

LUNCH

LUNCH SPECIALS

COMBO

cup of soup & salad | 8.75
bowl of soup & salad | 9.75

TRIPLE COMBO | 11.25

cup of soup, salad & half sandwich
*burger not included

START

CALAMARI FRITTI | 8.75
amaretto-marinated, cherry peppers, marinara

STARTED TUNA | 14.50
sesame-coated, Asian plum sauce

SHRIMP & CRAB DIP | 11.00
poblano peppers in baked cheeses, tortilla chips

BRUSCHETTA | 7.25
balsamic-marinated tomatoes, basil, Parmesan cheese, ciabatta bread **V**

SMOKED SALMON | 11.50
in-house smoked salmon, dill crema, tomato relish, with toast points

BURGER AND SANDWICHES

CHARGRILLED BURGER* | 10.75
lettuce, tomato, onion, fries

GREEK CHICKEN PITA | 10.00
hummus, cucumber, onion, tomatoes, lettuce, feta

TURKEY & BRIE | 10.75
with pears, melted crème de brie on a croissant

BEEF & LAMB GYRO | 10.25
with tzatziki sauce, lettuce, tomato, onion

GRILLED CHICKEN | 9.75
cheddar cheese, bacon, sundried tomato aioli, challah bun

CHICKEN SALAD | 10.00
pears, sundried cherries, walnuts, wheat bread

CALYPSO CLUB | 10.75
jerk chicken, ham, bacon, cheddar & Swiss cheeses, dijonnaise, wheat bread

**ALL SANDWICHES
SERVED WITH FRIES**

EDGY VEGGIES

MEDITERRANEAN VEGGIE LASAGNA | 14.25
roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara **V**

ROASTED BEETS | 8.50
red & gold beets, goat cheese, candied walnuts, green goddess dressing **V**

GRILLED PORTOBELLO | 14.25
quinoa, asparagus, roasted red pepper coulis **V G**

TOMATO CAPRESE | 9.50
beefsteak & grape tomatoes, fresh mozzarella, white balsamic vinegar, basil oil **V**

GRILLED POLENTA | 13.25
slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce **V G**

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 meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SOUP AND SALADS

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

SHRIMP & CRAB BISQUE
c 5.25 b 6.50

HOUSE | 5.75
tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

CAESAR | 5.75
with homemade garlic-basil croutons

GORGONZOLA | 6.50
field greens, caramelized walnuts, Gorgonzola dressing

SERRANO CHICKEN CAESAR SALAD | 11.25
grilled chicken, cilantro, pepper jack cheese, tortilla chips, serrano peppers, Caesar dressing

substitute grilled shrimp / 13.25

COBB SALAD | 12.25
fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, honey mustard dressing

ST-TROPEZ SALMON SALAD | 14.75
peppered salmon, Greek salad

ASIAN SALAD | 16.00
mixed greens, Asian plum dressing, seared tuna, red & gold bell peppers, crispy wonton strips

GRILLED GARLIC CHEESE BREAD
SM 1.50 | LG 4.50

PIZZAS

MARGHERITA | 11.00
sauceless pie with mozzarella, tomatoes, basil & aged Parmesan cheese **V**

AMERICAN PIE | 12.00
Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella

THE COSMO | 14.00
Canadian bacon, portobellos, Italian sausage, house-made spicy vodka sauce, gouda, goat cheese

BUILD YOUR OWN | 12.25
marinara & mozzarella included: additional toppings .50 each

MAINS

SALMON OSCAR | 17.25
flame-grilled, with crab & dill-spiked hollandaise, asparagus **G**

FILET* - 7oz | 24.95
Gorgonzola walnut butter, asparagus, port wine bordelaise **G**

GULF RED SNAPPER BOUILLABAISSE | 22.50
lump crab, avocado, salsa verde

PAN-FRIED CHICKEN BREAST | 11.75
smashed red potatoes, cream gravy, Texas toast

BLACKENED RED SNAPPER ÉTOUFFÉE | 22.50
shrimp, crab, sautéed spinach, dirty rice

MISO SEA BASS | 23.50
bok choy & napa cabbage stir fry, caramelized apples, snow peas, sesame ginger plum sauce

FISH & CHIPS | 12.25
North Atlantic cod, malt vinegar, cole slaw

FISH TACOS | 12.25
North Atlantic cod (beer-battered, grilled or blackened), cabbage, carrots, jicama, mozzarella, chipotle sour cream, southwestern black beans, cilantro lime rice

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Sambuca®

A Rockin' Grill

LUNCH AND DINNER TAKE OUT MENUS

In the Gulch

601 12th Ave S | Nashville | 37203 | **615.248.2888**

sambucarestaurant.com

DINNER

START

CHARCUTERIE BOARD | 12.00

chef selection of cured meats, cheeses, house-crafted fig jam & pickled vegetables

speck ham (Italy) • bresaola beef (Italy) • St.Andre Triple Crème (France)

Cabot white cheddar (New England) • Manchego (Spain)

BRUSCHETTA | 8.00

balsamic-marinated tomatoes, basil, Parmesan cheese, ciabatta bread

V

BUCA BEIGNETS | 8.00

mozzarella, prosciutto, jalapeño-basil, balsamic glazes

SHRIMP CEVICHE | 10.75

shrimp, lime juice, jalapeño, red onion, cilantro

G

SEARED TUNA | 14.50

sesame-coated, Asian plum sauce

SMOKED SALMON | 11.50

in-house smoked salmon, dill crema, tomato relish, with toast points

BIANCA FLATBREAD | 13.50

creamy white cheese, mozzarella, prosciutto, sun-dried tomatoes, fresh basil, crushed red pepper, Parmesan cheese

CALAMARI FRITTI | 11.00

amaretto-marinated, cherry peppers, marinara

SHRIMP & CRAB DIP | 13.00

poblano peppers in baked cheeses, tortilla chips

CHICKEN & BEEF SATAY | 11.00

with teriyaki & sriracha

GOAT CHEESE-STUFFED ARTICHOKEs | 11.25

baked, served with toast points

V

SOUP AND SALADS

CHEF-CRAFTED DRESSINGS

MADE IN-HOUSE DAILY

SHRIMP & CRAB BISQUE | 6.25

b 8.25

TOMATO CAPRESE | 10.75

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

HOUSE | 7.00

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

GORGONZOLA | 7.25

field greens, caramelized walnuts, Gorgonzola dressing

CAESAR | 7.00

with homemade garlic-basil croutons

BISS | 10.25

orange slices, pistachios, avocado, green goddess dressing

GRILLED GARLIC CHEESE BREAD

SM 1.50 | LG 4.50

EDGY VEGGIES

MEDITERRANEAN VEGGIE LASAGNA | 19.00

roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara

V

GRILLED PORTOBELLO | 19.00

quinoa, asparagus, roasted red pepper coulis

V G

FRESH CATCH

CHILI-RUBBED SCALLOPS | 27.25

asparagus, risotto, smoked tomato cream sauce

MISO SEA BASS | 33.00

bok choy & napa cabbage stir fry, caramelized apples, snow peas, sesame ginger plum sauce

GULF RED SNAPPER BOUILLABAISSÉ | 33.00

lump crab, avocado, salsa verde

ADD HOUSE OR CAESAR SALAD TO ENTRÉE | 4.75

THE RANGE

HICKORY-SMOKED PRIME PORK CHOP | 25.50

charred tomato sauce, prosciutto mac & cheese

SPRING CHICKEN | 23.00

Springer Mountain Farms® chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

GRILLED POLENTA | 18.00

slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce

V G

ROASTED BEETS | 9.75

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

V

SHRIMP & CRAB SCAMPI | 26.00

lemon butter, linguini

BLACKENED RED SNAPPER ÉTOUFFÉE | 34.00

shrimp, crab, sautéed spinach, dirty rice

SALMON OSCAR | 27.75

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

G

RIBBYE* - 16oz | 35.95

bacon-sautéed green beans, dilled Havarti potato tots

FILET* - 7oz | 34.95

Gorgonzola walnut butter, asparagus, port wine bordelaise

G

BLACKENED FLAT IRON | 26.95

bacon-sautéed green beans, au gratin potatoes, marinated tomato relish

BLING

À LA OSCAR | 7.75

SHRIMP | 2.00 ea

SCALLOPS | 6.75 ea

LOBSTER TAIL | 18.25

SIDES

EACH | 6.50 CHOOSE ANY 3 | 15.00

ASPARAGUS WITH LEMON OIL

BRUSSEL SPROUTS WITH SMOKED BACON

AU GRATIN POTATOES

MAPLE BOURBON SWEET POTATOES

PROSCIUTTO MAC & CHEESE

FINISH 8.00

STICKY TOFFEE PUDDING

bread pudding, toffee sauce, crispy candy cup, vanilla bean ice cream

CRÈME BRÛLÉE

classic vanilla bean custard, caramelized sugar crust, seasonal berries

TIRAMISU

espresso ladyfingers, sweet mascarpone

BERRY COBBLER STREUSEL

with vanilla bean ice cream

CHEESECAKE SOPAPILLA

crispy cinnamon & sugar-coated pastry, cheesecake, caramel, vanilla bean ice cream

DECADENT CHOCOLATE TOFFEE TORTE

with pieces of Heath® bar candy

G

HAPPY HOUR

MON-FRI, 4-7PM

\$3 BEERS

\$4 WINES, CRAFT BEERS & COCKTAILS

\$5 COCKTAILS

\$6 CHEF APPS & PREMIUM COCKTAILS

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