



Starters

- Jumbo Shrimp Cocktail** 14
With fresh horseradish cocktail sauce
- Salt and Pepper Point Judith Calamari** 11
Flash fried and served with a spicy marinara
- Jumbo Lump Crab Cakes** 16
Served with a lemon and herb tartar sauce
- Beef Carpaccio** 13
With arugula salad, extra virgin olive oil, and reggiano
- Blue Point Oysters (Long Island)** (1/2 Dz) 13
Lemon, Mignonette & Cocktail Sauce

Sam and Harry's prides itself on obtaining the highest quality seafood and shellfish available.

We have our seafood flown to us daily from selected sources from around the country.

Our Chef's have strict standards, and will only menu a particular item if it meets those standards for freshness and quality

We purchase our seafood based on seasonality and make our selections at the peak of their desirability



Soups and Salads

- Soup Freshly Made** 9
Please inquire with your server for today's selections
- Hearty Greens** 8
With Stilton, red onions, mushrooms, tomatoes and a bleu cheese dressing
- Caesar Salad** 8
Hearts of romaine lettuce with Caesar dressing, garlic croutons and shaved reggiano served with white anchovies
- Baby Bibb Lettuce** 8
With walnuts, raspberries, Stilton and a white balsamic vinaigrette

Sharable Sides

- Mashed Potatoes 7
- Creamed Spinach 8
with a reggiano crust
- Steamed Asparagus 8
- Fried Onion Crisps 7
- Steakhouse Mushrooms 7
with shallots and sherry
- Fresh Seasonal Vegetable 8
- Sweet and Russet Potato Gratin 8
- Roasted Baby Red Potatoes 8
with onions and cherry peppers
- White Truffle Macaroni and Cheese 12
with parmesan, gouda and cheddar

At Sam and Harry's, we support producers who share our commitment by growing & creating sustainable & organic products for all of us to enjoy



Fresh Seafood Flown In Daily

Your server will be happy to describe today's
fresh seafood selections
& sauce accompaniments

U-10 Diver Scallops (Maine)	26
With daily sauce accompaniments	
Jumbo Lump Crab Cakes	30
Two 4 oz Crab Cakes accompanied with Lemon and Herb Tartar Sauce	
Australian Lobster Tails	Mkt. Price
Two 6 oz Tails accompanied with drawn butter	

Prix Fixe Dinner	35
Starter	
Baby Bibb lettuce with Walnuts, Raspberries, Stilton and a White Balsamic Vinaigrette Or Daily Soup Freshly Made	
Entrée	
Petite Filet Mignon Peppercorn Demi and Stilton Sauce Or Sautéed Wild King Salmon Spinach Risotto in a Lemon Beurre Blanc Or Jumbo Shrimp Linguini Pasta Marinated Artichoke Hearts, Asparagus, Tomatoes, tossed in a Caper Garlic Butter	
Dessert	
Crème Brulee' Cheesecake Or Chocolate Ganache Cake	

Hand Cut Steaks and Chops

Our Midwest corn fed steaks are aged 28 days and
prepared to the following temperatures:

rare: cold red center **medium rare:** cool red center **medium:** warm red center
medium well: pink **well done:** no color

Entrée Accompaniments

Oscar Style
Jumbo lump crab meat, asparagus and bearnaise
\$15

Stilton
Handcrafted blue cheese from Stilton, England
\$5

Au Poivre
Cognac and peppercorn cream
\$4

Medallions of Beef Tenderloin	30
Two Center-Cut U.S.D.A. Choice medallions served with sauce au poivre	
Center Cut Filet Mignon	36
8 oz. Served with sauce béarnaise	
10 oz. Served with sauce béarnaise	42
U.S.D.A. Prime Aged Center Cut New York Strip Steak	39
14 oz.	
Rack of Lamb (Colorado)	38
With sautéed baby vegetables and a rosemary demi glaze	
U.S.D.A. Prime Aged Cajun Ribeye	35
16 oz. Served with fresh horseradish cream	
U.S.D.A. Prime Aged Delmonico	42
22 oz. Bone-on rib steak served with fresh horseradish cream	
U.S.D.A. Prime Aged Kansas City Steak	39
18 oz. Bone-on New York Strip	
Filet Mignon and Lobster Tail	Mkt. Price
5 oz. Center Cut Filet with a 6 oz. Australian Lobster Tail	