

Appetizers
(Served All Day, Every Day)

Semolina Fried Calamari	9
Lightly fried and served with a spicy marinara sauce and lemon wedge	
Boneless Buffalo Wings	9
Boneless fried chicken wings tossed in a spicy buffalo sauce served with blue cheese and celery	
Chunky Chicken Chili (Available Until 4:00 PM)	9
Homemade with diced onions, cheddar cheese, plantains, and grilled tortillas	
Grilled Thin Crust Pizza	
Plum Tomato, Mozzarella, and Pesto	10
Portobello, Caramelized Onions, and Gorgonzola	11
Classic Shrimp Cocktail	12
Onion Soup Au Gratin	6
Soup of the Day	5
Sam's Side Salad	6
<i>(Served After 4 PM Everyday)</i>	
Steamed Prince Edward Island Mussels	9
A broth of garlic, olive oil, tomatoes, green onion, and fresh herbs	
Warm Vermont Goat Cheese	9
Apricot and maple preserves, field greens, and sliced baguettes	
Sesame Crusted Crab Cakes	12
Diced red onions, fried capers, and tartar sauce	
Pan Seared Chicken Dumplings	10
Coated with a ginger teriyaki glaze	
Latin Trio	9
Smoked pulled pork, sofrito, and avocado salad with grilled tortillas and plantain chips	

Dinner Sandwiches
(Served Mon – Sun from 4:00 – Close)

Sam's Signature Half Pound Kobe Beef Burger	15
8 oz seasoned kobe beef burger on a block and barrel bun served with lettuce, tomato, raw onion, ranch fries, crispy onions, and sour pickle	
Turkey Burger	13
With all the same accompaniments as above	
Roasted Turkey Panini	15
Fresh oven roasted turkey with jack cheese, caramelized onions, ranch fries, crispy onions, and sour pickle	

Dinner Entrees
(Served Mon – Sun from 4:00 – Close)

Grilled Marinated Strip Steak	22
Buttered Broccoli, BBQ'd onions, and grilled potato wedges	
Grilled 8oz. Filet Mignon	30
Truffle whipped potatoes, sautéed green beans, ruby shallots, and port wine reduction	
Surf & Turf – With Shrimp Scampi	37
Slow Roasted Baby Chicken	19
Served with cheddar mashed potatoes and buttered broccoli spears	
Pan Seared Sea Scallops	25
With a smoked tomato butter sauce and served with corn and crab pudding, sautéed spinach, and toasted almonds	
Georgia Pecan Crusted Chicken	19
Boneless breasts of chicken with grilled asparagus, basmati rice pilaf, and grain mustard sauce	
Rigatoni Chicken Christina	18
Mezze rigatoni pasta tossed with diced chicken, broccoli florets, fresh basil, and a roasted tomato broth	
Sam's Signature St. Louis Ribs	20
Peach glazed served with traditional collard greens and grilled baked potato wedges	
Cold Lobster & Crab Nicoise Salad	19
Over a bed of baby greens with olives, baby potatoes, green beans, boiled egg, and mustard vinaigrette	
Roasted Maple Soy Salmon	24
Wasabi mashed potatoes, baby bok choy, and sweet & sour onions sauce	
Four Cheese Tortelloni Bolognese	19
Traditional veal and beef bolognese topped with shredded grana panada	
Shrimp Angel Hair Jacqueline	20
Sautéed shrimp, Italian parsley, spinach, roasted garlic, and parmigiana cheese in a lite scampi sauce	
Bistro Veal Meatloaf	18
With parsley sautéed wild mushrooms and truffle whipped potatoes topped with a pinot noir reduction	

****Please alert us to any food allergies you may have****
****A Surcharge may be incurred when making substitutions****

Specialty Salads
(Served All Day, Every Day)

Caesar Salad	10
Torn romaine lettuce, traditional dressing, garlic croutons, and shredded grada panada	
Spinach & Strawberry Salad	11
Baby spinach, fresh sliced California strawberries, granny smith apples, candied almonds, ricotta salatta cheese, and balsamic poppy seed vinaigrette	
Baby Iceberg Salad	12
Peppered beefsteak tomato, frizzled onions, and Wisconsin blue cheese dressing	
Arugula Salad	12
With tomato, artichoke hearts, black olives, and balsamic vinaigrette dressing	
Gedney Salad	10
Mixed greens, grape tomatoes, cucumbers, red onions, and kalamata olives	

↓ ***THIS – ON – THAT*** ↑
(Create your own Entrée Salad by adding any of these items)

Marinated Grilled Chicken Breast	6
Freshly Grilled Atlantic Salmon Filet	8
Grilled Shrimp	8
Sliced Marinated Strip Steak	7
Crispy Maryland Crab Cakes	9
Grilled Portobello Mushroom	6

****As part of our 75th anniversary celebration, we are offering 10% off all take-out orders as a thank you to all of our loyal clientele****

Lunch Sandwiches

(Served Mon – Sat from 12:00 – 4:00)

(All Sandwiches are Served with Ranch Fries)

Sam's Signature Half Pound Kobe Beef Burger	14
8 oz seasoned kobe beef burger on a block and barrel bun with crispy onions and coleslaw	
Turkey Burger	12
Roasted Turkey Panini	15
Fresh oven roasted turkey with jack cheese, and caramelized onions on rectangular panini bread	
Salmon Burger	14
7 oz seasoned salmon patty on a block and barrel bun with dill mayo, lettuce, tomato, and raw onion	
The Classic Club	13
On fresh multi-grain bread with roasted turkey, bacon, herb mayo, lettuce, and tomato	
Grilled Portobello Sandwich	12
Whole portobello mushroom with roasted peppers, smoky onions, mozzarella cheese, and basil mayo on grilled focaccia bread	
Smoky Pulled Pork Sandwich	13
<i>Great American BBQ's</i> famous pulled pork	
Chicken Salad Sandwich	11
On fresh multigrain bread with lettuce and tomato	
Tuna Salad Sandwich	11
On fresh multigrain bread with lettuce and tomato	
Cuban Sandwich	14
Fresh ham, roasted pork loin, Jarlsburg cheese, sliced pickles, and mustard sauce	
Tavern Steak Sandwich	16
Grilled & sliced marinated sirloin topped with BBQ'd onions served open faced on grilled tuscan bread	

****Hours of Operation****

Mon – Thurs 11:30 – 10:00

Fri 11:30 – 11:00 Sat 12:00 – 11:00

Sun 12:00 – 9:00

(Sunday's 4:00 – 9:00 in July and August)

Lunch Entrees

(Served Mon – Sat from 12:00 – 4:00)

The Cobb Salad	15
Grilled chicken, avocado, tomato, crumbled bleu cheese, bacon, and balsamic vinaigrette over a bed of mixed greens	
Lobster & Crab Nicoise Salad	19
Over a bed of baby greens with olives, baby potatoes, green beans, boiled egg, and mustard vinaigrette	
Four Cheese Tortelloni Bolognese	19
Traditional veal and beef bolognese topped with shredded grana panada	
Rigatoni Chicken Christina	18
Mezze rigatoni pasta tossed with diced chicken, broccoli florets, fresh basil, and a roasted tomato broth	
Sam's Signature St. Louis Ribs	20
Guava glazed served with traditional collard greens and grilled baked potato wedges	
Steamed Prince Edward Island Mussels	16
Over angel hair pasta with tomatoes, green onions, and fresh herbs in a garlic & olive oil broth	
Georgia Pecan Crusted Chicken	19
Boneless breasts of chicken with grilled asparagus, basmati rice pilaf, and grain mustard sauce	
Grilled 8oz Filet Mignon	28
With grilled baked potatoes, sautéed spinach, grilled portobello mushroom, and bbq onions	

Desserts

(Served All Day, Every Day)

Chocolatini	7
Sam's Homemade Death by Chocolate	8
Southern Pecan Pie	7
Warm Apple Cranberry Cobbler Ala Mode	7
Vanilla NY Style Cheese Cake	7

Ice Cream & Sorbet

Vanilla Bean Ice Cream
Chocolate Chocolate Chip
Seasonal Sorbet



Take-Out Menu

50 Gedney Way, White Plains, NY 10605

914-949-0978

The year was 1932, and the country was floundering in the depths of the depression. But on Gedney Way, then only a dirt lane in White Plains, optimism prevailed. Sam Eisenstein, the 23-year-old son of a Russian immigrant, with a \$300 stake and a barrel of faith, opened his newsstand and soda fountain.

Situated near the old Westchester & Boston Railroad Station, the business proved to be a popular spot with the local commuters, not only for the morning coffee and news, but also for all-day congeniality and the 10-cent beer that flowed from the center spigot.

When Prohibition was repealed in 1933, Sam applied for and received one of the first three liquor licenses granted in Westchester County. Things were tough for everyone in those days, but Sam continued to serve his hamburger with coffee for 15 cents, a 25 cent lunch (which included pie), whiskey for 35 cents and, of course, beer. Later on his sister Dora and brother Joe joined Sam. Sam represented the epitome of saloonkeepers and restaurateurs. As a tribute to those qualities, one day in 1934, his patrons elected him "Mayor of Gedney Way." The appellation stuck, and eventually became attached to the restaurant's image, even continued after the move in 1968 to the present location.

Now, **Sam's** has a new look for the millennium. Peter and Karen Herrero, natives of White Plains, are your hosts today. They follow the **Sam's** tradition by providing excellence in food and service, and assuring a special and personable dining experience. Restaurant Manager Brian Angarola, Executive Chef Darrell Belcher, Chef de Cuisine Michael Lombardi and Director of Catering David Pellon join Peter and Karen in upholding **Sam's** tradition by executing some of the toughest standards around.

Additionally, **Sam's** donates approximately two percent of its' sales to charity every year. Our community involvement is evident in such charitable organizations as the White Plains Beautification Committee, the Open Arms Shelter, Food Patch, Westchester ARC, Westchester Community College, and the Pajama Foundation. We incorporate **The best of then with the best of now.**