

# 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 & prime rib french dip not included

### BRUSCHETTA | 7.25

balsamic-marinated tomatoes, basil,  
Parmesan cheese, ciabatta bread **V B**

### SMOKED SALMON | 10.25

in-house smoked salmon, capers,  
tomato relish, with toast points **B**

### ROASTED BEETS | 8.50

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

### GREEK CHICKEN

#### PITA | 10.00

hummus, cucumber, onion, tomatoes, lettuce,  
feta, served with house-made chips **B**

### TURKEY & BRIE | 10.75

with pears, melted crème de brie on a  
croissant, served with house-made chips **B**

### BEEF & LAMB

#### GYRO | 10.25

with tzatziki sauce, lettuce, tomato, onion,  
served with house-made chips **B**

### CALYPSO CLUB | 10.75

jerk chicken, ham, bacon, cheddar &  
Swiss cheeses, dijonnaise, wheat bread,  
served with house-made chips **B**

### TOMATO CAPRESE | 9.50

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

### GRILLED POLENTA | 13.25

slow-roasted tomatoes, shishito peppers,  
shaved zucchini, salsa verde **V G**

*add chicken / 16.25*

### SERRANO CHICKEN

#### CAESAR SALAD | 11.25

grilled chicken, cilantro, pepper jack  
cheese, tortilla chips, serrano peppers,  
Caesar dressing **B**

*substitute grilled shrimp / 13.25*

### ST.TROPEZ

#### SALMON SALAD | 14.75

peppered salmon, feta cheese, Kalamata  
olives, tomatoes, Greek dressing **B**

### ASIAN AHI TUNA

#### SALAD | 16.00

mixed greens, Asian plum dressing, red & gold  
bell peppers, crispy wonton strips **B**

## 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

## FORKING APPROVED

### SALMON OSCAR | 17.25

flame-grilled, with crab & dill-spiked  
hollandaise, asparagus **G B**

### FILET - 7oz | 25.00

Gorgonzola walnut butter, asparagus, port wine  
bordelaise **G B**

### PAN-FRIED CHICKEN

#### BREAST | 11.75

smashed red potatoes, cream gravy, Texas toast **B**

### BLACKENED RED

#### SNAPPER ÉTOUFFÉE | 22.50

shrimp, crab, sautéed spinach, dirty rice

### FISH & CHIPS | 12.25

North Atlantic cod, malt vinegar, cole slaw

## SUNDAY BRUNCH WITH BEATS

### SAMBUCA

#### BREAKFAST | 10.75

eggs your way, choice of ham, bacon or spicy  
sausage, choice of bread

### EGGS BENEDICT | 11.50

Canadian bacon, poached eggs,  
hollandaise sauce

### B.L.T.A.E. | 11.50

bacon, lettuce, tomato, avocado, egg,  
toasted sourdough bread

### RUSTIC BENEDICT | 10.75

duck fat biscuits, two eggs over easy, country  
ham, sausage peppercorn gravy

### ABOVE SERVED WITH BREAKFAST POTATOES & FRESH FRUIT

### CHICKEN &

#### WAFFLES | 14.50

fried breast & thigh, chipotle-bourbon  
maple syrup, sausage peppercorn gravy

### SHRIMP & GRITS | 13.50

bacon, andouille sausage, smoked gouda cream

### SPINACH & GOAT

#### CHEESE OMELET | 11.50

### SIDES 4.00

#### BACON • BELGIAN WAFFLE • BRUNCH POTATOES

#### DUCK FAT BISCUIT & GRAVY • EGGS YOUR WAY

#### GOUDA GRITS • SEASONAL FRUIT • SPICY SAUSAGE

**B** also served during brunch

**V** vegetarian

**G** no gluten-containing ingredients

### THE COSMO | 14.00

Canadian bacon, portobellos, Italian  
sausage, house-made spicy vodka sauce,  
gouda, goat cheese

### BUILD YOUR OWN | 10.25

marinara & mozzarella included;  
Canadian bacon, pepperoni, Italian  
sausage, portobellos, bell peppers,  
artichokes, red onion, Kalamata  
olives, spinach, tomatoes: .50 each

### MISO SEA BASS | 23.50

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

### 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

### KOBE MEATLOAF | 17.50

Kobe beef, roasted cauliflower, marble  
potatoes, crimini mushrooms, demi glaze

### CHICKEN FRIED

#### RIBEYE | 16.00

Certified Angus Beef® ribeye, house-made  
sausage cream gravy, Texas toast, smashed  
potatoes, bacon green beans **B**

### KOBE BRUNCH

#### BURGER | 15.00

Kobe burger your way, egg over easy, cheddar  
cheese, bacon, hash browns

### BANANAS FOSTER

#### FRENCH TOAST | 11.50

bananas, candied walnuts, brandied maple  
syrup, bacon

### BREAKFAST

#### TACOS | 11.00

scrambled eggs with potatoes, queso fresco,  
house-made roasted salsa, your choice of  
chorizo, ham or bacon, white corn tortillas

### HAM & SWISS CHEESE

#### OMELET | 11.50

### SAMBUCA OMELET | 11.50

breakfast sausage, bacon, red & green  
peppers, cheddar cheese

### HOUSE-MADE GRANOLA

#### PARFAIT | 8.00

Greek yogurt, fresh berries, honey,  
blackberry balsamic, basil

# Sambuca®

## A Rockin' Grill

## LUNCH • DINNER SUNDAY BRUNCH TAKE OUT MENUS



McKinney & Pearl, across from the Ritz

2120 McKinney Ave | Dallas | 75201 | **214.744.0820**

**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**

SHRIMP CEVICHE | 10.75

shrimp, lime juice, jalapeño, red onion, cilantro **G**

SEARED AHI TUNA | 15.50

with Thai cucumber salad, Asian plum sauce, wasabi & ginger

SHRIMP & CRAB DIP | 13.00

poblano peppers in baked cheeses, tortilla chips

SEARED DUCK BREAST | 14.75

parsnip purée, oyster mushrooms, leeks, chipotle-honey gastrique

BIANCA FLATBREAD | 13.50

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

BUCA BEIGNETS | 8.00

mozzarella, prosciutto, jalapeño-basil, balsamic glazes

CALAMARI FRITTI | 12.50

amaretto-marinated, cherry peppers, marinara

SMOKED SALMON | 11.50

in-house smoked salmon, dill crema, capers, with toast points

CHICKEN & BEEF SATAY | 11.00

with teriyaki & sriracha

GOAT CHEESE-STUFFED ARTICHOKEs | 11.25

baked, served with toast points **V**

ROASTED BEETS | 9.75

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

SOUP AND SALADS

CHEF-CRAFTED DRESSINGS

MADE IN-HOUSE DAILY

SHRIMP & CRAB BISQUE | c.6.25 b.8.25

TORTILLILLA SOUP | c.5.75 b.7.75

HOUSE | 7.00

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

CAESAR | 7.00

with homemade garlic-basil croutons

GORGONZOLA | 7.25

field greens, caramelized walnuts, Gorgonzola dressing

BIBB | 10.25

orange slices, pistachios, avocado, green goddess dressing

TOMATO CAPRISE | 10.75

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

EDGY VEGGIES

MEDITERRANEAN VEGGIE LASAGNA | 19.00

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

GRILLED POLENTA | 18.00

slow-roasted tomatoes, shishito peppers, shaved zucchini, salsa verde **V** **G**

add chicken / 24.00

FRESH CATCH

CHILI-RUBBED JUMBO SCALLOPS | 29.75

asparagus, risotto, smoked tomato cream sauce

MISO SEA BASS | 36.00

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

SHRIMP & CRAB SCAMPI | 28.00

lemon butter, linguini

BLACKENED RED SNAPPER ÉTOUFFÉE | 34.00

shrimp, crab, sautéed spinach, dirty rice

SALMON OSCAR | 29.00

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

SQUID INK PETTUCINE | 46.50

with 8oz cold water lobster tail, scallops, jumbo prawn

LOBSTER RAVIOLE | 34.50

with lobster bisque, watercress, tarragon

ADD HOUSE OR CAESAR SALAD TO ENTRÉE | 4.75

THE RANGE

HICKORY-SMOKED PRIME PORK CHOP | 27.50

charred tomato sauce, prosciutto mac & cheese

FILET & LOBSTER TAIL | 52.00

8oz cold water lobster tail, baby carrots, sautéed spinach, garlic butter

SPRING CHICKEN | 24.00

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

PRIME RIBEYE - 16oz | 41.50

bacon-sautéed green beans, dilled Havarti potato tots

FILET - 7oz | 37.00

10oz | 45.00

Gorgonzola walnut butter, asparagus, port wine bordelaise **G**

BLACKENED FLAT IRON | 28.00

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

WILD BOAR CHOPS | 42.50

double-cut, with poblano white grits, Texas caviar, port wine bordelaise

**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.

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 BREAD PUDDING

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

CRÈME BRÛLÉE

classic vanilla bean custard, caramelized sugar crust, seasonal berries

WHITE CHOCOLATE CHEESECAKE

house-made with ginger crust & blueberry reduction topping

DECADENT CHOCOLATE TOFFEE TORTE

with pieces of Heath® bar candy **G**

BERRY COBBLER

STREUSEL

with vanilla bean ice cream

HAPPY HOUR

MON-FRI, 11AM-7PM

\$3 BEERS

\$4 WINES, CRAFT BEERS & COCKTAILS

\$5 COCKTAILS

\$6 PREMIUM COCKTAILS