

# LUNCH MENU

## STARTERS

### Calamari Fritti • 8.25

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

### Acapulco Shrimp • 8.00

in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

### Shrimp & Crab Dip • 12.50

poblano peppers in baked cheeses served with tortilla chips

### Bruschetta **V** • 9.00

balsamic-marinated tomatoes with basil & Parmesan cheese

### Hummus Trio **V** • 8.75

roasted red pepper, red beet & traditional hummus

### Chicken & Shrimp Tostadas • 9.00

with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole

## SAVORY BOWLS

### Tortilla Soup cup 4.50 • bowl 6.00

### Shrimp & Crab Bisque cup 5.25 • bowl 6.50

## LUNCH SPECIALS

### Combo

bowl of soup & salad • 9.75

cup of soup & salad • 8.75

### Triple Combo • 11.25

cup of soup, leafy greens & half sandwich

## ARTISAN PIZZAS

### Margherita **V** • 12.25

sauceless pie with mozzarella, roma tomatoes, basil & aged Parmesan cheese

### American Pie • 14.25

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

### The Cosmo • 15.75

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

### Build Your Own • 12.25

marinara & fresh mozzarella included, additional toppings .50 each

## LEAFY GREENS

### Caesar • 5.75

with homemade garlic-basil croutons

### Gorgonzola • 5.75

field greens in Gorgonzola dressing with caramelized walnuts

### Baby Spinach • 5.75

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

### House • 5.75

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

## SALADS WITH SUBSTANCE

### Serrano Chicken Caesar Salad • 12.25

smoked chicken, cilantro, pepper jack cheese, tortilla chips, with serrano pepper Caesar dressing

*substitute grilled shrimp • 14.25*

### Asian Salad • 14.25

mixed greens in an Asian plum dressing, served with seared tuna, red & gold bell peppers & crispy wonton strips

### St. Tropez Salad • 14.25

Greek salad with sautéed peppered salmon

### Cobb Salad • 12.25

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

### Bibb • 10.25

tossed with fresh orange slices, pistachios & avocado, drizzled with green goddess dressing

## SANDWICHES

### Greek Chicken Pita • 10.00

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

### Beef & Lamb Gyro • 10.25

with tzatziki sauce; choice of Greek salad or fries

### Grilled Chicken • 9.75

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

### Chicken Salad • 10.00

pears, sundried cherries, walnuts on wheat bread with fries

### Turkey & Brie • 10.75

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

### Calypso Club • 10.75

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

## EDGY VEGGIES

### Grilled Portobello **V** **G** • 13.25

with quinoa, asparagus & roasted red pepper coulis

### Grilled Polenta **V** **G** • 12.25

with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce

### Tomato Caprese **V** • 10.25

beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil

### Roasted Beets **V** • 10.25

red & gold beets with goat cheese & candied walnuts, atop green goddess dressing

## MAINS

### Salmon Oscar **G** • 17.25

flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus

### Blackened Red Snapper Étouffée • 22.50

with shrimp & crab over a bed of spinach & dirty rice

### Miso Sea Bass • 23.50

with jasmine rice, sautéed apples & bok choy

### Fish Tacos • 12.25

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

### Lobster Enchiladas • 17.75

with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & Parmesan kale chips

### Pan-Roasted Striped Bass • 17.25

on a bed of kale & quinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

### Red Snapper Bouillabaisse • 22.50

pan-seared atop lump crab, topped with avocado & salsa verde, with grilled garlic bread

### Fish & Chips • 12.25

with malt vinegar, tartar sauce & cole slaw

### Pan-Fried Chicken Breast • 11.75

smashed red potatoes; served with cream gravy & Texas toast

### Filet • 28.95

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

### Chargrilled Burger • 10.75

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

Sambuca®  
A Rockin' Grill



LUNCH &  
DINNER  
MENUS

Near Downtown

Nashville in the Gulch

601 12th Avenue S

Nashville, Tennessee

37203

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LUNCH DELIVERY

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lunches or cater to  
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# DINNER MENU

## LEAFY GREENS & SAVORY BOWLS

**Caesar** • 8.25  
with homemade garlic-basil croutons

**Gorgonzola** • 9.25  
field greens in Gorgonzola dressing with caramelized walnuts

**Baby Spinach** • 8.25  
strawberries, baby portobello, bacon & red onions in poppyseed dressing

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

**Bibb** • 11.25  
tossed with fresh orange slices, pistachios & avocado, drizzled with green goddess dressing

**Tortilla Soup** cup 5.75 • bowl 7.75

**Shrimp & Crab Bisque** cup 6.25 • bowl 8.25  
*add grilled garlic cheese bread | sm 1.50 • lg 4.50*

## ARTISAN PIZZAS

**Margherita** **V** • 12.25  
sauceless pie with mozzarella, roma tomatoes, basil & aged Parmesan cheese

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

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

**Build Your Own** • 12.25  
marinara & mozzarella included, additional toppings .50 each

## EDGY VEGGIES

**Grilled Portobello** **V** **G** • 21.50  
with quinoa, asparagus & roasted red pepper coulis

**Mediterranean Veggie Lasagna** **V** • 21.00  
roma tomatoes, artichoke hearts, spinach, black olives, feta cheese & mozzarella with marinara

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

## SIDES

**Each** • 7.25    **Choose any three** • 18.25

Bacon-Sautéed Green Beans	Asparagus
Prosciutto Mac & Cheese	Broccoli Crunch with apples & walnuts
Brussel Sprouts with bacon & smoked tomato butter	Potato Corn Hash
Dilled Havarti Potato Tots	Smashed Potatoes
Fire-Roasted Vegetables	Corn & Oyster Mushroom Succotash
Au Gratin Potatoes	Maple Bourbon Sweet Potatoes

## SMALL PLATES MADE FOR SAMPLING

**Calamari Fritti** • 10.25  
Sambuca's signature calamari served with cherry peppers & marinara sauce

**Acapulco Shrimp** • 10.75  
in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

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

**Buca Beignets** • 9.75  
stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes

**Chicken Samosas** • 8.25  
potatoes, peas & onions in puff pastry, served with sweet red pepper chutney

**Shrimp & Crab Dip** • 13.00  
poblano peppers in baked cheeses served with tortilla chips

**Chicken & Shrimp Tostadas** • 10.00  
with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole

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

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

**Chicken Fried Oysters** • 11.25  
on the half shell atop fennel cole slaw with a poppyseed remoulade

**Seared Duck Breast** • 14.75  
with parsnip purée, oyster mushrooms & leeks, topped with chipotle-honey gastrique

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

**Lobster Tempura** • 17.00  
atop spicy lobster salad with house pickled jalapeños & ponzu sauce

**Chicken & Beef Satay** • 10.75  
with teriyaki & sriracha

**Goat Cheese-Stuffed Artichokes** **V** • 11.25  
baked & served with toast points

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

**Prosciutto Mac & Cheese** • 8.25  
with Swiss, Parmesan & goat cheeses

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

## OFF THE HOOK

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

**Blackened Red Snapper Étouffée** • 34.00  
with shrimp & crab over a bed of spinach & dirty rice

**Miso Sea Bass** • 35.00  
with jasmine rice, sautéed apples & bok choy

**Margarita Shrimp** • 24.50  
with tequila lime butter, cilantro lime rice & roasted vegetables

**Lobster Enchiladas** • 28.75  
with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & Parmesan kale chips

**Pan-Roasted Striped Bass** • 27.75  
on a bed of kale & quinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

**Shrimp & Crab Scampi** • 27.25  
tossed in lemon butter with linguini

**Chili-Rubbed Scallops** • 27.25  
on risotto coins with smoked tomato cream sauce

**Red Snapper Bouillabaisse** • 33.00  
pan-seared atop lump crab, topped with avocado & caper-spiked salsa verde, with grilled garlic bread

**Fettucine Carbonara with Shrimp** • 26.25  
tossed with prosciutto & arugula in a light cream sauce

## FROM THE RANGE

**Hickory-Smoked Prime Pork Chop** • 25.75  
with charred tomato sauce, served with prosciutto mac & cheese

**Ribeye** • 34.95  
16oz steak with bacon-sautéed green beans & dilled Havarti potato tots

**Flat Iron** • 26.95  
blackened & served with bacon-sautéed green beans & au gratin potatoes

**Champagne Chicken** **G** • 24.50  
pan-seared Springer Mountain Farms® all-natural bone-in breast served atop potato corn hash with a light champagne butter sauce

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

**Adds:**

**À la Oscar** | 7.75    **Lobster Tail** | 18.25  
**Shrimp** | 2.00 each    **Scallops** | 6.75 each