

FULL MENU Daily 11:30AM - 10PM
LATE NIGHT MENU 10PM - 12AM



CS CHICAGO SAM'S HOUSE SPECIAL

www.ChicagoSams.com/Enfield

FIND SPECIALS
& EVENTS ONLINE!



MIXED DRINKS

- PALOMA** | \$9
Avion, Pink Grapefruit Juice, Lime Juice, Dash of Agave, Club Soda
- SAM'S PUNCH** | \$8
Midori, Malibu, Peachtree, Strawberry Puree, OJ, Pineapple
- IRISH MULE** | \$9
Jameson, Ginger Beer, Lime Juice
- BLUEBERRY SPRING LEMONADE** | \$7
Blueberry Sky Vodka, Lemonade
- ABSOLUTE TOM COLLINS** | \$9
Absolute Vodka, Lemon Juice, Soda Water, Garnished With A Lemon And A Cherry

- CHOCOLATE MARTINI** | \$8
Vanilla Vodka, Kahlua, Crème De Cocoa, Baileys
- GRAPEFRUIT MULE** | \$8
Titos, Lime Juice, Ginger Beer, Pink Grapefruit Juice
- THE WHISTLING PIG MANHATTAN** | \$10
Whistle Pig Straight Rye, Bitters, Sweet Vermouth, Cherry
- CREAMSICLE** | \$8
Whip Cream Vodka, Sprite, OJ
- NUTTY IRISH COFFEE** | \$8
Frangelico Kahlua, Baileys, Coffee

LATE NIGHT

- CHIPS N' SALSA** | \$6
- LOADED FRIES** | \$8
- POTATO SKINS** | \$9
- MOZZARELLA WEDGES** | \$10
- WING DINGS (10 pieces)** | \$10

- HOUSE BREADED CHICKEN TENDERS** | \$10
- BONE-IN WINGS** | 8 FOR \$9 | 16 FOR \$17
- *CLASSIC BURGER** | \$11
- *BEER CHEDDAR BACON BURGER** | \$12

EVERY NIGHT 10PM - 12AM

SMALL PLATES

- FRIED PICKLES | \$4
- SAM'S CHIPS | \$4
- CHIPS N' SALSA | \$4
- WINGS (6 pieces) | \$5
- SKILLET MAC & CHEESE | \$5
- VEGGIE QUESADILLAS | \$5
- POTATO SKINS | \$6
- MOZZARELLA WEDGES | \$7
- WING DINGS (10 pieces) | \$7
- HOUSE BREADED CHICKEN TENDERS | \$7
- HALF TRAY NACHOS | \$7

MONDAY - FRIDAY 3PM - 7PM

HAPPY HOUR

SAM'S DRINKS

- \$1 OFF**
ALL TALL DRINKS
 - \$2.50**
Coors LIGHT
 - \$2.50**
BUD LIGHT
 - \$4** House Wines
 - \$1 OFF**
ALL Bottled Beers
 - \$3** House Margaritas
 - \$1 OFF**
ALL Other Draft Beers
- MONDAY - FRIDAY 3PM - 7PM

WINE LIST

- GLASS | BOTTLE
- RELAX RIESLING \$7 | \$26
 - KENDALL JACKSON CHARDONNAY \$9 | \$32
 - HAY MAKER SAUVIGNON BLANC \$8 | \$30
 - DOMINO MOSCATO \$6 | \$22
 - J LOHR CABERNET \$9 | \$34
 - IRONY CHARDONNAY \$8 | \$30
 - GNARLY HEAD PINOT NOIR \$7 | \$26
 - NOBLE VINES 181 MERLOT \$7 | \$26
 - RAVAGE RED BLEND \$9 | \$34
 - HOUSE WINES** | \$6
 - CABERNET | MERLOT | CHARDONNAY
 - ZINFANDEL | PINOT GRIGIO

NON ALCOHOLIC

- HOSMER** ROOT BEER \$3.75
- SODA | \$2.50
- RED BULL | \$4.50
- BROMLEY ICED TEA | \$1.75
- HOT TEA | \$1.75
- COFFEE | \$1.75
- ESPRESSO | \$2.25

LIQUOR

- VODKA**
- Tito's Handmade VODKA
 - SKYY INFUSIONS
 - Absolut
 - Absolut Citron
 - Absolut Mandarin
 - Belvedere
 - Crop Organic
 - Grey Goose
 - Grey Goose melon
 - Kettle one
 - Kettle One Citron
 - Smirnoff
 - Stoli
 - Stoli Orange

- Stoli Raspberry
Three Olives Espresso
- BLENDS, BOURBONS, IRISH & WHISKEY**
- Basil Hayden's
 - Bulleit
 - Whistle Pig
 - CC
 - Crown Royal
 - Elijah Craig
 - Jack Daniels
 - Jack Honey
 - Jack Fire
 - Jefferson's
 - Jim Beam
 - Knob Creek
 - Knob Creek Maple

- Knob Creek Rye
Makers Mark
Seagrams 7
Seagrams VO
Wild Turkey
Jameson
Jameson Reserve
Tullamore Dew
Woodford Reserve
- COGNAC & BRANDY**
- Courvoisier
 - Hennessy
 - Remy Martin
 - Apricot Brandy
 - Black Berry Brandy

- SCOTCH & SINGLE MALTS**
- Chivas Regal
 - Dewars White Label
 - The Glenlivet 12 Year
 - J&B
 - Johnny Walker Black
 - Johnny Walker Red
 - Macallan 12
- GIN**
- Beefeater
 - Bombay
 - Bombay Safire
 - Hendricks
 - Tanqueray

- RUM**
- Bacardi Superior
 - Bacardi Limon
 - Captain Morgan
 - Cruzan Vanilla
 - Malibu
 - Myers Rum
- TEQUILA**
- 1800 Reposado
 - 1800 Silver
 - Cazadores Anejo
 - Cuervo Especial
 - Patron
 - Patron Citronage

- CORDIALS & LIQUORS**
- B&B
 - Bailey's
 - Black Haus
 - Chambord
 - Chartreuse
 - Disaronno
 - Drambuie
 - Frangelico
 - Godiva White Chocolate
 - Godiva Dark Chocolate
 - Goldshlager
 - Grand Marnier
 - Jagermister
 - Kahlua
 - Midori
 - Patron Café
 - Patron XO
 - Rumple Minze
 - Rum Chata
 - Tia Maria

*Burgers, Steak Tips, and Eggs can be cooked to order. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

SPRING - SUMMER 2018

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STARTERS

CS HOUSE POTATO SKINS | \$9

Hand Cut Fresh Idaho Potato Halves
Bacon Bits, Cheddar Cheese
& Sour Cream

QUESADILLAS | \$8

Cheddar Jack Cheese, Onions, Pico de Gallo
Sour Cream & Salsa
(Add Chicken, Pulled Pork | \$4)

MOZZARELLA WEDGES | \$10

Breaded & Fried w/Marinara Dipping Sauce

***HOUSE SLIDERS | \$10**

3 Mini Burgers, American Cheese
Caramelized Onions & Bacon with Fries

CS SAM'S CHIPS | \$5

Idaho Potato Slices Fried Crispy Into Our
Famous Sam's Chips. Served With
Chipotle Ranch For Dipping

FRIED PICKLES | \$10

Hand-Cut & Breaded In House Then Fried
with Ranch Dipping Sauce

NACHOS | Half \$8 | Full \$13

Freshly Fried Chips, With Your Choice Of Melted Cheddar
Jack Or Our House Beer Cheese, Tomatoes
Onions, Peppers, Jalapenos, Sour Cream And Salsa
Guacamole, Chipotle Ranch.
Irish Style with Sam's Chips For No Charge
(Add Chicken, Shaven Steak, Pulled Pork, Chili | \$4)

**CHICKEN AND PEPPER
QUESADILLA | \$13**

Freshly Grilled Chicken Breast, Green
Peppers, Onions Colby And Jack Cheeses,
Salsa, Sour Cream, Chipotle Ranch In A
Spinach Tortilla

CS CHIPS N' SALSA | \$6

Freshly Fried Tortilla Chips Served With A Cup Of Our
House Salsa. (Salsa Refill | \$2)

SAM'S PRETZEL | \$10

Giant Bavarian Pretzel Served with House-Made
Beer Cheese & Brown Ale Mustard Dips

FISH TACOS | \$13

3 Tacos | Fresh Haddock, Diced Jalapeños
Remoulade Sauce & Slaw

SAM'S WINGS | 8 FOR \$9 | 16 FOR \$17

Served With Bleu Cheese, Celery & Carrots **GF** Options Available

WING DINGS | 10 FOR \$9

Served With Bleu Cheese, Celery & Carrots

SAUCE FLAVORS

Plain | Homemade Mild | Homemade Hot | BBQ | Honey BBQ | Spicy BBQ
Mango Habenero | Garlic Parm | Teryaki | Carolina Reaper

CS HOUSE BREADED CHICKEN TENDERS | \$10

Cut In House From Tenderloins Every Day, Battered In Fresh Buttermilk, Tossed
In Our Chilli, Onion, And Garlic Powder Flour And Fried To Order
Served With Bleu Cheese, Honey Mustard, Ranch, Bbq, Or Blue Cheese For Dipping
Tossed In Your Favorite Wing Sauce W/celery And Carrots For Only \$1 More

LOADED FRIES | \$8

Your Choice Of Regular Fries, Curly Fries, Tater Tots, Or Sams Chips
Smothered In Melted Cheddar Jack Or Our House Made Beer Cheese
Then Topped With Fresh Chopped Bacon And A Dollop Of Sour Cream

SOUP OF THE DAY CUP | \$3 BOWL | \$5

FRENCH ONION SOUP | \$6 HOUSE MADE CHILI | \$6

MAIN PLATES

FISH & CHIPS | \$14

Amber Ale Batter Fresh Haddock
French Fries, Hand Cut Slaw

CS* BOURBON STEAK TIPS | \$14

Marinated Shoulder Medallions
Served with Mashed Potatoes &
Veggies

ADD: Caramelized Onions
& Mushrooms | \$2

GRILLED CHICKEN | \$13 **GF**

Char-grilled Chicken Breast, Served
with Mashed Potatoes & Veggies

SALMON | \$19

8oz. Of Center Cut Salmon On A Wild
Quinoa Rice Bed, Bermuda Veggies.

CLASSIC MAC | \$12

Cavatappi Pasta Cooked to Order
Creamy Cheese Blend, Bread Crumble

CHICKEN MAC | \$14

Cavatappi Pasta Cooked to Order
Creamy Cheese Blend, Bread Crumble
Chopped Grilled Chicken, or Buffalo
Style Chicken Topping

***STEAK TIP MAC | \$17**

Cavatappi Pasta Cooked to Order
Creamy Cheese Blend, Bread Crumble
Sautéed Mushrooms, Onions with
Steak Topping

BBQ MAC | \$15

Cavatappi Pasta Cooked to Order
Creamy Cheese Blend, Bread Crumble
with Pulled Pork Topping

FLAT BREADS

CS MARGARITA PIE | \$10

Fresh Mozzarella, Roma Tomato &
Fresh Basil

**BUFFALO CHICKEN
& BLEU CHEESE | \$11**

Chicken, Buffalo Sauce, Bleu Cheese &
Caramelized Onions

PULLED PORK BBQ | \$12

Light Cheddar Jack, Smoked Pork Butt,
Caramelized Onions, BBQ sauce

BASKET OF FRENCH FRIES | \$4

BASKET OF CURLY FRIES | \$5

BASKET OF SWEET POTATO FRIES | \$5

BERMUDA VEGGIES | \$5

MASHED POTATOES | \$4

MAC 'N' CHEESE | \$5

SIDE SALAD | \$4

SIDE CAESAR | \$5

CELERY & CARROTS W/RANCH | \$4

SIDES

DESSERTS

CS COOKIE SKILLET | \$6 **GF**

Fresh Baked Chocolate Chip Cookie With A Scoop
Of Vanilla Ice Cream and Hershey's Syrup Drizzle

REESE'S PEANUT BUTTER PIE | \$6

THE GREENS

CS CHICAGO COBB SALAD | \$10

Avocado, Crushed Bacon, Crumbled Bleu
Cucumbers, Hard-Boiled Egg, Red Onion with
Baby Greens
Served with Ranch Dressing

CHICAGO HARVEST SALAD | \$11

Gala Apples, Sweetened Cranberries, Toasted
Walnuts Romaine, Smoked Blue Cheese,
Harvest Greens
Served w/ Bleu Cheese Dressing

CAESAR SALAD | \$9

Shaven Parmesan, Chopped Romaine
Croutons
Served with Creamy Caesar Dressing

SAM'S HOUSE SALAD | \$7

Harvest Greens, Red Onions, Tomatoes,
Cucumbers Served with Balsamic Vinaigrette

Dressings: Ranch, Bleu Cheese, Caesar, House
Balsamic Vinaigrette, Italian, Honey Mustard

ADD: Chicken \$4 | *Steak \$4 | Salmon \$9

KIDS MENU

CHICKEN TENDERS | \$6

3 Piece Chicken Tenders w/French Fries

CHEESEBURGER SLIDER | \$6

2 Mini Burgers w/French Fries

GRILLED CHEESE | \$5

w/French Fries

HOT DOG & FRIES | \$6

PASTA W/ BUTTER | \$4

CLASSIC MAC & CHEESE | \$5

HAND HELDS

***CLASSIC BURGER | \$11**

8oz Burger, American Cheese, Lettuce, Tomato, Brioche Bun

***CAJUN BLUE BACON BURGER | \$13**

8oz Burger, Fresh Crumbled Blue, Bacon, Cooked
In Cajun Seasoning

CS BUTTERMILK FRIED CHICKEN | \$11

House Breaded, Bacon, Lettuce, Tomato, House-Blended
Ranch Dressing, Brioche Bun
Toss In Any of Our Wing Sauces for \$1.29

GRILLED CHICKEN | \$11

Grilled Chicken Breast, Lettuce, Tomato, Brioche Bun
ADD Bacon | \$2

CS WEST COAST GRILLED CHICKEN WRAP | \$11

Roasted Corn, Cheddar Cheese, Avocado, Tomato, Lettuce

GRILLED CHICKEN CAESAR WRAP | \$11

Grilled Chicken with Caesar Salad & Parmesan Cheese

BLT | \$8

Bacon, Lettuce, Tomato, on Toasted Sourdough
ADD Fresh Cut Avocado for \$3

TURKEY CLUB | \$12

Fresh Cut Turkey, Lettuce, Tomato, Crispy Bacon, Lemon
Aioli On Sourdough Bread. Add Avocado For \$3

CS *SPEAK EASY BURGER | \$13

Fried Egg, American Cheese, Maple Aioli, Bacon, Brioche
Bun

CHEESE STEAK WRAP | \$11

Shaven Rib Eye, American & Provolone Cheese
Caramelized Onions, Mushrooms

SAM'S GRILLED CHEESE | \$8

Cheddar and Provolone grilled on Sourdough Bread
ADD Shaved Steak | \$4 - Pulled Pork | \$4

***BEER CHEDDAR BACON BURGER | \$12**

8oz Burger, House Made Beer Cheddar Cheese, Bacon
Brioche Bun

ALL HAND HELDS ARE SERVED WITH FRENCH FRIES SUBSTITUTE CURLY FRIES
SWEET POTATO FRIES OR TATER TOTS FOR \$1

BUFFALO CHICKEN WRAP | \$11

Fried Chicken, Cheddar Jack Cheese, Buffalo
Sauce and Creamy Bleu Cheese Dressing

CS PIGS & PICKLES | \$11

Smoked Pork Butt, BBQ Sauce, House
Pickles, Hand Cut Slaw, Brioche Bun

SAM'S DOGS | \$9

Twin All Beef Frankfurters topped
w/Chopped Onions, Mustard, Tomatoes
Pickles, Sweet Green Pickle Relish, & Celery
Salt on a Bun

CHILI CHEESE DOGS | \$9

Twin All Beef Frankfurters topped
w/Chopped Onions, Chili & Cheese on a Bun

***MUSHROOM BURGER | \$12**

8oz Chuck Blend, Swiss Cheese,
Mushrooms, Garlic Mayo, Brioche Bun

*Burgers, Steak Tips, and Eggs can be cooked to order. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish
or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

MONDAY: \$1 DOLLAR Bud Light Night

with one time purchase of #chitowntownfield glass 5pm to close

TUESDAY: *Prime Rib | \$14

5-9pm. ONLY \$10 with the purchase of a bar beverage or app

WEDNESDAY: 50¢ Wing Night

DINE IN ONLY - 5pm to Close

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ENFIELD CATERING AND PARTY MENU

APPETIZER TRAYS

TRADITIONAL WING TRAYS

Our Hot Fried From Fresh Jumbo Wings Tossed In Your Favorite Sauce. Mild, Hot, Honey BBQ, Teriyaki, Garlic Parmesan Dry Rub, Spicy BBQ
ALSO AVAILABLE IN BONELESS OR HAND BATTERED TENDERS

 **HAND MADE POTATO SKINS**

Hand Cut And Hallowed Full-Size Idaho Potatoes Stuffed With Bacon And Fresh Melted Cheddar Jack

CHICKEN QUESADILLAS

Served With Sour Cream And Our Handmade Salsa **ALSO AVAILABLE IN PORK AND VEGGIE**

HOUSE OR CAESAR SALAD

Fresh Cut To Order With Your Choice Of Dressing

FRIED MOZZARELLA

VEGGIE, CHEESE, AND CRACKERS

BEEF, PORK, CHICKEN SLIDERS

(ALSO AVAILABLE AS A BUILD YOUR OWN BAR)

STUFFED PORTOBELLA MUSHROOMS

Our Scratch Made Stuffing, Baked Just Right Into Large Hallowed Portabellas

NACHO TRAYS

Our Famous Nachos Built To Order With Your Choice Of Melted Toppings

COBB OR HARVEST SALAD TRAYS

Cobb: *Avocado, Crushed Bacon, Crumbled Bleu Cucumbers, Hard-Boiled Egg, Red Onion with Baby Greens. Served with Ranch Dressing*

Harvest: *Sweetened Cranberries, Toasted Walnuts Romaine, Smoked Blue Cheese, Harvest Greens. Served with Bleu Cheese Dressing*

ENTRÉE SELECTIONS

SAM'S FAMOUS PRIME RIB

Slow Roasted In House

GRILLED CHICKEN TRAY

Fresh Eight Oz. Jumbo Breasts Grilled With A Dash Of Herbs

CHICKEN FRANCAISE

BAKED ZITI

DELI WRAPS OR SANDWICH TRAYS

Your Choice Of Fresh Boar's Head Meats Served With Portuguese Rolls Or Wraps And Your Favorite Condiments

 **SIRLOIN TIPS**

Our Signature Hand Cuts Tips Cooked To Order

FISH AND CHIPS

Amber Ale Battered Haddock Served W/Crispy FF

CHICKEN PARMIGIANA

SALMON

Blackened Or Pomegranate

SIDE BUFFET OPTIONS

SIGNATURE MAC AND CHEESE TRAYS

MASHED OR BAKED POTATO STATION

SAUTÉED VEGGIE TRAYS OR BROCCOLI

RED BLISS POTATOES

LOADED TATER TOTS

CURLY FRIES OR REGULAR FRIES

DESSERTS

MINI COOKIE SUNDAE TRAYS

SUNDAE DESSERT STATION

W/ Mobile Ice Cream Cooler

ASSORTED PIE SELECTIONS

Our catering team has over thirty years of combined experience. We can do any custom designed menus for your occasion. When you're ready to plan your party, call Sam's and someone on our team with take care of every detail of your event side by side with you!!

BOOK US FOR YOUR EVENT

860-741-2936