



Dinner

**Samantha's
Place**

The logo for 'Samantha's Place' features the name in a stylized, purple, outlined font. To the left of the word 'Place' is a circular emblem containing a detailed pink rose with green leaves, set against a background of yellow and blue segments.

>Welcome

We would like to introduce you to Samantha's Place. All our menu selections are meticulously prepared to order following the Olde World recipes of renowned Hungarian master chef Bela Maseay. We use only the freshest ingredients available.

Please relax and enjoy your experience while our chefs prepare your entree.

All entrees served with homemade bread,



soup or salad du Jour, vegetable, potato or rice.

Appetisers

Gulf Shrimp Cocktail	6.25
King Crab Cocktail	8.25
Escargot in Mushroom Caps	9.95
Sauteed Wild Mushrooms	4.95
Pheasant with Cucumber	8.95
Braised Venison	7.95
Mini Fondue (for two)	12.95
Mussels Classica	10.95
Assorted Cheese Plate	8.95

Soups & Salads

French Onion Gratinee	3.95
Clear Soup with Vegetables	3.95
Chef Stockpot	3.95
Pumpkin Soup	4.25
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Classic Country Green Salad	4.95
Salad Vinaigrette	4.95
Tomato and Herb	4.95
Potato Leek with Peppercorns	3.95

Seafood

Fresh Catch of the Day	market	Shrimp Tempura	12.95
Filet of Flounder (to taste)	9.95	Stuffed Prawns (King Crab)	15.95
Flounder a La Francais	9.95	Medley (choice of three items)	18.95
Shrimp Scampi	12.95	Pacific Salmon Maseay	17.95

Meats

New York Strip (12 oz)	16.95	Chicken Francais	11.95
Petite Strip (8 oz)	12.95	Chicken Kiev	12.95
Brisket Pot au Feu	12.95	Chicken Cordon Bleu	12.95
Wiener Schnitzel Originale	11.95	Veal Cordon Bleu	15.95
Hungarian Goulash	10.95	Veal Francais	16.95
Liver with Onions	11.95	Veal and Peppers	16.95

Our servers will be glad to answer any questions about how your entree will be prepared. They will also offer suggestions from our extensive wine list. After your meal, please feel free to visit our dessert cart.