

LUNCH

LUNCH SPECIALS

COMBO
cup of soup & salad
bowl of soup & salad

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

NOSH

SEARED TUNA
sesame-coated, Asian plum sauce

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

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

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

BURGER AND SANDWICHES

CHARGRILLED BURGER
lettuce, tomato, onion, fries

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

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

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

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

CHICKEN SALAD
pears, sundried cherries, walnuts, wheat bread

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

ALL SANDWICHES
SERVED WITH FRIES

PIZZAS

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

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

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

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

SOUP AND SALADS

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

SHRIMP & CRAB BISQUE

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

CAESAR
with homemade garlic-basil croutons

GORGONZOLA
field greens, caramelized walnuts, Gorgonzola dressing

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

substitute grilled shrimp

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

ST-TROPEZ SALMON SALAD
peppered salmon, Greek salad

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

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

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GARLIC CHEESE BREAD |
SM & LG

EDGY VEGGIES

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

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

LAND AND SEA

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

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

GULF RED SNAPPER BOUILLABAISSE
lump crab, avocado, salsa verde

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

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

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

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

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.

Sambuca® **360**
A Rockin' Grill

LUNCH AND DINNER TAKE OUT MENUS



In the Shops at Legacy

7200 Bishop Road | Plano | 75024 | 469.467.3393
sambuca360.com

DINNER

NOSH

CHARCUTERIE BOARD

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

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

SHRIMP

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

SEARED

TUNA
sesame-coated, Asian plum sauce

SMOKED

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

GOAT CHEESE- STUFFED

ARTICHOKEs
baked, served with toast points **V**

BUCA

BEIGNETS
mozzarella, prosciutto, jalapeño-basil, balsamic glazes

SHRIMP & CRAB DIP

poblano peppers in baked cheeses, tortilla chips

CHICKEN & BEEF SATAY

with teriyaki & sriracha

BIANCA

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

SOUP AND SALADS

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

SHRIMP & CRAB BISQUE

HOUSE

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

GORGONZOLA

field greens, caramelized walnuts, Gorgonzola dressing

CAESAR

with homemade garlic-basil croutons

ROASTED

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

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GARLIC CHEESE BREAD |
SM & LG

ARTISAN PIZZAS

MARGHERITA

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

AMERICAN PIE

Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella

THE COSMO

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

BUILD YOUR OWN

marinara & mozzarella included: additional toppings .50 each

EDGY VEGGIES

GRILLED

PORTOBELLO
quinoa, asparagus, roasted red pepper coulis **V G**

GRILLED

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

MUNCH

CHICKEN FRIED RIBEYE

Certified Angus Beef® ribeye, house-made sausage cream gravy, Texas toast, smashed potatoes, broccoli

FISH TACOS

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

CHARGRILLED BURGER

lettuce, tomato, onion, fries

GULF RED SNAPPER

BOUILLABAISSE
lump crab, avocado, salsa verde

CHILI-RUBBED SCALLOPS

asparagus, risotto, smoked tomato cream sauce

SALMON OSCAR

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

RIBEYE - 16oz

bacon-sautéed green beans, dilled Havarti potato tots

FILET - 7oz

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

SHRIMP & CRAB SCAMPI

lemon butter, linguini

HICKORY-SMOKED PRIME PORK

CHOP
charred tomato sauce, prosciutto mac & cheese

SPRING CHICKEN

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

MISO SEA BASS

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

SIDESHOW

EACH | CHOOSE ANY 3

ASPARAGUS WITH LEMON OIL

BRUSSEL SPROUTS WITH SMOKED BACON

PROSCIUTTO MAC & CHEESE

HAVARTI DILL POTATO TOTS

SMASHED POTATOES

BACON GREEN BEANS

SAUTÉED BROCCOLI WITH SHALLOTS & GARLIC

HAPPY ENDINGS

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

WHITE CHOCOLATE

CHEESECAKE
housemade with ginger crust & blueberry reduction topping

TIRAMISU

espresso ladyfingers, sweet mascarpone

BERRY COBBLER STREUSEL

with vanilla bean ice cream

DECADENT CHOCOLATE

TOFFEE TORTE
with pieces of Heath® bar candy **G**

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ADD HOUSE OR CAESAR SALAD TO ENTRÉE
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BLING
À LA OSCAR SHRIMP
SCALLOPS LOBSTER TAIL

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HAPPY HOUR SPECIALS:
TUESDAY-FRIDAY, 4-7PM

\$6 CHEF APPS &
PREMIUM COCKTAILS

V vegetarian

G no gluten-containing ingredients

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