

# SNACK ON THESE



**HAND ROLLED MEATBALLS 12½**  
Tomato sauce, roasted garlic, grape tomato, fresh basil & shaved parmesan with garlic toast.

**GRILLED CHEESE DIPPERS 13**  
Our signature grilled cheese sandwich cut in strips & served with sriracha ketchup & our mom's tomato soup for dipping.

Ask your server for a  
**GLUTEN FRIENDLY or VEGETARIAN** menu

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

**BAKED CAULIFLOWER 10**  
House marinated cauliflower baked with parmesan & fresh dill.

**STEAK BITES 12½**  
Signature steak spice, arugula & ranchero yogurt.

**POTATO CHEDDAR PEROGIES 12**  
Bacon, caramelized onions, scallions & sour cream.

**BLACKJACK STRIPS 12½**  
Blackened chicken strips with ranchero yogurt. (our spiciest dish!)

**DOUBLE DIP YAM FRIES 10**  
Ancho chipotle & garlic aioli dips.

**POUTINE 10**  
Skinny fries topped with cheese curds, gluten free gravy & fresh parsley.  
*Add double cheese curds \$3  
Add braised shortrib \$3*

**ASIAN LETTUCE WRAPS 16**  
Wok chicken, szechuan, hoisin, ginger, sesame seed, carrot, sweet peppers, crispy farkay noodle & toasted cashews. Head lettuce.

**PANKO SHRIMP 12**  
With sweet chili dip.

**DRY GARLIC RIBS 12**  
Korean BBQ marinade & spices.

**MINI CHEESEBURGERS (3) 14**  
Beef patties, havarti, caramelized onions, pickles & signature sauce on toasted mini buns.  
*Add a burger \$4½*

**WING WEDNESDAYS \$5 OFF**  
~ dine-in only ~

**WINGS & DRUMETTES 14**  
Hot, mango habanero, hotty-yaki, cajun, teriyaki, honey garlic or salt & pepper.

**PANKO CHICKEN STRIPS 12**  
Hand breaded & served with honey mustard or plum dip. *Add fries \$3*

**PANANG CURRY MUSSELS 16½**  
A pound of mussels in a spicy panang ginger curry with grilled naan. (Also available in a white wine sauce.)

**MAUI TUNA POKE 14½**  
Ahi tuna, macadamia, avocado, jalapeño, ginger soy, sesame seed, onion & cucumber wasabi aioli.

# BOSS PLATES

**SMOTHERED CHICKEN 24½**  
BBQ chicken breasts baked with mushrooms, aged cheese & smoked bacon. Served with seasonal vegetable over white cheddar mashed potato.

**COASTAL SALMON 25**  
6oz sockeye filet simply seared with garlic, pepper & coarse salt. Served over rice with Asian vegetables & sweet peppers sautéed in sesame soy. Sesame mayo drizzle. (Blacken your salmon \$1)

**CERTIFIED ANGUS BEEF® SIRLOIN 6oz 23½ | 8oz 27½**  
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 30 | 8oz 34**  
Certified Angus Beef® sirloin, scallops, prawns, cajun cream, scallions, hot sauce & seared vegetables served over white cheddar mashed potato.

# THIN CRUST PIZZAS

Sub gluten free crust \$2

**ROASTED RED PEPPER PIZZA 16**  
Tomato sauce, mozzarella, goat cheese, baby spinach, roasted peppers, caramelized onion, roasted garlic, red onion & grape tomato. With fresh basil & pesto cream drizzle.

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

**SAMMY'S HOUSE 17**  
Chorizo, genoa salami, bacon, red onion, fresh jalapeño, mozzarella & feta.

**SUNDAYS / MONDAYS \$5 OFF**  
~ dine-in only ~

# BIG BOWLS

Sub brown rice - no charge

**KUNG PAO 16**  
Farkay noodle, peanuts, asian vegetables, scallions, coconut peanut sauce. You choose how many huanan peppers.  
*Add chicken, prawns or scallops \$5*

**SAMURAI BOWL 16½**  
Teriyaki chicken, rice, sweet peppers, snap peas, bok choy, broccoli, braised cabbage, green onions, carrot, sesame seeds & spicy yogurt.

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

**POKE' MON BOWL 18½**  
Cubed thai sesame raw ahi tuna, roasted sesame seeds, scallions, cucumber, grape tomato, green chick peas, green papaya slaw, arugula, avocado, wonton crisps, warm brown rice & sesame mayo drizzle.

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

**THAI BUDDHA BOWL 16**  
Spicy panang curry, carrot, green chick peas, cauliflower, cashews, red onion, garlic, sweet peppers, tomato, crème fraîche, fresh basil & rice with grilled naan. You choose how many huanan peppers. *Add chicken, prawns or scallops \$5*

# GOURMET PASTAS

All served with garlic toast.

**BLACKENED FOUR CHEESE PENNE 19**  
Romano, gruyere, white cheddar & havarti cheese sauce. With bacon, scallions & a blackened chicken breast.

**SPAGHETTI & MEATBALLS 19**  
Tomato sauce, roasted garlic, grape tomato, fresh basil & shaved parmesan with garlic toast.

**CHICKEN PESTO PENNE 19**  
Seared chicken, pesto cream, roasted red peppers & shaved parmesan.

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

**SEAFOOD ARRABIATA 24**  
Spaghettini, prawns, scallops, mussels, spinach, roasted garlic & spicy tomato sauce.

**CAJUN CHICKEN LINGUINI 19**  
Mushrooms, sweet peppers, cajun cream alfredo, shaved parmesan & scallions.

**CHICKEN PARMESAN 20**  
Panko chicken breast baked with tomato sauce, mozzarella, parmesan cheese & fresh parsley. Served with linguini tossed in rosé sauce.

# GRAZING GREENS & SOUP

**CREAM OF TOMATO SOUP CUP 5¼ | BOWL 8¼**  
Mom's recipe, crème fraîche & homemade croutons.



**SALAD ADD-ONS:** chicken breast 5 | garlic prawns 5 | 6oz steak 9½ | 6oz salmon 8½

**THE RANCHERO 18**  
Blackened chicken, seasonal greens, sweet peppers, salsa, red onion, roasted corn, black beans, cheese, corn tortilla, avocado & ranchero yogurt.

**GRILLED CHICKEN CAESAR 16½**  
Romaine lettuce, roasted garlic caesar dressing, croutons & parmesan cheese.

**WICKED TUNA 18½**  
Cubed ahi tuna, seasonal greens, avocado, scallions, crispy wontons, pineapple, jalapeño, macadamia nut, onion, sesame ginger dressing & wasabi cucumber drizzle.

**STRAWBERRY FIELDS 18½**  
Panko breaded chicken breast, seasonal greens, strawberries, avocado, candied pecans, goat cheese, red onion & poppy seed vinaigrette.

# TACOS & TORTILLAS

**SHRIMP TACOS (3) 15**  
Big shrimp sautéed in sweet & spicy Caribbean sauce, shredded lettuce, avocado, scallions & habanero cream drizzle served on grilled white corn tortillas.

**CABO WABO TACOS (3) 14**  
Pulled short rib, melted cheddar, avocado, corn, black beans, salsa, hot sauce, habanero cilantro cream & green papaya slaw served on grilled white corn tortillas.

**CRISPY FISH TACOS (2) 16**  
Battered Cod, habanero cilantro cream, green papaya slaw, salsa, tartar sauce & ranchero yogurt drizzle on flour tortillas. Served with fries, tomato soup or salad.

**FAJITA TUESDAYS \$5 OFF**  
~ dine-in only ~

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

**CAJUN QUESADILLAS 15**  
Cajun chicken, roasted corn, black beans, scallions & banana peppers baked in flour tortillas. With salsa, sour cream & corn tortilla chips.

**SPICY SRIRACHA CHICKEN WRAP 16½**  
Crispy chicken, jalapeño jack, fresh jalapeños, tomato, sriracha ranch & green papaya slaw in a flour tortilla. Served with fries, tomato soup or salad.

# BURGERS & BREAD

Served with fries, tomato soup or salad.  
Sub tater tots or yam fries \$2. Poutine your fries \$3.  
Sub gluten free bun \$1

**THE BACKYARD BURGER 15½**  
Dad's patty recipe. Lettuce, tomato, pickles & signature sauce served on a toasted brioche bun.  
*Add bacon or sauteed mushrooms \$2 Add cheese \$1*

**CANADIAN BURGER 17½**  
Aged cheddar, bacon, mayo, mustard, lettuce, red onion & tomato on a toasted brioche bun.

**CRISPY HONEY RANCH CHICKEN 16½**  
Panko chicken breast, jalapeño jack, honey mustard, tomato, sriracha ranch & green papaya slaw on a toasted brioche bun.

**SOCKEYE SALMON BURGER 19**  
6oz pan seared filet with fresh dill, garlic, pepper, coarse salt & lemon. Served on a toasted brioche bun with arugula, habanero cilantro cream, green papaya slaw, tartar sauce & tomato.

**SHORT RIB BEEF DIP 18½**  
Toasted ciabatta, braised short rib, crispy onions, caramelized onions, horseradish dijon mayo & au jus dip.

**FISH & CHIPS 17½**  
2 pieces of battered cod served with green papaya slaw, fries & house made tartar sauce.

**STEAK SANDWICH 21**  
6oz Certified Angus Beef® with arugula & crispy onions served open face on toasted garlic bread.

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

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

Informed Dining SEE OUR IN-STORE NUTRITION INFORMATION OR VISIT SAMMYS.CA

## ICE COLD BEER ON TAP

	Sleeve (14oz)	Frosty Pint (18oz)
<b>SAMMY'S LAGER</b>	\$5½	\$6¾
<b>MOLSON CANADIAN</b>	\$6¼	\$7½
<b>COORS LIGHT</b>	\$6¼	\$7½



## LOCAL CRAFT & SEASONAL TAPS VARY BY LOCATION

ASK YOUR SERVER FOR DETAILS

DOMESTIC - BOTTLES (341ml)	PREMIUM - BOTTLES (341ml)
Budweiser ~ Bud Light ~ Kokanee Miller Genuine Draft	Corona ~ Stella ~ Heineken Michelob Ultra

## THE PICK-ME UP

\$11 (2oz)

Premium Van Gogh Espresso Vodka, Baileys & Starbucks mocha double shot energy drink served chilled over a house made coffee ice cube.

## THE BEST HAPPY HOUR IN TOWN

everyday from 3-6 pm  
(Dine-in Only)

### FROM THE KITCHEN

- PANKO SHRIMP \$7
- BAKED CAULIFLOWER \$7
- POUTINE \$7
- DRY RIBS \$8
- WINGS \$9
- 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
- JT MERLOT OR CHARDONNAY (6 oz) \$5
- MOSCOW MULES (1 oz) \$7
- UN-WINED THURSDAY PRICES

## UN-WINED THURSDAYS

PRICES STARTING AT \$25 / BOTTLE - SEE WINE LIST FOR DETAILS

## SLUSHY FAVOURITES (1oz)

### SAMMY'S SODAS 6¼

Flavoured vodka, liqueur & soda topped with lime slush. Choice of raspberry, blueberry or vanilla.

### BELLINI 6¾

A Sammy J's original ...a frozen blend of rum, champagne & peach schnapps topped with red sangria & a fuzzy peach candy.

### WHITE SANGRIA 6¾

Chardonnay, peach schnapps, apricot brandy, orange juice, seasonal fruit & a splash of ginger ale. *Add bellini slush \$1*

### STRAWBERRY LEMONADE 6¾

Vodka, strawberry zinfandel, lemonade, slush & strawberry puree.

### RON BURGUNDY 6¾

Red sangria & 7-up topped with peach bellini slush.

## 80'S COCKTAILS (1½ oz)

### BARTENDER'S ROOTBEER 8¼

Kahlua, galliano, Pepsi, soda water & lime wedge.

### HARVEY WALLBANGER 8¼

Vodka, galliano, orange juice, orange slice & maraschino cherry.

### VODKA PARALYZER 8¼

Vodka, kaluha, Pepsi, milk & maraschino cherries.

### TEQUILA SUNRISE 8¼

Tequila, orange juice, grenadine, orange slice & maraschino cherry.

### FUZZY NAVAL 8¼

Vodka, peach snapps & orange juice.

### LONG ISLAND ICE TEA 8¼

Vodka, triple sec, rum, gin, pepsi & lime juice.

## MUDDLED DRINKS (1oz)

### THE PERFECT MOJITO 8¾

Rum, mint, simple syrup, lime, soda.

### STRAWBERRY CUCUMBER MOJITO 8¾

Rum, mint, simple syrup, strawberry, cucumber, soda.

## CAESARS (1oz)

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

### SAMMY J'S SIGNATURE 6¾

House infused spicy vodka, Mott's Clamato™, tabasco & worcestershire. *Add ½ a grilled cheese sandwich garnish \$4½*

### HORSERADISH CAESAR 7¼

Same as above but with a heaping spoonful of horseradish.

### THE QUEENSBOROUGH CAESAR 7¼

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) 12¾

Grey Goose vodka with vermouth & olives.

### THE DISTILLER 8½

Handcrafted cucumber mint tonic, cucumber, mint & vodka with a lime wedge garnish.

### MOSCOW MULE 8¾

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

### NEGRONI (2oz) 10

Local Queensborough gin, campari & sweet vermouth with orange garnish.

### TOM COLLINS 6½

Gin, lemon juice, simple syrup & soda.

### GODFATHER (2oz) 10

Johnny Walker Black scotch & amaretto.

### OLD FASHIONED (2oz) 11

Bulleit bourbon, bitters, simple syrup, orange slice & maraschino cherry.

### DARK & STORMY (2oz) 10½

Dark rum, lime juice & Fentiman's ginger beer.

### MANHATTAN (2oz) 9½

Crown Royal whiskey, vermouth, bitters & maraschino cherry.

\* Note that liquor prices do not include 5% GST or 10% PST

## PROHIBITION MENU

### BOTTOMLESS PEPSI PRODUCTS 3½

Pepsi, diet pepsi, 7-up, iced tea, lemonade & ginger ale.

### VINTAGE SODA BY THE BOTTLE 3¾

Dad's old fashioned root beer.

### SPARKLING WATER 3¾

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 3¾

Tropicana orange juice, cranberry, apple, pineapple, tomato.

### 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 3¾

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.

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

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