIAN BENEDICT 9.99

with spinach and sliced tomatoes.

SMOKED SALMON BENEDICT 11.99

COLD

MIMOSA 6.50

Mionetto Prosecco and orange juice.

BELLINI 6.50

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

BLOODY MARY 5.50

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

Loaded:

A skewer of shrimp, cheese, olive and cucumber, add 2.00

PROSECCO CITRUS SPRITZER 6.50

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

ALA CARTE

Two Eggs 2.99

Home Fries 1.99

Sausage Gravy 3.29

Fresh Seasonal Fruit 3.50

English Muffin 1.99

Toast 1.99

(White, Marbled rye or Multi-grain)

Cranberry-Walnut Toast 2.50

Bacon 3.50

Canadian Bacon 3.50

Sausage Links 3.50

Applesauce 1.99

Cottage Cheese 1.99

Coleslaw 1.99

Onion Ring Side 3.50

French Fries 1.99

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

APPETIZERS

CRAB CAKE 10.99

Fresh 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.

SPINACH ARTICHOKE DIP 9.50

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

BUFFALO CHICKEN BITES 7.99

Served with celery and bleu cheese dressing.

SOUPS

BAKED FRENCH ONION 4.99

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

BLACK BEAN 3.99

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

SOUP DU JOUR 3.99

Homemade in our kitchen daily.

SALADS

All our salad dressings are homemade. Choose from Italian Ranch, Bleu Cheese, Russian, Honey-Dijon, Balsamic Vinaigrette and Low-fat Raspberry Vinaigrette.

CHICKEN DIJON 8.99

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

CHICKEN CAESAR 8.99

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

CHICKEN CASHEW 9.99

Grilled chicken, mushrooms, mandarin oranges and cashews on a bed of mixed greens.

SPINACH APPLE 8.99

Fresh spinach, Granny Smith apples, bleu cheese and bacon topped with candied pecans. Served with maple vinaigrette.

CALIFORNIA 8.99

Strawberries, mandarin oranges, red onion, crumbled bleu cheese and candied pecans on a bed of mixed greens. Served with low-fat raspberry vinaigrette.

SANDWICHES AND WRAPS

Garnished with potato chips.

CRAB CAKE SANDWICH 11.99

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)

CRANBERRY CHICKEN WRAP 8.99

Cold-roasted chicken with spinach, mandarin oranges, cashews and cranberry-raisin rum sauce in a wheat tortilla wrap.

PLATTERS

Each served with our homemade coleslaw.

FRIED SHRIMP 12.99

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

FISH & CHIPS 10.99

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

HOT CHICKEN 8.99

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

HOT ROAST BEEF 8.99

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

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 7.99

CHEESEBURGER 8.50

With cheddar cheese.

CHIPOTLE BARBECUE BURGER

With smokehouse bacon, chipotle barbecue sauce, cheddar cheese and onion tanglers. 9.99

SUBS

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

SAMB'S CHEESESTEAK SUBS 7.99

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

HOAGIE Add .50

(Lettuce, tomato)

VOLCANO Add .50

(Buffalo sauce)

LOADED Add .99

(Grilled onions, green peppers and mushrooms)

The consumption of raw or undercooked foods may cause serious illness.

We Cater.

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

ENTRÉES

CHICKEN

CHICKEN PARMESAN 15.99

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

CHICKEN MARSALA 14.99

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 19.99

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

PESTO SALMON 19.99

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

CRANBERRY-RUM SALMON 19.99

Fresh Scottish Salmon roasted medium with our cranberry-rum glaze.

GRILLED FAVORITES

SURF AND TURF 25.99

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 23.99

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

SAMB'S SIRLOIN 18.99

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

PASTA AND VEGETARIAN

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

EGGPLANT PARMESAN 13.99

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

LINGUINE ALFREDO 13.99

Tender linguine noodles tossed with our garlic-Parmesan cream sauce.
With Blackened Chicken Breast: 15.99
With Shrimp: 18.99

VODKA RAVIOLI 14.99

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

WINES

by the GLASS

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.*

McManis Pinot Grigio (Lodi) 7/28: *Bright and citrus-forward with a soft finish. Pairs well with our specialty salads and pasta dishes.*

Stoneburn Sauvignon Blanc (New Zealand) 7/28: *A crisp, refreshing blend of tropical pineapple and passion fruit accents. Complements fresh seafood and salads.*

McManis Chardonnay (Lodi) 7/28: *A fruit-forward wine with a touch of creaminess, finishing crisp with citrus and peach notes.*

Midnight Chardonnay (Paso Robles) 8/32: *Medium-bodied California-style with toasty oak, vanilla accents and a buttery finish.*

RED

Insurrection Cabernet-Shiraz (Australia) 8/32: *Rich and well-balanced with hints of cherry and plum and a smooth, spicy finish.*

Peirano "Six Clones" Merlot (Lodi) 8/32: *Full-bodied and extremely versatile. An excellent match for herb-based dishes and grilled meats.*

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

Man Vintners Cabernet (South Africa) 7/28: *Aromas of ripe red and black fruits balanced with toasted oak and vanilla, finishing full.*

Finca Flichman Reserva Cabernet (Argentina) 8/32: *A full-bodied, spicy start with red berry fruit and oak flavors that finish smoothly.*

DESSERT

Smith Woodhouse Lodge Reserve Ruby 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.*

BLUSH

Beringer White Zinfandel (Napa) 6/24: *A light-bodied wine with an array of fresh aromas.*

WINE NIGHT WEDNESDAY

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

• SINGLE MALT • SCOTCH WHISKEY

The Glenlivet Speyside

Twelve years old / 8: *Fruity and flowery with a complex but delicate balance of sweetness and malty dryness.*

The Macallan Speyside

Twelve years old / 10: *Full-bodied and classically renowned for its sherry-cask aging.*

Lagavulin Islay

Sixteen years old / 14: *Powerfully complex and intense with a huge, smooth finish.*

BEERS

DRAFT (16 ounces)

Great Lakes Dortmund Gold (Cleveland) 4.50

Happy Amber Ale (Cincinnati) 4.75

Yuengling Light (Pennsylvania) 3.75

Dogfish Head 60 Min. IPA (Delaware) 5.95

Seasonal Drafts (priced accordingly)

IMPORTED

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

Budweiser 3.25

Michelob Ultra 3.50

Bud Light 3.25

Miller Light 3.25

Coors Original 3.25

Coors Light 3.25

Samuel Adams 3.95

Yuengling Black & Tan 3.25

Crispin Natural Pear Cider 4.50

Blue Moon Belgian White 3.95

Yuengling Lager 3.25

FOUNTAIN DRINKS

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

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

WINES

by the BOTTLE

ASSORTED WHITE

DR Loosen Riesling (Germany) 26

Madonna Riesling Spatlese (Germany) 24

Elena Walsh Pinot Grigio (Italy) 28

Whitehaven Sauvignon Blanc (New Zealand) 27

CHARDONNAY

Four Vines Naked (Santa Barbara) 26

Franciscan (Napa) 32

Coppola Director's Cut (Russian River) 32

Sonoma Cutrer (Russian River) 38

J Lohr 1/2 bottle (Monterey) 14

PINOT NOIR

Montinore (Oregon) 32

Etude Lyric (Santa Barbara) 34

King Estates (Oregon) 44

MERLOT

Waterstone (Napa) 32

Joseph Carr (Napa) 35

Rombauer (Napa) 50

Alexander Valley 1/2 bottle (Alex. Valley) 20

CABERNET SAUVIGNON

Silver Palms (North Coast) 28

Vina Robles (Paso Robles) 31

Frog Prince Kuleto (Napa) 38

BV Cabernet (Napa) 40

Beringer Knights (Sonoma) 45

Clos du Val (Napa) 50

Silverado (Napa) 56

Dry Creek 1/2 bottle (Sonoma) 24

ZINFANDEL

Rosenblum (Paso Robles) 32

Coppola Director's Cut (Sonoma Coast) 39

Rombauer (Napa) 50

SHIRAZ & BLENDS

Petite Petit Sirah (Lodi) 28

Nine Stones Shiraz (Australia) 30

Schild Estate Shiraz (Australia) 32

Santa Ema Reserve Cabernet-Merlot (Chile) 24

Wolfftrap Rhone Blend (South Africa) 24

Steltzner Claret (Napa) 28

Catena Malbec (Argentina) 39

Finca Flichman Malbec Blend (Argentina) 30

Lyeth Red Meritage (Sonoma) 28

Estancia Red Meritage (Paso Robles) 46

Suvla Sir Syrah-Merlot (Turkey) 46

Fanciscan Magnificat (Napa) 75

SPARKLING

Villa M Brachetto Sparkling Red (Italy) 32

Chandon Brut (Carneros) 40

Moet and Chandon White Star (France) 82

OLD WORLD RED

Louis Bernard Cote du Rhone Villages (France) 24

Chateau des Laurets Bordeaux (France) 50

Louis Bernard Chateaufeuf du Pape (France) 69

Fontella Chianti (Italy) 22

El Coto Rioja (Crianza) 28

Mont Gras Reserva Carmenère (Chile) 26

Caffagio Chianti Classico (Italy) 36

Villalta Amarone (Italy) 74

• NON-ALCOHOLIC BEVERAGES

Kalibur Non-Alcoholic Beer 3.95

San Pellegrino Sparkling Water (16.9 oz) 3.95

Saranac Root Beer 2.95

Strawberry Lemonade 3.50