

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, dijonaise, 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®
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**

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

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

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**

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**

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

\$6 CHEF APPS &
PREMIUM COCKTAILS

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G no gluten-containing ingredients

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