

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.



LUNCH

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

LUNCH SPECIALS

choose 2: soup, small salad or half sandwich • 11.00

combo soup, small salad & half sandwich • 12.00

pizza & salad personal pizza with one topping & small salad • 11.00

FOR STARTERS

acapulco shrimp in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 8.00

shrimp & crab dip poblano peppers in baked cheeses served with tortilla chips • 12.50

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

chicken & shrimp tostadas with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens over homemade guacamole • 9.00

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

hummus trio **V** roasted red pepper, red beet & traditional hummus • 8.75

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

SAVORY BOWLS

tortilla soup • cup 4.50 bowl 6.00

shrimp & crab bisque • cup 5.25 bowl 6.50

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

LEAFY GREENS

caesar with homemade garlic-basil croutons • 5.75

gorgonzola field greens in Gorgonzola dressing with caramelized walnuts • 5.75

baby spinach strawberries, baby portobello, bacon & red onions in poppyseed dressing • 5.75

house tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette • 5.75

SALADS WITH SUBSTANCE

serrano chicken caesar grilled chicken, cilantro, pepper jack cheese, tortilla chips, with serrano pepper Caesar dressing • 12.25 *substitute grilled shrimp* • 14.25

cobb fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, with honey mustard dressing • 12.25

asian mixed greens in an Asian plum dressing, served with seared tuna & crispy wonton strips • 14.25

st.tropez greek salad with sautéed peppered salmon • 14.25

EDGY VEGGIES

grilled portobello **V** **G** with quinoa, asparagus & roasted red pepper coulis • 13.25

grilled polenta **V** **G** with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce • 12.25

SANDWICHES

greek chicken pita hummus, cucumber, red onion, roma tomatoes, lettuce & feta with fries or greek salad • 10.00

beef & lamb gyro with tzatziki sauce; choice of greek salad or fries • 10.25

grilled chicken cheddar cheese, bacon, sun-dried tomato aioli on a kaiser bun with fries • 9.75

chicken salad pears, sundried cherries, walnuts on wheat bread with fries • 10.00

turkey & brie with pears & melted creme de brie on a croissant with fries • 10.75

calypso club jerk chicken, ham, bacon, cheddar, Swiss cheese on wheat bread with fries • 10.75

360° PLATES

salmon oscar **G** flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus • 17.25

filet topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise • 28.95

pan-roasted striped bass on a bed of quinoa with kale, tomatoes & cucumbers in a basil-mint vinaigrette • 17.25

miso sea bass with jasmine rice, sautéed apples & bok choy • 23.50

lobster enchiladas with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with "spanish tortilla" & Parmesan kale chips • 17.75

chicken fried ribeye melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli • 14.00

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 • 12.25

red snapper bouillabaisse pan-seared atop lump crab, topped with avocado & salsa verde • 22.50

fish & chips with malt vinegar, tartar sauce & cole slaw • 12.25

chargrilled burger served with lettuce, tomato & red onion on a kaiser bun with fries • 10.75

HAPPY ENDINGS

cheesecake sopapilla crispy cinnamon & sugar-coated pastry filled with cheesecake served with caramel & Henry's Homemade™ cinnamon ice cream • 6.25

crème brûlée classic vanilla bean custard with a caramelized sugar crust topped with seasonal berries • 6.75

decadent chocolate toffee torte **G** topped with Heath® candy bar pieces • 6.75

berry cobbler streusel with Henry's Homemade™ vanilla bean ice cream • 6.75

sticky toffee pudding bread pudding, toffee sauce & a crispy candy cup filled with Henry's Homemade™ vanilla bean ice cream • 6.75

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

V vegetarian

G no gluten-containing ingredients

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.