

SNACK ON THESE



STEAK BITES 11¾
Signature steak spice, arugula & ranchero yogurt.

BAKED CAULIFLOWER 9
House marinated cauliflower baked with parmesan & fresh dill.

POTATO CHEDDAR PEROGIES 11½
Bacon, drunken onions, scallions & sour cream.

PANKO SHRIMP 11½
With sweet chili dip.

Gluten Friendly **Vegetarian** **Ocean Wise**

Although gluten friendly items are made using gluten free ingredients, trace amounts of cross contamination may occur during the cooking process. Please notify your server of severe gluten allergies prior to ordering.

BLACKJACK STRIPS 12
Blackened chicken strips with ranchero yogurt. *(our spiciest dish!)*

DOUBLE DIP YAM FRIES 8¾
Honey mustard & garlic aioli dips.

PANKO CHICKEN STRIPS 11¾
Hand breaded & served with honey mustard or plum dip.

CAJUN QUESADILLAS 14
Cajun chicken, roasted corn, cheese, black beans & banana peppers baked in flour tortillas. Garnished with scallions & served with salsa, sour cream & corn chips.

CABO WABO TACOS 13
Pulled short rib, melted cheddar, avocado, corn, black beans, salsa, hot sauce, habanero slaw & corn tortillas.

DRY GARLIC RIBS 11½
Korean BBQ marinade & spices.

WINGS & DRUMETTES 13
Hot, mango habanero, cajun, teriyaki, honey garlic or salt & pepper. With celery & blue cheese dip.

MEAT & CHEESE BOARD 17
Assorted cheeses, cured meats, nuts, pickles, grainy mustard, arugula, strawberries, red pepper jelly & artisan crackers.

PANANG CURRY MUSSELS 16
A pound of mussels in a spicy panang ginger curry with grilled naan. *(Also available in a creamy white wine sauce.)*

POUTINE 9
Skinny fries topped with cheese curds, gluten free gravy & fresh parsley.
Double cheese curds - add \$2½
Add braised shortrib \$3

CALAMARI 13
Tempura banana peppers & jalapeños. With red onion, fresh dill & tzatziki.

ASIAN LETTUCE WRAPS 15½
Wok chicken, szechuan, hoisin, ginger, sesame seed, carrot, sweet peppers, crispy farkay noodle & toasted cashews. Head lettuce.

JACKED UP SKINS 12½
Fried russets, cheese & smoked bacon baked on a cast iron skillet. Topped with scallions & served with ranchero yogurt dip.

ITALIAN MEATBALLS 12
Roasted grape tomato sauce, fresh basil & shaved parmesan. Garlic toast.

MINI CHEESEBURGERS (3) 13
Char broiled patties, aged smoked cheddar, caramelized onions, pickles & signature sauce on toasted mini buns.

MAUI TUNA POKE 13½
Ahi tuna, macadamia, avocado, jalapeño, ginger soy, sesame seed, onion & wasabi aioli on wonton crisps.

GRAZING GREENS & SOUP

CREAM OF TOMATO SOUP
CUP 5 | BOWL 8
Mom's recipe, crème fraîche & homemade croutons.



WICKED TUNA 18
Cubed ahi tuna, seasonal greens, avocado, scallions, crispy wontons, pineapple, jalapeño, macadamia nut, onion, sesame ginger dressing & wasabi cucumber drizzle.

SALAD ADD-ONS: candied pecans 5 | quinoa 5 | toasted cashews 5 | chicken breast 5 | garlic prawns 5 | 6oz steak 9 | 6oz salmon 8

BOSS PLATES

CERTIFIED ANGUS BEEF® SIRLOIN
6oz 23 | 8oz 27
Grilled with garlic butter & signature steak spices. With seasonal vegetable, crispy onion straw & white cheddar mashed potato.
Add garlic prawns 5

NEW ORLEANS COMBO SKILLET
6oz 29 | 8oz 33
Certified Angus Beef® sirloin, scallops, prawns, cajun cream, scallions, hot sauce & seared vegetables served over white cheddar mashed potato.

MEDITERRANEAN CHICKEN 23
Breasts of chicken marinated in Greek spices then grilled. Served over quinoa & vegetables. With tzatziki & grilled naan.

COASTAL SALMON 25
Wild sockeye filet simply seared with garlic, shallots & fresh dill. Served with quinoa, snap peas & seasonal vegetables. With cucumber yogurt. *(Blacken your salmon \$2)*

FAJITAS GRANDE
VEGETARIAN 21 | CHICKEN (8oz) 25 | STEAK (8oz) 30
Sautéed peppers & onions with salsa, sour cream, guacamole, lettuce, cheese & flour tortillas.

FAJITA TUESDAYS \$5 OFF ~ DINE IN ONLY

BIG BOWLS

KUNG PAO 15
Farkay noodle, peanuts, asian vegetables, cilantro, coconut peanut sauce. You choose how many hunan peppers.
Add chicken or prawns \$5

SAMURAI BOWL 16½
Teriyaki chicken, rice, sweet peppers, snap peas, bok choy, broccoli, braised cabbage, onion, carrot, sesame seeds, pea shoots & spicy yogurt.

PRAWN & CHORIZO JAMBALAYA 16½
With rice, bacon, black beans, corn, creole sauce & spicy yogurt. Garlic toast.

CHICKEN FRIED RICE 16½
Wok seared BBQ chicken, smoked bacon, snap peas, carrot, celery, rice & egg sautéed with soya sauce. Garnished with green onions.

SHANGHAI STIR FRY 15
Udon noodles, sesame oil, cashews, roasted sesame seeds, garlic, celery, broccoli, bell peppers, snap peas, onions & bok choy. You choose how many hunan peppers.
Add chicken or prawns \$5

THAI BUDDHA BOWL 15½
Spicy panang curry, carrot, chick peas, cauliflower, cashews, red onion, garlic, sweet peppers, tomato, crème fraîche, fresh basil, cilantro & rice with grilled naan. You choose how many hunan peppers.
Add chicken or prawns \$5

SUB BROWN RICE IN ANY RICE BOWL \$1

GOURMET PASTAS

"We grew up where FAMILY GATHERINGS were always built around GREAT FOOD. Now we are happy to bring that to OUR GUESTS."

MIKE & STEVE

BLACKENED FOUR CHEESE PENNE 18½
4 cheese sauce, bacon, scallions & a blackened chicken breast. Garlic toast.

ITALIAN MEATBALL LINGUINI 18
Hand-rolled meatballs, grape tomato sauce, fresh basil, roasted garlic & shaved parmesan. Garlic toast.

CAJUN CHICKEN LINGUINI 18
Mushrooms, sweet peppers, cajun creamed alfredo, shaved parmesan & scallions. Garlic toast.

THIN CRUST PIZZAS

SAMMY'S HOUSE 16½
Chorizo, genoa salami, bacon, red onion, fresh jalapeño, mozzarella & feta.

BLACKENED BBQ CHICKEN 16½
Honey bourbon BBQ, drunken onion, bacon, cheddar, red onion, blackened chicken, fresh cilantro & parmesan.

ITALIAN CLASSIC 16½
Genoa salami, prosciutto, roasted garlic, red onion, mozzarella, tomato sauce & shaved parmesan.

SUNDAYS/MONDAYS \$5 OFF ~ DINE IN ONLY

Sub gluten free crust \$2

BETWEEN BREAD

Served with fries, tomato soup or salad. Sub tater tots or yam fries \$2. Poutine your fries \$3
Sub veggie patty on any burger or sandwich, no charge.

THE BACKYARD BURGER 14¾
Dad's patty recipe. Lettuce, tomato, pickles & signature sauce served on a toasted brioche bun.
Add bacon or sauteed mushrooms \$2 -cheese \$1

CANADIAN BURGER 16¾
Aged cheddar, bacon, mayo, mustard, lettuce, red onion, tomato on a toasted brioche bun.

THE BOSS BURGER 19
Beef patty, braised shortrib, aged cheddar, crispy onions, drunken onions, horseradish dijon mayo & arugula.



CAJUN BBQ CHICKEN CLUB 16½
Blackened breast, BBQ sauce, cheddar, bacon, lettuce, red onion, tomato & mayo on ciabatta.

STEAK SANDWICH 19
6oz Certified Angus Beef® with arugula & crispy onions served open face on toasted garlic bread.

SOCKEYE SALMON BURGER 18½
6oz pan seared filet with fresh dill, garlic, pepper, coarse salt & lemon. Served on a toasted brioche bun with arugula, habanero cilantro slaw, crème fraîche & tomato.

CALIFORNIA CHICKEN SANDWICH 16½
Grilled chicken breast, jalapeño jack, salsa, guacamole, mayo, lettuce & bacon on toasted 7 grain bread.

SHORT RIB BEEF DIP 17½
Toasted ciabatta, braised short rib, crispy onions, drunken onions, horseradish dijon mayo & au jus dip.

CRISPY FISH TACOS 16
Battered cod, habanero cilantro slaw, salsa, tartar sauce & ranchero yogurt drizzle on flour tortillas.

SPICY SRIRACHA CHICKEN WRAP 16½
Crispy chicken, jalapeño jack, sriracha ranch, fresh jalapeños, tomato & habanero slaw in a flour tortilla.

APPLE MANGO CHICKEN PANINI 16½
Grilled chicken, brie, havarti, apple mango jam, garlic aioli & spinach pressed between 7 grain bread.

GREEK GYRO 16½
Marinated chicken, tzatziki, lettuce, cucumber, kalamata olive, tomato, red onion & feta cheese in grilled naan.

Informed Dining

SEE OUR IN-STORE NUTRITION INFORMATION OR VISIT SAMMYJS.CA

ICE COLD BEER ON TAP



	Sleeve (14oz)	Pint (18oz)
SAMMY'S LAGER	\$5	\$6¼
MOLSON CANADIAN	\$6	\$7
COORS LIGHT	\$6	\$7
HONEY BROWN	\$6	\$7
PALE ALE	\$6	\$7



LOCAL CRAFT & SEASONAL TAPS
ASK YOUR SERVER FOR DETAILS

DOMESTIC - BOTTLES (341ml) \$6	PREMIUM - BOTTLES (341ml) \$7
Budweiser ~ Bud Light ~ Kokanee	Corona ~ Stella ~ Heineken
Coors Banquet ~ MGD	Michelob Ultra

CUCUMBER MINT TONIC -LOCALLY HANDCRAFTED BY PHILLIPS BREWING

The Distiller (1oz) - Cucumber mint tonic, cucumber, mint & vodka with a lime wedge garnish \$8

SLUSHY FAVOURITES (1oz)

SAMMY'S SODAS 5½
Flavoured vodka, liqueur & soda topped with lime slush.
Choice of raspberry, blueberry or vanilla.

BELLINI 6½
A Sammy J's original ...a frozen blend of bacardi rum, champagne & peach schnapps topped with sangria.

WHITE SANGRIA 6
Chardonnay, peach schnapps, apricot brandy, orange juice, seasonal fruit & a splash of ginger ale.
Add Bellini slush \$1

STRAWBERRY LEMONADE 6½
Vodka, strawberry zinfandel, lemonade, slush & strawberry puree.

RON BURGUNDY 6½
Red sangria & 7-up topped with peach bellini slushi.

SIGNATURE DOUBLES (2oz)

FORBIDDEN FRUIT 9
Blueberry vodka, malibu rum, 7-up, cranberry & pineapple juice.

SAMMY'S SUMMER SPLASH 9
Raspberry vodka, raspberry sourpuess & 7-up topped with slush.

TEXAS TEA 9
The classic long island kicked up with some southern comfort.

MUDDLED DRINKS (1oz)

THE PERFECT MOJITO 8½
Rum, mint, simple syrup, lime, soda.

STRAWBERRY CUCUMBER MOJITO 8½
Rum, mint, simple syrup, strawberry, cucumber, soda.

"Alcohol is not the answer,
but it helps you forget the question."

HAPPY HOUR

THE BEST THINGS IN LIFE ARE FREE,
THE SECOND BEST THINGS ARE
HEAVILY DISCOUNTED DURING HAPPY HOUR
everyday from 3-6 pm (Dine-in Only)

FROM THE KITCHEN

- PANKO SHRIMP \$7
- BAKED CAULIFLOWER \$7
- POUTINE \$7
- WINGS \$8
- DRY RIBS \$8
- PEROGIES \$9
- POTATO SKINS \$9
- TUNA POKE \$10
- SEASONAL MUSSELS \$10
- MINI CHEESEBURGERS (3) \$10

FROM THE BAR

- HI-BALLS (1 oz) \$4
- SAMMY'S SODA (1 oz) \$4
- BELLINI (1 oz) \$5
- SAMMY'S LAGER SLEEVE (14 oz) \$4
- SAMMY'S LAGER PINT (18 oz) \$5
- DOMESTIC BOTTLES (341ml) \$4½
- WHITE SANGRIA (1 oz) \$5
- JACKSON TRIGGS MERLOT (6 oz) \$5
- JACKSON TRIGGS CHARDONNAY (6 oz) \$5
- MOSCOW MULES (1 oz) \$7

UN-WINED ON THURSDAYS & EVERYDAY FROM 3-6PM

Enjoy flat-priced wine bottles from open to close on Thursdays & everyday during Happy Hour (3-6pm)
All Reserve Wines \$25 a bottle ~ All Premium Wines \$35 a bottle
All Cellar Wines 25% off ~ see wine list for details

CAESARS (1oz)

All Caesars served in a mason jar & garnished with a pickled onion, blazes bean, olive & pepperoni.

SAMMY J'S SIGNATURE 6½
House infused spicy vodka, Mott's clamato, tabasco & worcestershire.

HORSERADISH CAESAR 7
Same as above but with a heaping spoonful of horseradish.

THE QUEENSBOROUGH CAESAR 7
Award winning Queensborough gin distilled by Central City in Surrey, Mott's clamato, tabasco, fresh basil & worcestershire.

ALL CAESARS \$1 OFF ON SUNDAYS

CLASSICS (1oz)

THE GREY GOOSE MARTINI (2oz) 12
Grey Goose vodka with vermouth & olives.

MOSCOW MULE 8¾
Vodka, Fentiman's ginger beer & lime served in a copper mug.

CANADIAN MULE 8¾
Crown Royal whiskey, Fentimans ginger beer & lime served in a copper mug.

TOM COLLINS 6½
Gin, lemon juice, simple syrup & soda.

THE DIRTY SHIRLEY 6½
Vodka, orange juice, grenadine & 7-up

OLD FASHIONED 11
Bulleit bourbon (2oz), bitters, simple syrup, orange slice & maraschino cherry.

DARK & STORMY 10½
Dark rum (2oz), lime juice & Fentiman's ginger beer.

MANHATTAN 9
Crown Royal whiskey (2oz), vermouth, bitters & maraschino cherry.

PROHIBITION MENU

BOTTOMLESS PEPSI PRODUCTS 3½
Pepsi, diet pepsi, 7-up, iced tea, lemonade & ginger ale

VINTAGE SODA BY THE BOTTLE 3½
Dad's old fashioned root beer

SPARKLING WATER 3½
Pellegrino (500ml)

CUCUMBER MINT TONIC 4½
Locally handcrafted by Phillips Brewing (237ml)
Served with fresh mint & cucumber.

RED BULL ENERGY DRINK 5
Regular or sugar free. (250ml)

JUICE 3½
Cranberry, apple, pineapple, tomato, Tropicana orange juice

NON ALCOHOLIC BEER 4
O'Doul's amber, Fentiman's ginger beer, Budweiser prohibition

SEATTLE'S BEST COFFEE 3½
Organic free-trade coffee

TAZO TEAS 3½
Green tea, english breakfast, earl grey, herbal mint & orange pekoe

DESSERTS

REESE'S PEANUT BUTTER PIE 8½
Dark chocolate & peanut butter mousse full of Reese's Peanut Butter Cups.

NEW YORK CHEESECAKE 8
Traditional rich & creamy cheesecake topped with strawberry compote & whipped cream.

OOEY GOOEY BROWNIE 6½
Warm chocolate brownie, vanilla ice cream topped with real whipped cream & chocolate sauce.

"Chocolate doesn't ask silly questions,
chocolate understands."