

# 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](http://www.sambuca360.com)



**DINE • DRINK • DANCE**

## LUNCH SPECIALS

**choose 2:** soup, small salad or half sandwich  
• 10.75

**combo** soup, small salad & half sandwich • 11.75

**pizza & salad** personal pizza with one topping  
& small salad • 10.75

## FOR STARTERS

**acapulco shrimp** in a spicy tomato cocktail sauce  
with fresh lime, cilantro & jalapeños • 7.75

**shrimp & crab dip** poblano peppers in baked  
cheeses served with tortilla chips • 12.25

**ceviche** **G** marinated in lime juice with jalapeño,  
red onion & cilantro • 10.50

**chicken & shrimp tostadas** with roasted corn  
& poblano salad, spicy Guajillo chili sauce & microgreens  
over homemade guacamole • 8.75

**bruschetta** **V** balsamic-marinated tomatoes with  
basil & Parmesan cheese • 8.75

**hummus trio** **V** roasted red pepper, red beet &  
traditional hummus • 8.50

**goat cheese-stuffed artichokes** **V**  
baked & served with toast points • 11.00

## SAVORY BOWLS

**tortilla soup** • cup 4.50 bowl 5.75

**shrimp & crab bisque** • cup 5.00 bowl 6.25

## ARTISAN PIZZAS

**margherita** **V** sauceless pie with mozzarella, basil  
& roma tomatoes • 12.00

**american pie** heart-stopping meat indulging pizza  
with tomato sauce, fresh mozzarella, Canadian bacon,  
pepperoni, Italian sausage & ground beef • 14.00

**the cosmo** spicy vodka-spiked tomato cream sauce  
with prosciutto, topped with smoked gouda, Canadian  
bacon, portobellos, Italian sausage & goat cheese • 15.50

## LEAFY GREENS

**caesar** with homemade garlic-basil croutons • 5.50

**gorgonzola** field greens in Gorgonzola dressing with  
caramelized walnuts • 5.50

**baby spinach** strawberries, baby portobello, bacon  
& red onions in poppyseed dressing • 5.50

**house** tomato, cucumber, red onion & crumbled feta,  
dressed with aged balsamic vinaigrette • 5.50

## SALADS WITH SUBSTANCE

**serrano chicken caesar** smoked chicken, cilantro,  
pepper jack cheese, tortilla chips, serrano pepper Caesar  
dressing • 12.00 *substitute grilled shrimp* • 14.00

**cobb** fried or grilled chicken, bacon, egg, ripe tomato,  
cucumber, cheddar cheese, honey mustard dressing • 12.00

**asian** mixed greens in an Asian plum dressing, served  
with seared tuna & crispy wonton strips • 13.95

**st.tropez** greek salad with sautéed peppered salmon  
• 13.95

## EDGY VEGGIES

**grilled portobello** **V** **G** with quinoa, asparagus &  
roasted red pepper coulis • 12.95

**grilled polenta** **V** **G** with slow-roasted tomatoes,  
shishito peppers & shaved zucchini topped with chimichurri  
sauce • 11.95

## SANDWICHES

**greek chicken pita** hummus, cucumber, red onion,  
roma tomatoes, lettuce & feta with fries or greek salad • 9.75

**beef & lamb gyro** with tzatziki sauce; choice of greek  
salad or fries • 9.95

**grilled chicken** cheddar cheese, bacon, sun-dried  
tomato aioli on a kaiser bun with fries • 9.50

**chicken salad** pears, sundried cherries, walnuts on  
wheat bread with fries • 9.75

**turkey & brie** with pears & melted creme de brie on a  
croissant with fries • 10.50

**calypso club** jerk chicken, ham, bacon, cheddar, Swiss  
cheese on wheat bread with fries • 10.50

## 360° PLATES

**salmon oscar** **G** flame-grilled & topped with crab  
& dill-spiked hollandaise, served with asparagus • 16.95

**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  
• 15.95

**miso sea bass** with jasmine rice, sautéed apples &  
bok choy • 22.95

**lobster enchiladas** with lobster, shrimp  
& jalapeño-jack cheese, topped with tomatillo  
sauce, served with "spanish tortilla" & Parmesan  
kale chips • 17.50

**chicken fried ribeye** melt-in-your-mouth  
ribeye, battered & fried until golden brown,  
complimented by homemade sausage cream  
gravy, Texas toast, smashed potatoes & broccoli  
• 13.50

**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 • 11.95

**red snapper bouillabaisse** pan-seared  
atop lump crab, topped with avocado & salsa  
verde • 21.95

**fish & chips** with malt vinegar, tartar sauce  
& cole slaw • 11.95

**chargrilled burger** served with lettuce,  
tomato & red onion on a kaiser bun with fries  
• 10.50

## HAPPY ENDINGS

**cheesecake sopapilla** crispy cinnamon  
& sugar-coated pastry filled with cheesecake  
served with caramel & Henry's Homemade™  
cinnamon ice cream • 6.00

**crème brûlée** classic vanilla bean custard  
with a caramelized sugar crust topped with  
seasonal berries • 6.50

**decadent chocolate toffee torte** **G**  
topped with Heath® candy bar pieces • 6.50

**berry cobbler streusel** with Henry's  
Homemade™ vanilla bean ice cream • 6.50

**sticky toffee pudding** bread pudding,  
toffee sauce & a crispy candy cup filled with  
Henry's Homemade™ vanilla bean ice cream  
• 6.50

**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.