

SAMBUCA LUNCH DELIVERY

We can deliver personal lunches or cater to group meetings.



HAPPY HOUR: 4:30-6:30PM • MON-FRI

The service of alcoholic beverages is only for persons who are members of the club.



DINNER

DANCE BANDS EVERY WEEKEND!



BRUNCH: 11AM-3PM • SAT & SUN

\$3 bloody marys & mimosas
**brunch only*



How'd we do?

Scan with your smartphone

7200 bishop road | plano, tx

469.467.3393

www.sambuca360.com



DINE • DRINK • DANCE

SMALL PLATES MADE FOR SAMPLING

acapulco shrimp in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.75

buca beignets stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.75

seared tuna sesame-coated sushi with Asian plum sauce • 16.25

chicken & beef satay with teriyaki & sriracha • 10.75

ceviche **G** marinated in lime juice with jalapeño, red onion & cilantro • 10.75

tuna poke sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 14.00

shrimp & crab dip poblano peppers in baked cheeses served with tortilla chips • 13.00

lobster tempura atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 17.00

chicken & shrimp tostadas with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole • 10.00

chicken fried oysters on the half shell atop fennel cole slaw with a poppyseed remoulade • 11.25

bruschetta **V** balsamic-marinated tomatoes with basil & Parmesan cheese • 9.00

tomato caprese **V** beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil • 12.25

goat cheese-stuffed artichokes **V** baked & served with toast points • 11.25

hummus trio **V** roasted red pepper, red beet & traditional hummus • 9.75

roasted beets **V** red & gold beets with goat cheese, candied walnuts & green goddess dressing • 12.25

prosciutto mac & cheese with Swiss, Parmesan & goat cheeses • 8.25

EDGY VEGGIES

grilled portobello **V** **G** with quinoa, asparagus & roasted red pepper coulis • 21.50

grilled polenta **V** **G** with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce • 17.25

LEAFY GREENS & SAVORY BOWLS

caesar with homemade garlic-basil croutons • 8.25

gorgonzola field greens in Gorgonzola dressing with caramelized walnuts • 9.25

baby spinach strawberries, baby portobello, bacon & red onions in poppyseed dressing • 8.25

house tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette • 8.25

tortilla soup • 7.25

shrimp & crab bisque • 7.75

add grilled garlic cheese bread • sm 1.50 lg 4.50

ARTISAN PIZZAS

margherita **V** sauceless pie with mozzarella, basil & roma tomatoes • 12.25

american pie heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.25

the cosmo spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.75

SIDES

each • 7.25 choose any 3 • 18.25

bacon-sautéed green beans • cilantro lime rice
asparagus • smashed potatoes • broccoli
grilled vegetable skewers

360° PLATES

salmon oscar **G** flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus • 27.75

ribeye 16oz steak with bacon-sautéed green beans & smashed potatoes • 34.95

filet topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise • 34.95

margarita shrimp with tequila lime butter, cilantro lime rice & roasted vegetables • 24.50

fettucine carbonara with shrimp tossed with prosciutto & arugula in a light cream sauce • 26.25

chili-rubbed scallops on risotto coins with smoked tomato cream sauce • 27.25

pan-roasted striped bass on a bed of quinoa with kale, tomatoes & cucumbers in a basil-mint vinaigrette • 27.75

lobster enchiladas with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with "spanish tortilla" & Parmesan kale chips • 28.75

chicken fried ribeye melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli • 21.50

hickory-smoked prime pork chop with charred tomato sauce, served with prosciutto mac & cheese • 25.50

fish tacos beer-batter fried, grilled or blackened, with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips • 20.00

miso sea bass with jasmine rice, sautéed apples & bok choy • 35.00

shrimp & crab scampi tossed in lemon butter with linguini • 27.25

red snapper bouillabaisse pan-seared atop lump crab, topped with avocado & salsa verde • 33.00

champagne chicken pan-roasted Springer Mountain Farms® all-natural bone-in breast served with a light champagne butter sauce over potato corn hash • 24.50

chargrilled burger served with lettuce, tomato & red onion on a kaiser bun with fries • 12.25

HAPPY ENDINGS

cheesecake sopapilla crispy cinnamon & sugar-coated pastry filled with cheesecake served with caramel & Henry's Homemade™ cinnamon ice cream • 7.25

crème brûlée classic vanilla bean custard with a caramelized sugar crust topped with seasonal berries • 7.75

decadent chocolate toffee torte **G** topped with Heath® candy bar pieces • 7.75

berry cobbler streusel with Henry's Homemade™ vanilla bean ice cream • 7.75

sticky toffee pudding bread pudding, toffee sauce & a crispy candy cup filled with Henry's Homemade™ vanilla bean ice cream • 7.75

henry's homemade™ ice cream
vanilla bean, cinnamon, chocolate
bowl • 4.00 à la mode • 2.00

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

We do not split checks on parties of 6 or more.

V vegetarian **G** no gluten-containing ingredients