SAMMY'S®

SOUPS & SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5.25, Add Full Chicken Breast +7, Shrimp (4) +6.5

LOBSTER BISQUE
Fresh herbs, cream, sherry in a rich stock 7.95

FRESH TOMATO BASIL
Shaved Romano, drizzled herb oil 6.75

KOBE BEEF CHILI GF
Mozzarella, scallions 7.75

THE ORIGINAL CHOPPED CHICKEN GF
Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives
INDIVIDUAL 10.5 LARGE 16.95

BALSAMIC GRILLED CHICKEN GF
Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
INDIVIDUAL 10.5 LARGE 16.95

CHINESE CHICKEN SALAD
Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, Soy Asian dressing
INDIVIDUAL 9.95 LARGE 16.95

HEARTS OF ROMAINE SALAD V GF
Roma tomato, Gorgonzola, cucumber, house dressing, parsley 9.5

GRILLED SHRIMP SALAD GF
Mixed greens, scallions, bell peppers, spinach, tomatoes, feta cheese, cilantro, organic sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 12.95 LARGE 20.95

GREEK SALAD V GF
Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing
INDIVIDUAL 8.95 LARGE 13.95

WILD ARUGULA & RED QUINOA SALAD V GF
Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette
INDIVIDUAL 9.95 LARGE 15.95

SPICY THAI GRILLED CHICKEN SALAD
Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 10.5 LARGE 16.95

TUSCAN KALE AND ROMAINE V GF
Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 8.95 LARGE 13.95

CAESAR SALAD (GF without croutons)
Romaine, house-made garlic croutons, Romano, famous Caesar dressing
INDIVIDUAL 8.95 LARGE 13.95

TACOS • BURGERS • WRAPS

Served with your Choice of Coleslaw or French Fries
Lettuce Cups may be Substituted for Tortillas

***GRILLED HAWAIIAN MAHI TACOS**
Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 12.95

***WAGYU CHEESEBURGER**
Double patty, cheddar, lettuce, Thousand Island dressing, brioche bun 14.75

GRILLED CHICKEN PESTO WRAP
Romaine, bell peppers, feta cheese, red onion, Kalamata olives, famous Caesar dressing, pesto wrap 11.95

***MINI WAGYU BEEF HAMBURGERS**
Chipotle Aioli 12.75
Add Gorgonzola or aged cheddar +1

IMPOSSIBLE BURGER V
Try the new vegetarian burger that is made from plants but tastes like meat. Served with lettuce, cheddar, Thousand Island dressing, brioche bun 15.95

PASTAS

Whole wheat or GF gluten-free pasta available upon request for pasta dishes

CHICKEN FETTUCINE ALFREDO
Garlic, Romano cheese, alfredo sauce, fettucine, roma tomatoes, parsley 17.50

SPAGHETTI BOLOGNESE
Beef-tomato sauce, shaved Romano 17.95

TOMATO ANGEL HAIR
Tomatoes, garlic, chicken broth, EVOO, basil 14.95

SHRIMP ANGEL HAIR
Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 18.95

CHICKEN TEQUILA FETTUCCINE
Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 16.95

ASIAN SHRIMP PASTA
Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions 18.75

SPICY CHICKEN ANGEL HAIR
Sun dried tomato, basil, garlic, EVOO, spices 15.95

SPAGHETTI AND MEATBALLS
Beef and pork meatballs, marinara sauce, Romano cheese and basil 17.75

SHAREABLES

***HAPPY HOUR OFFERED DAILY - HALF OFF SHAREABLES**
3:00 PM - 6:00 PM | *Dine-In Only

MINI DUCK TACOS
Feta, tomato, napa cabbage, tomato-cilantro cream 11.25

CHICKEN LETTUCE CUPS
Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 10.75

CRAB & SHRIMP DIP
Artichoke, Romano, grilled herb flatbread 12.25

BABA GHANOUSH
(GF if served with lettuce cups)
Roasted eggplant dip, EVOO, grilled herb flatbread 10.25
ADD HALF CHICKEN BREAST +5.25

OAK ROASTED CURRIED CAULIFLOWER V GF
Lemon aioli 8.25

EDAMAME V GF
Toasted sesame seeds 5

CRISP BRUSSEL SPROUTS V
Romano, walnuts, balsamic glaze 9

MEATBALLS & MARINARA
Beef and pork meatball, tomato sauce, shaved Romano, crostini 8.75

LEBNI, MEDITERRANEAN SOFT CHEESE V
(GF if served with lettuce cups)
Exotic spices, tomatoes, EVOO, grilled herb flatbread 10.5

TRUFFLE FRIES
Romano cheese 6.95

THAI CHICKEN SATAYS
Served with spicy peanut ginger sauce 9.5

GARLIC CHEESE BREAD V 8

HUMMUS V
(GF if served with lettuce cups)
EVOO, grilled herb flatbread 10
ADD HALF CHICKEN BREAST +5.25

PORK DUMPLINGS
Cilantro, green onion, tomatoes, ponzu chili sauce 8

MEDITERRANEAN DIP SAMPLER V
Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 11.25

ASIAN SAMPLER
Garlic shrimp skewers, pork potstickers with chili ponzu, Thai chicken satays with peanut sauce 14.25

V VEGETARIAN • GF GLUTEN-FREE

To conserve resources, water, bread, and butter are available upon request.

SPECIALTIES

***OAK ROASTED SALMON FILET**
Asian salad, edamame, cucumber & ponzu sauce 19.5

OAK ROASTED CHICKEN BREAST GF
Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 16.95

***LAMB CHOPS** GF
Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 19.5

***PETITE FILET** GF
Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 27.95

***SURF & TURF** GF
Filet mignon, grilled shrimp, herb roasted fingerling potatoes, cauliflower, garlic herb oil 32.95

***STEAK FRITES**
Flat iron steak, french fries, garlic herb oil 19.5

WOODFIRED PIZZA

CHOOSE YOUR CRUST

- Our Famous Hand-Made Dough -

Gluten-Free +4 GF | Whole Wheat +1 | Artisan Thin Crust
Introducing Cauliflower Crust +2.5

All Pizzas Made with Mozzarella Cheese

OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

NEW YORK STYLE
Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14.25

BURRATA & PESTO V
Burrata, basil pesto, Romano, house-made tomato sauce 12.75

GARLIC CHICKEN
Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 13.75

ROAST CRIMINI & SHITAKE V
Sun-dried tomato, kale, house-made tomato sauce, scallion 12.75

SICILIAN
All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.75

FIVE CHEESE V
Smoked Gouda, raclette, Romano, mozzarella, Gorgonzola 12.5

THAI CHICKEN
(Gluten-free option not available)
Julienned vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 13.75

MOZZARELLA CHEESE V
Fresh organic basil, house-made tomato sauce 11.25

ARTICHOKE V
Roast garlic sauce, arugula, Gorgonzola 12.75

ORGANIC ARUGULA & PEAR
Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.75

GOAT CHEESE V
Sautéed mushrooms, garlic, organic spinach, red onion 13.75

THIN CRUST SUN-DRIED TOMATO V
Goat cheese, pine nuts, basil, crispy french style crust 13.5

TUSCAN V
Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.5

ROYAL HAWAIIAN
Fresh golden pineapple, Canadian bacon, tomato sauce 13.5

ALL-NATURAL PEPPERONI
Fresh organic oregano, house-made tomato sauce 13

THIN CRUST BRIE CHEESE & TRUFFLE OIL V
Sautéed mushrooms, crispy french style crust, Brie cheese only 12.75

LADOU'S BARBECUE CHICKEN
Smoked Gouda, bbq sauce, red onion, cilantro 13.75

SPICY ITALIAN SAUSAGE
Fresh organic oregano, house-made tomato sauce 13.75

MARGHERITA V
Tomatoes, roasted garlic sauce, fresh basil 12.5

DESSERT

MESSY SUNDAE GF 10

WARM CRISP MINI DONUTS 6.75

COTTON CANDY GF
Available at select locations 5.75

SALTED CARAMEL PUDDING 8.5

FLOURLESS CHOCOLATE CAKE GF 9.5

STICKY TOFFEE PUDDING 9.5

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions.

RBFL 11.21.2018

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

	6oz	9oz	
MANAGER'S SPECIAL	8.5	11	30
CHARDONNAY, COPPOLA DIAMOND Intensely fragrant with concentrated flavor nuances & a round silky palate with flavors of pineapple, citrus fruits & melon.	12	17	44
CHARDONNAY, FERRARI-CARANO, SONOMA Displays aromas of citrus, nutmeg, hazelnut, fuji apple & orange blossoms with a toasted finish.	14	20	54
CHARDONNAY, CLOS DU BOIS Enticing aromas of ripe Asian pear, apple blossom, peach & sweet lemon drop. 85 pts	10.5	15	40
SANCERRE BLANC, PASCAL JOLIVET, FRANCE Fresh & tightly wound; very clean; alive, racy, youthful. Overall, a dry & elegant wine.	18	26	69
SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity.	9	13	34
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND Intense aromas of gooseberry, passion fruit & citrus. 87 Pts	13	19	50
PINOT GRIGIO, MEZZACORONA, ITALY (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts	9	13	34
PINOT GRIGIO, RUFFINO IL DUCALE, ITALY Bright straw gold, with a medium fruity flavor & hints of mineral & almond.	11	16	42
RIESLING, KUNG FU, WA Aromatic nose of sweet apricot & peach; a crisp subtle sweetness & crisp acidity.	10	14	40
ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE Bright pink with flavors of fresh strawberry & cherry.	10.5	15	40
PROSECCO, RUFFINO, ITALY (SPLIT) Not too dry but crisp & refreshing with a medium spritz & touch of apple flavors.			10
SPARKLING BRUT, MUMM NAPA (SPLIT) Gorgeously balanced, hints of melon & spice with a crisp, lingering finish. 90 pts			15.5
WINE FLIGHT		19	

WONDERFUL WHITES (3, 3oz pours)
Sancerre Blanc, Pascal Jolivet; Chardonnay, Ferrari-Carano; Pinot Grigio, Ruffino Il Ducale

DRINK RED WINE

	6oz	9oz	
MANAGER'S SPECIAL	8.5	11	30
PINOT NOIR, MEIOMI, CA Silky texture with bright, jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100	15	22	58
PINOT NOIR, MARK WEST, CALIFORNIA Layered flavors of red & black cherries, along with cranberries & a spicy note of cardamom from oak aging	9.75	14	35
PINOT NOIR, KIM CRAWFORD, NEW ZEALAND Brilliant ruby red color with a mouthwatering balance of cherry & mineral notes.	14	20	54
CABERNET SAUVIGNON, PENFOLDS RAWSON'S RETREAT Violet and blueberry fruit aromas with a hint of spice from the subtle use of oak.	9	13	34
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES Aromas of rich blackberry, cassis, plum & currant surrounded by black olives, anise, leather & cigar box. Robust & full bodied.	15	20	58
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES A blend of Syrah, Petite Sirah, Zinfandel & Tannat. Demonstration of classic old-world style with the fruit-forward characteristics of California.	16	21	60
RED BLEND, 19 CRIMES, AUSTRALIA Brooding with dark cherry, black-berry, boysenberry, chocolate, mocha, and lighted vanilla bean. This wine is mouth coating with lashings criminally intense dark fruits.	10.5	15	40
CHIANTI, GABBIANO, ITALY Aromatic hints of violets on the nose, fruit forward flavors of cherries & blackberries. 86 pts	9	13	34
SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO) Black cherry & spice aromas, 60% Cabernet Sauvignon, 40% Sangiovese. Hints of smoke & earthiness.	9	13	34
MERLOT, 14 HANDS, WASHINGTON Subtle flavors of boysenberry, pie crust & all spice, surrounding a bright cherry core.	9.75	14	38
MALBEC, TRAPICHE, ARGENTINA A rich, red-colored wine, violet hues, with a touch of truffle & vanilla. 90 pts	9	13	34
ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts	9	13	34
WINE FLIGHT		19	

RAVISHING REDS (3, 3oz pours)
Pinot Noir, Meomi; Red Blend, The Pessimist; Cabernet Sauvignon, Daou

SAMMY'S WOODFIRED PIZZA AND GRILL has celebrated 30 years of spectacular food in San Diego, Las Vegas and beyond. As part of Sammy's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and nutritionally balanced ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.

DRINK BEER

BOTTLE (PREMIUM)

HEINEKEN (Lager, 5.4%) 5.75
Mildly bitter taste, fresh, fruity aroma, bright color & exceptional clarity in this lager come from using the purest water, hop & barley malt.

CORONA (Pale Lager, 4.6%) 5.75
Smooth taste that offers the perfect balance between heavier European imports & lighter domestic beer.

MICHELOB ULTRA (Light Lager, 4.2%) 5.75
A smooth, low carb beer brewed with the finest barley malt, imported hops & select grains.

PERONI (Nastro Azzuro, Export Lager, 5.1%) 5.75
One of Italy's finest. Dignified taste & smooth, clean finish.

DRAFT	14 oz	23 oz
BLUE MOON (Belgian White Wheat, 5.4%) This Belgian white starts with a smooth, crisp & tangy flavor & ends with a coriander and orange spiciness.	5.75	7.75
NEWCASTLE (Brown Ale, 4.7%) Simple straight forward. Providing a malt sweetness, tiny bit of grain & then an English hop bitter finish.	5.75	7.75
STELLA ARTOIS (Lager, 5%) This beer's long history dates back to 1366 with a characteristic taste, body & pleasant bitterness that distinguishes it from other international beers.	5.75	7.75
SIERRA NEVADA (Seasonal) Premium ingredients & time-honored brewing techniques making this a truly exceptional beer.	5.75	7.75

BOTTLE (DOMESTIC)

MILLER LIGHT 4.75
(Lager, 4.2%) Milwaukee, WI

BUD LIGHT 4.75
(Lager, 4.2%) St. Louis, MO

REDBRIDGE GF 5.5
(American Amber, 4%) St. Louis, MO

O'DOUL'S (NON-ALCOHOLIC) 4.75
(Light Lager, 4.2%) St Louis, MO

BEVERAGES

PELLEGRINO Sparkling, 500ml 4.5/ 1L 6.5

CAFÉ MOTO COFFEE 3.25

BOTTOMLESS SOFT DRINKS 2.95
Coca-Cola products

BOTTLED WATER Still, 500ml 3

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.25

ICED TEA 3.25
Organic Black or Passion Fruit

NON-FAT MILK 3

SA = Sustainable Agriculture
SO= International Environmentally Sensitive

SIGNATURE COCKTAILS

ALL COCKTAILS 12 | 1/2 off during Happy Hour

RED ROCKET SUNSET
Rum, Triple Sec, Peach Schnapps, Pineapple Juice

SAMMY'S BLOODY MARY
Vodka, Big Daddy's Bloody Mary Mix

SKINNY MARGARITA
Juarez Tequila, Agave Nectar, Lime

PEARTINI
Absolut Pear Vodka, St. Germain, Sweet N Sour, Lemon

RASPBERRY MARTINI
Absolut Vodka, Raspberries, Agave Nectar, Lemon

CC COOLER
Absolut Vodka, Ccumber, Lime, Simple Syrup, Mint

ORANGE MOJITO
Captain Morgan White Rum, Lime Juice, Mint, Orange Juice

MOSCOW MULE
Absolut Vodka, St. Germain, Ginger Beer, Lime

MOJITO ITALIANO
Prosecco, Mint, Captain Morgan White Rum, Lime Juice

POMEGRANATE MARGA-TINI
Juarez Tequila, Pomegranate Liquor, Agave Nectar, Lime Juice

LEMON DROP MARTINI
Absolut Citron, Simple Syrup, Lemon Juice, Sweet N Sour

OLD FASHIONED
Maker's Mark Bourbon, Simple Syrup, Bitters, Orange & Cherry

CHECK OUT OUR GAMING TAVERNS
Full Menu Served 24/7

SAMMY'S RESTAURANT & BAR
1501 N Green Valley Pkwy
Henderson, NV 89074
702.567.4000

6500 TAVERN
6500 West Sahara
Las Vegas, NV 89146
702.227.6000

SAMMY'S® Woodfired Pizza & Grill

IMPORTANT INFORMATION ABOUT SAMMY'S GLUTEN-FREE MENU: Our Chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that Sammy's is not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities, so the kitchen staff may be alerted.

FL 11.21.2018