



history OF Sam's

In 1932, at the depth of the Great Depression, 23-year-old Sam Eisenstein put forth \$300 and a barrel of faith to open his newsstand and soda fountain on Gedney Way, then just a dirt lane. The business quickly proved to be a popular spot with local commuters, for morning coffee and news, all-day congeniality, and the 10-cent beer that flowed from the center spigot of Sam's fountain. When Prohibition was repealed in 1933, Sam obtained of the first three liquor licenses granted in Westchester. Times were tough, but he continued to serve a 25¢ lunch (including pie). Described as "hard working, gracious and friendly," Sam was the epitome of a great restaurateur, eventually elected "Mayor of Gedney Way" by his patrons, a name that followed the restaurant, in 1968, to its present location. Frequented through the years by politicians, sports figures, celebrities, reporters and business people, the allure of Sam's has always gone beyond great food to include a friendly, comfortable atmosphere where everyone feels at home. Since 1986, White Plains natives Peter and Karen Herrero have been your hosts, serving you with the same pride and pleasure that Sam did. In 1995, Sam's sister companies were born: Caperberry Events, to cater high end, off premise events, and The Great American BBQ Company, to cater those that desire delicious BBQ food at their parties. NY Hospitality Company was formed to umbrella Sam's of Gedney Way, Caperberry and GABBQ. NYHG donates approximately 2% of company sales to charity each year.

soup AND starters

Gazpacho 7
cucumber ribbons, cherry tomatoes, croutons & unfiltered olive oil

Baked French Sweet Onion Soup 7
fresh herb crostini, melted gruyere cheese & frizzled onions

Thai Coconut Shrimp 12.50
jicama slaw & chili lime sauce

P.E.I. Steamed Mussels 12.50
steamed in Boston Lager & shallots, served with rosemary frites

Chicken Quesadilla 12.50
slow roasted pulled chicken, black beans, jalapeño jack cheese, pico de gallo & salsa verde

Rhode Island Style Crispy Calamari 12.50
vinegar peppers, marinated red onions, pecorino, basil, spicy marinara & charred lemon

Classic Chicken Wings or Boneless Bites 12.50
choice of sauce: bbq or classic (buffalo), served with blue cheese dressing, carrots & celery

Chicago "Deep Dish" Pizza 12.50
Italian sausage, broccoli rabe, fontina, mozzarella & red sauce

thin crust pizza

Sam's Margarita Pizza 12
plum tomatoes, fresh mozzarella & basil

Farm to Pizza 15
truffle parmesan crema, asparagus, mushroom, bacon & cage free egg



Executive Chef – Joseph Sasso
Restaurant Chef – Peter Crawford

Please alert your server to any allergies you may have before ordering. A 20% service charge will be added to parties of eight or more. A \$6 charge per person will be incurred when sharing and not ordering.

salads AND proteins

Caesar Salad 12, available as appetizer salad - 7
torn romaine lettuce, focaccia croutons,
shaved grana cheese & traditional dressing

Gedney Salad 12, available as appetizer salad - 7
house tossed greens, grape tomatoes, cucumbers,
red onions, kalamata olives & balsamic vinaigrette

Tuscan Kale Salad 12.50
local tomatoes, ricotta mousse, marinated white
beans, herb croutons & balsamic vinaigrette

Organic Baby Arugula 12.50
24-hr roasted tomatoes, artichokes, goat cheese
fritter & sherry vinaigrette

“Waldorf” Wheatberry Salad 12.50
field greens tossed with wheat berries, granny
smith apples, celery, grapes, candied walnuts &
lemon dressing

Quinoa “Greek” Salad 12.50
romaine tossed with quinoa, chopped cucumbers,
tomatoes, red onions, kalamata olives, feta
cheese, green peppers, fresh herb vinaigrette

add protein for entree salads only

grilled chicken 6	grilled tofu 6
grilled salmon 8	portobello mushrooms 6
crab cake 8	sautéed scallops 8
grilled shrimp 8	marinated sliced steak 8

entrees

Eggplant Gratin 20
layered eggplant, fresh mozzarella, plum tomatoes
& shaved zucchini, lemon, parmesan crostini

**Chicken Bolognese —
Spaghetti or Gluten Free Penne 22**
garlic, sundried tomatoes, cream & cracked
black pepper

Slow Roasted Salmon 25
WP farmers market vegetables, fingerling potatoes
& tomato herbal broth

Maryland Style Crab Cakes 25
celery root remoulade & old bay spiced
French fries

Lobster Salad 24
mango, avocado, cucumber, red peppers
& lemon vinaigrette

Boneless Half Chicken “Under Brick” 25
roasted cauliflower, truffle polenta fries & creamy
cucumber herb sauce

Georgia Pecan Crusted Chicken Breast 23
whipped potatoes, honey glazed carrots
& whole grain mustard sauce

Grilled Marinated Sliced Petite Filet Mignon 26
grilled asparagus, French fries & Bordelaise sauce

Spanish Paella 27
authentic Spanish rice with scallops, shrimp,
mussels & paprika marinated chicken

Sam’s burger bash

burgers served with frizzled onions, ranch fries, coleslaw & pickle

Steakhouse Burger 16
all natural Angus, iceberg, tomato, bacon,
frizzled onion & blue cheese dressing

Signature “Samburger” 16
all natural Angus, balsamic onions, mozzarella,
arugula, tomato, matchstick potatoes
& Sam’s special sauce

Fresh Salmon Burger 16
salmon, baby lettuce, spicy tomato,
pickled cucumbers & caper dill mayo

Portobello Mushroom on Ciabatta 15
roasted red peppers, grilled onions, arugula,
fresh mozzarella, basil mayo & sweet potato fries

“Gedney” Turkey Burger 16
fresh turkey, caramelized onions, mushrooms,
Swiss & honey mustard mayo on a pretzel bun

“Classic” Burger 15
half pound all natural Angus lettuce, tomato
& raw onion

burger extras 1

mozzarella	bacon
Swiss	grilled portobello
American	sautéed mushrooms
cheddar	sautéed onions
brie	frizzled onions
avocado	pretzel bun