

# STARTERS

## Guacamole Dip

Homemade. Use your Tortilla Chips for dippin'. \$ 4.99

## Sammie D's Fiesta Dip

A layered "Chip Dipper" of Refried Beans, seasoned Ground Beef, Chile con Queso and melted Cheeses. Topped with Pico de Gallo and a dollop of Sour Cream, then rimmed with Tortilla Chips. \$ 6.65

## Sweet Potato Fries

A basket of golden Sweet Potato Fries, served with Chipotle Sour Cream. Yummy! \$ 4.85

## Billy Bob's Onion Rings

Just like ol' Billy, these are Big 'n Thick. Served with BBQ Sauce for dippin'. \$ 4.99

## Habanero Chicken Wings

Roasted with Sam's Original Habanero Chile Marinade. Served with "cool" Ranch Dressing.

Small Order \$ 4.99    Large Order \$ 7.99

## BBQ Baby Back Ribs

Finger-lickin' Award Winners. \$ 9.50

## Ribs and Wings Combo

A great combo of BBQ Baby Back Ribs and Habanero Chicken Wings. \$ 9.25

## Poppin' Red Hots

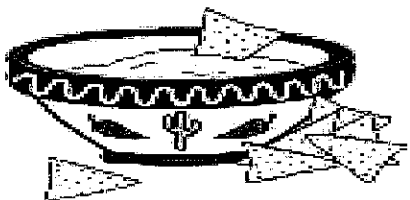
Red Jalapeno Peppers stuffed with Cream Cheese, then deep-fried in a spicy, crunchy coating. Served with Chipotle Sour Cream for dippin'. \$ 6.99

## Boneless in Buffalo

Spicy deep-fried Chicken Tenders served "Buffalo-style" with Bleu Cheese Dressing and Celery Sticks. \$ 7.99

## Poppin' In Buffalo Combo

A "Kickin' Combo" of zesty flavors. Boneless Buffalo Chicken Tenders and Red Jalapeno Poppers served with Bleu Cheese Dressing and Chipotle Sour Cream. \$ 7.99



## Hollerin' Jalapeno Pretzel

A "zippy" JUMBO Jalapeno Dough Pretzel stuffed with Pepper Jack Cheese and baked to order. Served warm with a "cool" Dijon dippin' sauce. \$ 4.25

## Double Crust Mexican Pizza

Sam's traditional Red sauce, seasoned Ground Beef, Jack 'n Cheddar cheeses, Black Olives and mild Green Chilies baked on two large fried Flour Tortillas. \$ 9.95

## Mini-Mexican Pizza

A smaller version of the above on a six-inch fried Flour Tortilla. \$ 4.50

## Cheese Crisp

Mild and simple. A fried Flour Tortilla covered with melted Monterey Jack 'n Cheddar Cheeses.

Small \$ 2.95    Large \$ 5.25

## Nachos

Our own classic version. Monterey Jack 'n Cheddar Cheeses baked over a thin layer of Refried Beans topped with diced Tomatoes and sliced Jalapenos. Rimmed with Tortilla Chips. \$ 7.25

## Nachos Supremo

We add Guacamole and Sour Cream to Sam's Classic Version to make it "El Supremo". \$ 8.35

## Nachos Supremo de Pollo

With Pulled Chicken, Guacamole and Sour Cream. \$ 9.45

## CHILES

	CUP	BOWL
<b>Chile con Carne</b>	\$ 3.99	\$ 5.25
Our zesty Beef 'n Bean chile.		
<b>Taos Green Chile</b>	\$ 3.99	\$ 5.25
Sam's recipe from Taos, New Mexico; made with roasted Pork and Green Chilies.		

# SALADS

## Diego Dinner Salad

Mixed Salad Greens, shredded Carrots, sliced Mushrooms 'n Tomatoes, Red Onions and Black Olives. Your choice of Dressing. **\$ 4.25**

## Samuel Caesar Salad

For you "Garlic Lovers". Made with fresh Romaine, Sam's own creamy Caesar Dressing and toasted Croutons. **\$ 4.99**

## Grilled Chicken Fajita Caesar

Fresh Romaine leaves tossed with Sam's creamy Garlic Caesar Dressing, topped with grilled 'n sliced marinated Chicken Breast and toasted Croutons. **\$ 11.75**

## Sam's Laredo Steak Caesar

A full 10 ounces of grilled 'n sliced London Broil-style Chile Seasoned Flank Steak, served over our garlicky Caesar Salad with crunchy Croutons. **\$ 12.95**

## Chicken Fajita Salad

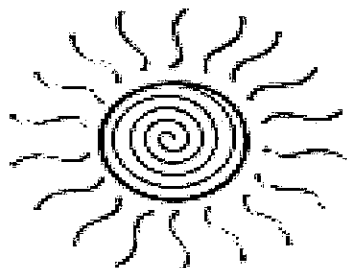
Freshly grilled marinated sliced Chicken Breast served over Salad Greens with Pico de Gallo, Monterey Jack 'n Cheddar cheeses, Guacamole, Tomatoes, Black Olives and Sour Cream. Warm Flour Tortillas served on the side. **\$ 12.45**

## Crazy Cousin' Crunchy Chicken Salad

Mixed Salad Greens tossed with toasted Pecans, shredded Carrots and Honey Dijon Dressing, then topped with fresh Orange sections, slivered Red Pepper, Scallions, crispy Croutillas strips and sliced Fried Chicken Tenders. **\$ 10.65**

## Beefy Taco Salad

A fried Tortilla Bowl brimming with Salad Greens, seasoned Ground Beef, Refried Beans, Jack 'n Cheddar cheeses, Guacamole, Sour Cream, Tomatoes, Cherry Peppers, Red Onion and Black Olives. Topped with Sam's fresh homemade Salsa. **\$ 11.45**  
Without beef **\$ 8.95**



# SAMBURGERS 'N SAMWICHES

All are served with Potato Fries.

## Gringo Burger

America's favorite. A half pound of lean Angus Ground Beef broiled to order. Served with Lettuce, Tomato and Red Onion. **\$ 7.35**

## Gringo Cheeseburger

Topped with Cheddar Cheese or Jalapeno Cream Cheese. **\$ 7.85**

## BBQ Bacon Cheeseburger

This Angus Burger's broiled to order with Sam's BBQ sauce, topped with crisp Bacon and Cheddar cheese. **\$ 8.75**

## Route 66 Roll-up

Sliced Chicken Breast, Bacon, Guacamole, Tomato, Salad Greens and Jalapeno Cream Cheese rolled in a Spinach Tortilla. **\$ 7.99**

## Pollo Jack

A Chicken Breast grilled with Garlic Lime Butter and topped with melted Pepper Jack Cheese. Served on a toasted bun with Chipotle Mayonnaise, Lettuce, Tomato and Red Onion. **\$ 7.99**

## BBQ Pulled Pork SAMwich

Sam's "slow-roasted" Smokey BBQ Pulled Pork on a toasted bun and served with fresh Cole Slaw. **\$ 7.99**

# TACOS

Your choice of seasoned Ground Beef, Shredded Beef, BBQ Pork or seasoned Chicken.

<b>Crispy Corn Taco</b> .....	<b>\$ 2.50</b>
<b>Full Order (3)</b> .....	<b>\$ 6.75</b>
<b>Soft Taco (it's bigger)</b> .....	<b>\$ 3.45</b>
<b>Full Order (2)</b> .....	<b>\$ 6.75</b>

**Los Rocos Fish Tacos**..... **\$ 9.99**

Twin soft-shell Red Chile Tortillas filled with our grilled Mahi-Mahi, zippy Chipotle Mayonnaise, shredded Cabbage and Pico de Gallo. Served with Black Beans and fresh Guacamole.

# QUESADILLAS

A large Flour Tortilla, folded over and baked with Cheese and a variety of fillings. Garnished with Sour Cream.

## Chicken Fajita Quesadilla

Filled with sliced Chicken Fajita Breast, Pico de Gallo, and Monterey Jack 'n Cheddar Cheese. **\$ 1145**

## Sam's Classic Quesadilla

Filled with Jack 'n Cheddar Cheese, Tomatoes and mild Green Chiles. **\$ 8.15**

## Spinach & Mushroom Quesadilla

Fresh Mushrooms, Spinach, Tomatoes, mild Green Chiles and Monterey Jack 'n Cheddar Cheese. **\$ 10.15**  
With Jalapeno Cream Cheese. **\$ 1045**

## Veggie-Jack Quesadilla

A Sun-Dried Tomato Tortilla filled with fresh Vegetables and Pepper Jack Cheese. Served with Chipotle Sour Cream and Pico de Gallo. **\$ 1045**

## BBQ Pork Quesadilla

Sam's "slow-roasted" Smokey BBQ Pulled Pork, Tomatoes and Cheese. Garnished with fresh Cole Slaw. **\$ 1145**

## Zesty Chicken 'n Spinach Quesadilla

Grilled seasoned Chicken Breast, Spinach, Tomato, Pepper Jack 'n Jalapeno Cream Cheese in a Spinach Tortilla. **\$ 1145**

# ENCHILADAS

For Single Enchiladas, see A la Carte on the NEXT page.

## The Enchilada Plate

Your choice of any two of Sam's Enchilada offerings... Shredded Beef, Pulled Chicken or Cheese 'n Onion. Served with Spanish Rice, Refried Beans and Sour Cream. **\$ 1145**

## Dueling Enchiladas

Two smothered Enchiladas. A Chicken Enchilada topped with Taos Green Chile and a Cheese 'n Onion Enchilada topped with our Traditional Red Sauce. Served with Black Beans, Spanish Rice and Sour Cream. **\$ 1145**

## Enchilada Trio

Triple Treat. A Shredded Beef, a Pulled Chicken and a Cheese 'n Onion Enchilada served with Spanish Rice and Sour Cream. **\$ 12.35**

## Pepe's Pollo Enchiladas

Twin Enchiladas filled with grilled marinated Chicken Breast, Cilantro and Pepper Jack Cheese, then topped with our roasted chile Del Norte Sauce. Served with Black Beans and Spanish Rice. **\$ 11.95**

# BURRITOS

## Sam's Bean Burrito

Stuffed with Vegetarian Refried Beans and served with Spanish Rice and Sour Cream. Smothered with your choice of Chile con Carne, Taos Green Chile or one of our *Vegetarian choices*: mildly spiced Chile con Queso, Veggie Red or our roasted chile Del Norte Sauce. **\$ 7.95**

## Sam's Big City Burrito

Loaded with Sam's favorite Southwestern flavors... seasoned Ground Beef, Spanish Rice, Black Beans and Jack 'n Cheddar Cheeses. Topped with Taos Green Chile and melted Cheese and served with Sour Cream. **\$ 1145**

## Texas BBQ Pulled Pork Burrito

Our hand-shredded Roasted Pork tossed with Sam's sweet 'n zesty BBQ Sauce, rolled in a large Sun-Dried Tomato Tortilla with diced Tomato and Jack 'n Cheddar Cheeses; topped with our Chile con Queso. Served with Black Beans and our home-made Cole Slaw. **\$ 11.65**

## Chicken Fajita Burrito

A large Flour Tortilla filled with sliced marinated Chicken Breast, mixed Cheeses, fresh Pico de Gallo and Spanish Rice, then smothered with Veggie Red and melted Cheese. Served with Black Beans and Sour Cream. **\$ 11.65**

## Beef 'N Bean Burrito Grande

A large Bean Burrito with seasoned Ground Beef, smothered with our mildly spiced Chile con Queso. Served with Spanish Rice and Sour Cream. **\$ 1145**

## Chicken & Sour Cream Burrito Verde

A large Burrito stuffed with fresh Pulled Chicken and Sour Cream, then smothered with Taos Green Chile. Served with Spanish Rice. **\$ 11.65**

## Dos Burros

When "Juan is not enough". A Chicken and Sour Cream Burrito smothered with Taos Green Chile and a seasoned Ground Beef 'n Bean Burrito topped Chile con Queso. Served with Spanish Rice and Sour Cream. **\$ 11.95**

## Southwestern Shredded Beef Burrito

Our Chile 'n Tomato seasoned Shredded Beef wrapped in a Flour Tortilla, then smothered with your choice of Taos Green Chile or Chile con Queso and Cheese. Served with Sour Cream, Spanish Rice and Refried Beans. **\$ 1145**

## Pollorito

A large Burrito filled with fresh Chicken, Sour Cream and Guacamole, then smothered with Veggie Red and melted Cheese. Served with Refried Beans. **\$ 11.65**

# SAM'S OWN SPECIALTIES

## BBQ Baby Back Ribs

A full rack of Sam's Award Winning, slow roasted, finger lickin' BBQ Ribs, served with a Pueblo Cornbread, Cole Slaw and Sweet Potato Fries. **\$ 17.50**

## Sam's Laredo Asada Steak

Sam's been braggin' about this one! A 10 oz. grilled 'n sliced Flank Steak, marinated in our mouth-waterin' Southwestern Chile seasonings. Partnered up with Sweet Potato Fries, freshly steamed Vegetables and our Roasted Corn 'n Black Bean Salsa. **\$ 13.95**

## Drunken Matador

A choice 12 oz. New York Sirloin Steak brushed with Cuervo Tequila Butter, then grilled to order over an "open-flame". Served with a Cheese & Onion Enchilada, Spanish Rice, Black Beans and Sour Cream. **\$ 19.65**

## The Sober Cattleman

For the real steak lover!

A choice 12 oz. New York Sirloin Steak grilled to order, served with Sweet Potato Fries, fresh Vegetables and Roasted Corn 'n Black Bean Salsa. **\$ 19.65**

## BBQ'd Beef Kabobs

A pair of Beef Tip Skewers with Red Peppers and Onions, brushed with Sam's BBQ sauce and grilled to order. Served with Spanish Rice and fresh Vegetable. **\$ 14.65**

## Casa Mel's Pollo Asada Kabobs

Straight from Cousin Mel's backyard grillin' pit. Twin Asada seasoned Chicken Kabobs skewered with Onions 'n Peppers. Served with Spanish Rice, fresh Vegetables and Roasted Corn 'n Black Bean Salsa. **\$ 13.85**

## Sierra Madres Mixed Grill

Otherwise known as "a mountain of tasty grilled meats". Consisting of a BBQ Beef Kabob, an Asada Chicken Kabob, a quarter rack of our famous BBQ'd Baby Back Ribs, Spanish Rice and fresh Vegetables. **\$ 16.65**

## Coconut Chicken

Plump Chicken Breasts sauteed with Dark Rum, toasted Coconut, Pineapple and Coconut Cream. Served with fresh Vegetables and Spanish Rice. **\$ 14.50**

## Grilled Atlantic Salmon

A fresh Salmon Filet grilled with Garlic-Lime Butter and served with Spanish Rice, steamed Broccoli and Pico de Gallo. **\$ 14.65**

## Salmon Samuel

Pan-seared Salmon topped with a little tangy 'n spicy Habanero Mango Sauce and Orange 'n Red Pepper Salsa. Served with Spanish Rice and fresh Vegetables. **\$ 14.65**

## Drunken Shrimp Jose'

Large Shrimp sauteed with Jose Cuervo Tequila Butter, tossed with Pico de Gallo and served over Spanish Rice. Accompanied by fresh steamed Vegetables and Black Beans. **\$ 16.50**

## Carlita's Caribbean Shrimp

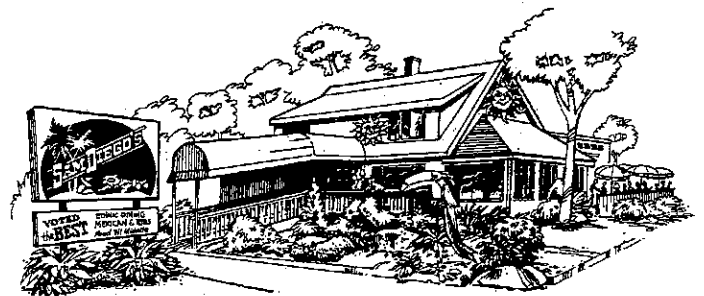
Large Shrimp sauteed with Dark Rum, Pineapple, Coconut Cream and diced Sweet Red Pepper then topped with toasted Coconut. Served over Spanish Rice and accompanied by fresh Vegetable. **\$ 16.50**

## FAJITAS

Our Chicken Breast & Flank Steak are seasoned in a marinade of Lime Juice, Cilantro and Oil, then grill over an "open flame" and thinly sliced. Served with warm Flour Tortillas, Lettuce, Sour Cream, Pico de Gallo, grated Cheese, Black Olives and Spanish Rice. **\$ 12.99**

Your choice of:

**Beef Steak  
Chicken Breast  
Beef and Chicken Combo**



When you travel to Cape Cod, be sure to visit our "Original" Sam Diego's on Route 132 in Hyannis. We are located 3 miles east of the Mid-Cape Highway off Exit 6.

Since 1982, we have been offering Cape Codders and visitors alike, our great food, service and hospitality.

For More Information Call

**1-508-771-8816**

# MEXICAN COMBINATIONS

## El Grande Combo

A big platter with a seasoned Ground Beef 'n Bean Burrito con Queso, a Chicken Enchilada Verde, a Corn shell Beef Taco, Spanish Rice, Black Beans and Sour Cream. **\$ 13.65**

## Baja Roadhouse Platter

This platter features a steamed Pork Tamale smothered with Taos Green Chile, a grilled Chicken Enchilada with Cilantro, Pepper Jack Cheese and topped with Del Norte Sauce, plus a Corn shell Ground Beef Taco, Spanish Rice, Black Beans and Sour Cream. **\$ 12.45**

## The Southwestern Sampler

A quarter rack of BBQ Baby Back Ribs, a seasoned Ground Beef Corn shell Taco, a Chicken Enchilada Verde, Black Beans, Spanish Rice and Sour Cream. **\$ 13.45**

## Sandra Frisco

A "Trolley Ride" of Vegetarian Flavors!  
A Black Bean Burrito with mildly spiced Chile con Queso, a Cheese and Onion Enchilada with a zesty Del Norte Sauce, a Guacamole Salad Cup, Spanish Rice and Sour Cream. **\$ 12.45**

## Abilene Dinner Combo

A "Texas-sized" platter offerin' up a quarter rack of BBQ Baby Back Ribs, a Pork Tamale topped with Taos Green Chile, a Chicken Enchilada with Traditional Red Sauce, Spanish Rice, Refried Beans and Sour Cream. **\$ 13.95**

## Taco 'n Enchilada Platter

A Corn shell seasoned Ground Beef Taco, a Chicken Enchilada Verde and a Cheese 'n Onion Enchilada with Sam's traditional Red Enchilada Sauce. Served with Spanish Rice and Sour Cream. **\$ 11.65**

# CHIMICHANGAS

Served with Guacamole and Sour Cream.

## El Dorado Chimichanga

A deep fried flour tortilla filled with grilled marinated Chicken Breast, fresh Baby Spinach and Pepper Jack Cheese, then topped with Veggie Red Sauce. **\$ 11.65**

## Carlos 'n Bubba's Chimichanga

A deep-fried Burrito stuffed with "slow roasted" Smokey BBQ Pulled Pork, Roasted Corn 'n Black Bean Salsa, Spanish Rice and Cheese, then topped with Chile con Queso. **\$ 11.65**

## Shredded Beef Chimichanga

This one is filled with Southwestern Shredded Beef, Black Beans, Monterey Jack 'n Cheddar Cheese, then topped with Taos Green Chile. **\$ 11.65**

# A LA CARTE

## ENCHILADAS

Single Cheese & Onion Enchilada	\$ 3.75
Single Chicken Enchilada	\$ 4.60
Single Shredded Beef Enchilada	\$ 4.60
Single Pepe's Enchilada	\$ 4.89

All Enchiladas served with Sour Cream.

## TAMALES

Single Steamed Pork Tamale	\$ 4.75
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Topped with our zesty Tomato Sauce and served with Sour Cream and Pico de Gallo.

## MEXICALI TOSTADA CUP \$ 3.15

A Corn Tortilla Cup filled with layers of Black Beans, seasoned Ground Beef and Chile con Queso; topped with Cheese, diced Tomato and a dollop of Sour Cream.

# Sam's Side Selections

Creamy Cole Slaw .....	\$ 1.99	Fried Onion Rings .....	\$ 4.50
Vegetarian Black Beans .....	\$ 1.99	Fresh Vegetables .....	\$ 1.99
Vegetarian Refried Beans .....	\$ 1.99	Steamed Broccoli .....	\$ 1.99
Spanish Rice (Vegetarian) .....	\$ 1.99	Grilled Chicken Breast .....	\$ 3.75
Potato Fries .....	\$ 2.85	Jalapeno Cream Cheese .....	\$ 1.15
Sweet Potato Fries .....	\$ 3.85	Guacamole .....	\$ 1.15
Sour Cream, Ripe Olives, Sliced Jalapenos, Grated Cheese, Pico de Gallo or Roasted Corn 'n Black Bean Salsa .....	\$ .95	Pueblo Cornbread .....	\$ 1.50
		Warm Flour Tortillas (6) .....	\$ 1.99
		Warm Flour Tortillas (3) .....	\$ 1.10