

THE SNUG

STEAK & GRILL

www.thesnug.net



SEASONAL SPECIALS

Entrees include house salad with choice of dressing & fresh baked bread.

Blue Mussels

Sauteed in garlic, olive oil & white wine - served with garlic toast.

Appetizer

1 dozen \$6.95

2 dozen \$10.95

Crab Stuffed Flounder

Filet of Flounder stuffed with lump crab - lightly breaded and baked, topped with a lemon butter caper sauce.

Rice and green beans.

\$18.95

Snug Shrimp Scampi

14 large gulf shrimp sauteed in olive oil, garlic, herbs, tomatoes & a dash of lemon flavored liqueur. Served over rigatoni pasta.

\$16.95

Jumbo Lump Crab Cakes

Two cakes made fresh in house with 100% jumbo lump crab meat. Served with our reputable béarnaise sauce - green beans & mashed potatoes.

\$21.95

DRINK SPECIALS

MARTINIS

\$5 all night, every night

Princess Martini

Absolute, strawberry liqueur

Flirtini

Grey Goose, Cointreau, pineapple juice
champagne, Raspberry liqueur

Southern Sweetini

Firefly sweet tea flavored
vodka & lemonade

Chocolatini

Grey Goose, Kahlua, Amaretto,
Frangelico, Baileys

Appletini

Grey Goose, apple liqueur

Nuvo Cosmopolitan

Grey Goose, sparkling Nuvo nectar liqueur

Blue Velvet Martini

Absolute, Blue Curacao,
dash of lime

RED WINE

	GLASS	BOTTLE
2003 Rombauer "Diamond Select" Cabernet Sauvignon, Napa CA	na	99
2005 J Lohr Hilltop Cabernet Sauvignon, Paso Robles CA	na	59
2005 Novelty Hill Cabernet Sauvignon, Columbia Valley WA	9.95	37
2006 Avalon Cabernet Sauvignon, Sonoma CA	7.50	27
2006 Lot 205 Cabernet Sauvignon, North Coast CA (house cab)	5.95	21
2005 Sonoma-Cutrer Pinot Noir, Sonoma Coast CA	na	79
2006 Babich Pinot Noir, Marlborough, New Zealand	8.95	33
2007 Lange Pinot Noir, Willamette Valley OR	na	58
2006 Lemelson Pinot Noir, "Thea's Selection", Willamette Valley OR	na	88
2006 Santa Ema Reserve Merlot, Chile	7.95	29
2006 Lot 205 Merlot, North Coast CA (house merlot)	5.95	21
2007 The Black Chook Shiraz, AUS	na	29
2006 Murphy-Goode "Liar's Dice" Zinfandel, Sonoma CA	9.95	35

WHITE WINE

	GLASS	BOTTLE
2005 Mark West Chardonnay, Sonoma CA	na	22
2007 Schug Chardonnay, Sonoma CA	na	39
2008 Babich Sauvignon Blanc, Marlborough New Zealand	8.50	30
2006 Lot 205 Chardonnay, CA (house chardonnay)	5.95	21
2007 Monchoff Reisling, Germany	8.25	31
2007 Miguel Torres "Santa Digna" Gewurztraminer, Chile	na	32
2007 Glen Ellen White Zinfandel, California (house blush)	5.95	na
2007 Cristalino Brut Champagne, Spain	5.95	22

DRAUGHT BEER

			PINT	PITCHER
Yuengling Lager	Yuengling Beer Co, PA	4.4% abv	3.50	11.95
Fat Tire Amber Ale	New Belgium Brewing, CO	5.2% abv	4.50	14.95
Sweetwater 420	Sweetwater Brewery, GA	5.4% abv	4.25	14.25
Kona Fire Rock Pale Ale	Kona Brewing, Hawaii	5.9% abv	4.25	14.25

THE BEER FLIGHT a 5oz sample of each of our draught beers listed above Fun to share! **4.50**

BOTTLED BEER

Newcastle Brown Ale	England	3.75
Sierra Nevada Pale Ale	California	3.95
Harpoon IPA	Boston, MA	3.95
Bass Ale	England	3.75
Sam Adams Lager	Boston, MA	3.50
Chimay Blue	Belgium	10.95
Flying Dog Pale Ale	Colorado	3.75

Heineken Corona Guinness Pub Draught (3.75)

Bud Coors Light Bud Light Mich Ultra Miller Light Bud Light Lime O'Doul's (2.95)

We now have S.Pellegrino sparkling mineral water.....16.9 oz bottle 2.95



APPETIZERS

BASKET OF FRIES - seasoned to perfection	\$3.95
DELUXE CHICKEN WINGS - Buffalo or Caribbean with bleu cheese and celery	\$8.95 1 doz, \$12.95 2 doz
SNUG CHEDDAR FRIES - sharp cheddar, bacon, green onions and sour cream	\$7.95
JUMBO SHRIMP COCKTAIL - with a zesty cocktail sauce.	\$9.95
COLOSSAL ONION RINGS - with Caribbean ketchup for dipping	\$8.95
SHRIMP BASKET - fried, grilled or Buffalo with handcut fries and garlic toast	\$9.95 eight, \$11.95 twelve
BOURSIN CHEESE - with blueberry-port sauce, crackers and grapes	\$9.95
JUMBO LUMP CRAB DIP - a house specialty - served hot with garlic toast	\$9.95

SALADS

choice of dressing

HOUSE SIDE SALAD - mixed greens, grape tomatoes, cucumbers, onions	\$4.95
SNUG SALAD BOWL - a large bowl of mixed greens with carrots, mushrooms, tomatoes, red onions, cucumbers and freshly baked bread	\$ 9.95
ARROZ CON POLLO - seasoned, grilled chicken over mixed greens, almonds, carrots, tomatoes, grapes and cheddar - served with garlic toast	\$10.95
STEAK SALAD* - 10 oz New York Strip sliced and served over mixed greens, red and green peppers, almonds, cheddar with garlic toast	\$15.95
COCONUT SHRIMP SALAD - 8 large coconut shrimp with cucumbers and mandarin oranges over mixed greens - served with garlic toast.	\$10.95

BURGERS & GRILLS

served with "all you can eat" Snug fries

SNUG BURGER* - 8 oz Angus with lettuce, tomato, onion on a French roll	\$8.95
CHEESEBURGER* - with a slab of cheddar	\$9.45
SHROOM BURGER* - 8 oz Angus with provolone and grilled mushrooms	\$9.95
PHILLY BURGER* - grilled mushrooms, onions, red and green peppers with cheddar	\$9.95
BLEU CHEESE BACON BURGER* - topped with melted bleu cheese and crispy bacon	\$9.95
GRILLED CHICKEN SANDWICH - grilled chicken breast w/ lettuce, tomato, onion on a French roll	\$8.95
BLACKENED CHICKEN SANDWICH - Cajun blackening with bacon and provolone	\$9.45
THE VICIOUS BRAT - a grilled bratwurst with melted provolone and lettuce, tomato, onion	\$8.95
THE MIXED GRILLE - Angus burger, grilled chicken, onions, mushrooms, & provolone - open faced	\$10.95

HOUSE SPECIALITIES & MAIN ENTREES

ALL ENTREES INCLUDE	SNUG SALAD BOWL. mixed baby lettuces, green leaf, and an assortment of fresh vegetables
	HOUSE MADE DRESSINGS honey mustard, ranch, poppyseed, bleu cheese, or olive oil & balsamic vinegar
	FRESHLY BAKED BREAD. . . . with butter

PEERLESS BLUE FILET

Angus filet topped with bleu cheese and a spirited blueberry-port wine sauce - mashed potatoes and green beans.

THE BUMP* 7 oz.	\$24.95
THE BLUE* 9 oz	\$28.95
THE BRUISER* 13 oz.	\$34.95

GOLDEN GATE FILET

Filet mignon medallions* sauteed with mushrooms, red and green bell peppers and gulf shrimp - finished with a flavorful brown sauce. Over mashed potatoes with seasoned green beans.

\$19

NEPTUNE'S COW

A New York strip or filet topped with sauteed shrimp and a delectable blue crab sauce. Served with mashed potatoes and seasoned green beans.

with 12 oz. NEW YORK STRIP*	\$24.95	with 8 oz. FILET MIGNON*
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*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

HAND CARVED STEAKS

All of our steaks & prime rib are cut to order from **CERTIFIED ANGUS BEEF**. Stringent standards for marbling, aging, color, & texture are assured. Served with mashed potatoes and seasoned green beans.

FILET PETITE* 7 oz	\$22.95
FILET MIGNON* 9 oz.	\$28.95
FILET ROBUSTO* 13 oz.	\$34.95
NEW YORK STRIP* 13 oz.	\$23.95
PAPA NEW YORK STRIP* 16 oz	\$28.95
RIBEYE* 13 oz	\$23.95
HANDSOME RIBEYE* 16 oz.	\$28.95

PRIME RIB

Our prime rib is seasoned with our special blend of herbs and spices, and slowly roasted in our unique ovens to ensure unparalleled flavor and tenderness.

SLNDERELLA* 12 oz	\$21.95
CALIFORNIA* 14 oz	\$25.95
GEORGIA* 18 oz.	\$29.95
BIG BEAR* 25 oz	\$39.95

ADD ONS	<table style="width: 100%; border-collapse: collapse;"> <tr> <td>6 GULF SHRIMP - grilled, fried or Buffalo style</td> <td style="text-align: right;">\$4.45</td> </tr> <tr> <td>JUMBO LUMP CRAB CAKE - with béarnaise sauce</td> <td style="text-align: right;">\$10.95</td> </tr> <tr> <td>LOBSTER TAIL - North Atlantic 'cold water'tail</td> <td style="text-align: right;">\$13.95</td> </tr> <tr> <td>BLUE CHEESE BACON BUTTER - excellent on any steak or prime rib</td> <td style="text-align: right;">\$1.95</td> </tr> </table>	6 GULF SHRIMP - grilled, fried or Buffalo style	\$4.45	JUMBO LUMP CRAB CAKE - with béarnaise sauce	\$10.95	LOBSTER TAIL - North Atlantic 'cold water'tail	\$13.95	BLUE CHEESE BACON BUTTER - excellent on any steak or prime rib	\$1.95
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PASTA & CHICKEN

PASTA MILANO - grilled chicken, mushrooms, peppers, in a creamy gorgonzola cheese sauce over rigatoni	\$17.95
CAJUN CANOE - shrimp, chicken, Italian sausage, mushrooms, peppers, scallions, creamy Cajun sauce over rigatoni	\$18.95
CHICKEN PESTO PARMIGIANA Fresh chicken breast roasted with seasoned bread crumbs, topped with sun dried tomato pesto & & asiago cheese. Mashed potatoes & green beans	\$16.95

SEAFOOD

THE 14 SHRIMP DINNER - your choice: grilled, fried or Buffalo - rice and green beans	\$16.95
BLACKENED HONEY GLAZED SALMON - fresh Atlantic salmon, lightly blackened with Cajun spices and finished with a honey dijon glaze - rice and green beans	\$17.95
SNUG GROUPE ALMONDINE - filet of grouper - grilled or fried - with bechamel sauce and topped with jumbo shrimp, almonds and peppers - rice and green beans	\$18.95
COLD WATER LOBSTER TAILS - two genuine North Atlantic cold water lobster tails broiled and served with drawn butter - mashed potatoes and green beans	\$27.50

SIDE ITEMS

SEASONED HANDCUT FRIES	\$2.95
MASHED POTATOES	\$2.95
STEAMED GREEN BEANS	\$1.95
GRILLED ONIONS	\$2.50
SAUTEED MUSHROOMS	\$2.50
COLOSSAL ONION RINGS	\$3.50

KIDS 10 & UNDER

Served with fries or mashed potatoes and green beans - milk or soft drink.

GRILLED CHEESE	\$5.95
CHICKEN STRIPS grilled or fried.	\$5.95
STEAK STRIPS*	\$6.95
SHRIMP 6 grilled or fried	\$6.95

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WEEKNIGHT SAVINGS

MONDAY OPEN SPECIAL NIGHT.... ANY SPECIAL LISTED HERE

TUESDAY 13 oz NY Strip* \$19 (reg. \$23.95)
14 Shrimp Dinner \$14 (reg. \$16.95)
12 oz Prime Rib* \$19 (reg. \$21.95)

WEDNESDAY Grouper Almondine \$16 (reg \$18.95)
13 oz Ribeye* \$19 (\$23.95)
7 oz Filet Mignon* \$19 (reg. \$22.95)

THURSDAY Blackened Honey Glazed Salmon \$15 (reg. \$17.95)
Neptune's Cow 12 oz NY Strip* \$21 (reg. \$24.95)

MONDAY - THURSDAY Peerless Blue Filet* 6 oz \$22 (reg. \$24.95)
8 oz \$24 (reg. \$28.95)
12 oz \$29 (reg. \$34.95)
Chicken Pesto Parmigiana \$15 (reg. \$16.95)

DESSERTS \$5

TRIPLE TRUFFLE CHOCOLATE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CARAMEL FUDGE PECAN CAKE

BOURBON PECAN PIE

CARAMEL APPLE PIE

KEY LIME PIE

TIGER BROWNIE SUNDAE

ICE CREAM SMOOTHIES

\$5.95

STING HOPPER

CREME DE MENTHE, CREME DE COCOA & COGNAC

BASTED ALMOND

KAHLUA, BAILEY'S IRISH CREAM, AMARETTO

VELVETEEN RABBIT

STRAWBERRIES, CHAMBORD, FRANGELICO, MALIBU

SPECIAL COFFEES

\$4.95

SWEET SHILLELAGH

BUSHMILLS & BAILEY'S

TWILIGHT TWINKLE

AMARETTO & COGNAC

WINKEN, BLINKEN & NOD

COGNAC, KAHLUA, CREME DE COCOA

A gratuity of 20% will be added to parties of 6 or more.

PRIVATE ROOMS

THE PATIO ROOM - seats up to 17 guests

THE CLUB ROOM - seats up to 27 guests

THE BANQUET ROOM - seats up to 80 guests

CALL THE SNUG, OR VISIT OUR WEBSITE, FOR MORE INFORMATION OR TO RESERVE YOUR TIME!

www.thesnug.net

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