

FOR STARTERS

Calamari Fritti | 8.00

Sambuca's signature calamari served with cherry peppers & marinara sauce

Acapulco Shrimp Cocktail | 7.50

Mexican cocktail with tomato sauce, fresh lime, cilantro & jalapeños

Buca Beignets | 7.00

stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes

Shrimp & Crab Dip | 9.00

poblano peppers in blended cheeses served with tortilla chips

Fried Shrimp Bites | 12.00

tender-fried & drizzled with sweet 'n sour sauce served with chipotle-chive aioli

Bruschetta with Tomatoes | 7.00

balsamic-marinated with basil & parmesan cheese

LEAFY GREENS

Caesar | 5.50

with romaine hearts

Gorgonzola | 5.50

field greens in Gorgonzola dressing with caramelized walnuts

Baby Spinach | 5.50

strawberries, baby portobello, bacon & red onions in poppyseed dressing

House | 5.50

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

add grilled garlic cheese bread to any salad | 1.50

SAVORY BOWLS

Tortilla Soup cup 4.50 | bowl 5.75

Shrimp & Crab Bisque cup 4.50 | bowl 5.75

add grilled garlic cheese bread to any soup | 1.50

LUNCH SPECIALS

Combo

bowl of soup & salad | 9.50

cup of soup & salad | 8.50

Triple Combo | 10.95

cup of soup, leafy greens & half sandwich

Pizza & Salad | 10.75

personal pizza with one topping & small salad

SANDWICHES

Greek Chicken Pita | 9.75

hummus, cucumber, red onion, roma tomatoes, lettuce & feta with fries or Greek salad

Beef & Lamb Gyro | 9.95

with tzatziki sauce; choice of Greek salad or fries

Grilled Chicken | 9.50

cheddar cheese, bacon, sun-dried tomato aioli on a kaiser bun with fries

Chicken Salad | 9.75

pears, sundried cherries, walnuts on wheat bread with fries

Turkey & Brie | 10.50

with pears & melted creme de brie on a croissant with fries

Calypso Club | 10.50

jerk chicken, ham, bacon, cheddar, swiss cheese on wheat bread with fries

SALADS WITH SUBSTANCE

Serrano Chicken Caesar Salad | 12.00

smoked chicken, cilantro, pepper jack cheese, tortilla chips, serrano pepper Caesar dressing
substitute grilled shrimp | 14.00

Cobb Salad | 12.00

fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, honey mustard dressing

St. Tropez Salad | 13.95

Greek salad with sautéed peppered salmon

PIZZAS

Margherita | 12.00

sauceless pie with fresh mozzarella, sliced roma tomatoes, basil & aged parmesan cheese

American Pie | 14.00

heart-stopping meatlover's pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

The Cosmo | 15.50

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

Build Your Own | 12.00

Personal | 7.00

marinara & fresh mozzarella included, additional toppings \$.50 each

OFF THE HOOK

Salmon with Dill Hollandaise | 13.95

flame-grilled, served with dill-spiked hollandaise and broccoli

Blackened Snapper Étouffée | 19.95

with shrimp & crab over bed of spinach & dirty rice

Fish Tacos | 11.95

beer-battered with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips

Miso Sea Bass | 19.95

atop jasmine rice, sautéed apples & baby bok choy

Lobster Enchiladas | 16.50

enchiladas with lobster, shrimp & jalapeño jack cheese smothered in poblano cream sauce with cilantro lime rice & esquites

Fish & Chips | 11.95

with malt vinegar, tartar sauce & cole slaw

FROM THE RANGE

Pan-Fried Chicken Breast | 11.50

smashed red potatoes; served with cream gravy & Texas toast

Filet | 28.00

with port wine bordelaise, topped with Gorgonzola walnut butter, served with asparagus

Chargrilled Burger | 10.50

served with lettuce, tomato & red onion on a kaiser bun with fries

The chef does not guarantee medium-well or well-done preparation on beef entrées as it will compromise the integrity of the dish. 18% gratuity added for parties of 8 or more. If you have food allergies or dietary restrictions, please consult with our chef.



Sambuca®

HAPPY ENDINGS

Crème Brulée | 6.00

classic bean custard with a caramelized sugar crust topped with seasonal berries

Tiramisu | 6.00

espresso ladyfingers layered with sweet mascarpone

Flourless Chocolate Cake | 6.50

topped with pieces of Heath® bar candy

Caramel Brownie à la Mode | 6.50

Sticky Toffee Pudding | 6.00

bread pudding, toffee sauce & a crispy candy cup filled with vanilla bean ice cream

Cheesecake Sopapilla | 6.00

crispy cinnamon & sugar coated pastry filled with cheesecake served with caramel & ice cream

Berry Cobbler Streusel | 6.50

with ice cream

DESSERT MARTINIS

Key Lime | 11.50

Pinnacle Whipped Vodka, Licor 43, pineapple, lime & cream

Wedding Cake | 11.50

Pinnacle Whipped Vodka, Licor 43, half & half, pineapple & cranberry juice

After Dinner Mint | 11.50

Ketel One, peppermint schnapps, Kahlua, crème de menthe & cream

Drink prices include 15% TABC tax and 9.25% state sales tax.