

SAM'S RESTAURANT AND LOUNGE

LUNCH SPECIALS

AVAILABLE MONDAY-SATURDAY 11:00AM-2:00PM

CHICKEN POT PIE

TENDER PIECES OF CHICKEN BREAST, ONION, POTATOES, CARROTS, CELERY AND PEAS
IN A SAVORY CREAM SAUCE, TOPPED WITH PUFF PASTRY
ACCOMPANIED BY A FRESH GARDEN SALAD
\$12.95

TUNA MELT

HOUSEMADE TUNA SALAD SERVED OPEN FACE ON A TOASTED ENGLISH MUFFIN
TOPPED WITH MELTED TILLAMOOK CHEDDAR CHEESE
SERVED WITH FRENCH FRIES AND A DILL PICKLE
\$8.95

POT ROAST

AS AN ENTRÉE, FINISHED WITH A RICH DEMI-GLACE AND
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE
OR
AS A SANDWICH, WITH SAUTÉED BELL PEPPERS AND ONION ON A HOAGIE ROLL
SERVED WITH FRENCH FRIES
\$9.95

GRILLED FOUR CHEESE SANDWICH

TILLAMOOK CHEDDAR, SMOKED CHEDDAR, PROVOLONE AND SWISS ON ARTISAN BREAD
SERVED WITH A CUP OF TOMATO BASIL SOUP
\$8.95 / ADD BACON OR TOMATO – \$1.00

RAVIOLI

CHOICE OF DUNGENESS CRAB AND ARTICHOKE WITH ROASTED GARLIC OR WILD MUSHROOM
TOSSED WITH A SAUTÉ OF WHITE WINE, OLIVE OIL, DICED TOMATO, GARLIC & ONION
FINISHED WITH GRATED PARMESAN CHEESE, ACCOMPANIED BY GARLIC TOAST
\$9.95

***VEGETARIAN FRITTATA**

AN OPEN-FACE OMELETTE TOPPED WITH ONIONS, MUSHROOMS,
TOMATOES AND RED & GREEN BELL PEPPERS
FINISHED WITH MELTED TILLAMOOK CHEDDAR AND SWISS CHEESES
SERVED WITH CHOICE OF TOAST
\$10.50

*ITEM MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.