

# Appetizers

**Domestic and Imported Cheese Pallet**  
Chef's selection of cheeses with breads and crackers  
\$10.95

**Prime Filet of Beef Carpaccio**  
with a Dijon mustard sauce, shaved Reggiano  
parmesan and crispy capers  
\$9.95

**Crispy Fried Calamari**  
Fresh tubes and tentacles soaked in buttermilk and  
flash fried with spicy marinara sauce  
\$8.95

**Oysters Rockefeller**  
Traditional fresh oysters baked with a spinach topping  
\$10.95

**Standing Shrimp Cocktail**  
Jumbo wild-caught shrimp served with a trio of sauces  
\$10.50

**Blue Crab Cocktail Fingers**  
Served either sautéed or fried these are a treat  
\$10.95

**Oyster Shooters**  
6 Fresh oysters in shot glasses with cocktail  
sauce and Tabasco tequila  
\$8.95

**Creamy, Warm Blue Crab Dip**  
Succulent lump crabmeat in our creamy gratin  
served with crispy lavosh  
\$11.95

**Warm Spinach & Artichoke Dip**  
Our creamy spinach and artichoke dip served with  
flash fried, homemade pasta chips  
\$8.75

**Grilled Portabello Mushroom**  
Giant portabello, grilled and topped with a fried goat  
cheese round and crispy leeks  
\$8.95

**Fried Green Tomatoes**  
Served with melted pepperjack cheese, sautéed craw-  
fish tails and a zesty remoulade sauce  
\$8.95

## Soups

**Soup of the Day**  
Ask your server for today's selection  
Cup \$3.95 Bowl \$5.95

**Creamy New England Clam Chowder**  
Scott's signature soup with fresh clams, potatoes, and real bacon  
Cup \$4.95 Bowl \$6.95

## Salads

**Traditional Iceberg Wedge**  
1/4 head of iceberg lettuce topped with crispy bacon, blue cheese crumbles and creamy blue cheese dressing  
\$6.95

**Classic Caesar Salad**  
Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese  
\$6.95

**Chef George's Spinach Salad**  
Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized pistachios and a blueberry balsamic dressing  
\$7.95

**Signature Mandarin Orange and Field Green Salad**  
Fresh Mixed Greens with scallions, Mandarin oranges, sweet and spicy caramelized  
pecans, and an orange, Champagne vinaigrette  
\$7.25

**Scott's Chopped Salad**  
Chopped iceberg and romaine lettuce, hearts of palm, egg, tomato, blue cheese, onion,  
and sweet peppers with a fresh basil dressing  
\$7.25

**WARNING:** Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

# Entrées

## Pasta & Rice

### **Rustica Shrimp and Chicken Pasta - \$24.95**

Jumbo shrimp, natural chicken & prosciutto, sautéed in a rich, creamy rustica sauce over bowtie pasta

### **Steamed Mussels - \$19.95**

Fresh black mussels steamed in a garlic saffron broth and served over fresh linguini

### **Shrimp & Scallops Scampi Style - \$21.95**

Tender wild-caught shrimp and succulent scallops sautéed with fresh mushrooms and spinach in a creamy garlic butter sauce, served over linguini

### **Risotto Du Jour - \$17.95**

Tender arborio rice with a selection of the freshest ingredients. Ask your server for details.

Scott's will work to accommodate our guests with special diets and allergies. Please make us aware of any specific food allergies or needs.

## Steaks & Chops

### **19+ oz. USDA Prime, Aged Bone-in Ribeye - \$59.95**

Grilled, served bone-in for flavor, topped with crispy onion rings and served with your choice of 2 sides

### **Hand Cut 12 oz. USDA Prime, Aged NY Strip - \$33.95**

Grilled to perfection, topped with crispy onion rings and served with your choice of 2 sides

### **Hand Cut USDA Prime Filet Mignon - 7 oz \$25.95 10 oz. \$31.95**

Grilled to perfection served with sauce Béarnaise with your choice of 2 side items

Add: 1 oz Lump Crab Meat - \$5.50 Sautéed Mushrooms - \$3.50

### **Apricot Crusted New Zealand Rack of Lamb - \$29.95**

Premium 8 bone rack of lamb rubbed with fresh herbs and apricots, seared to perfection and served with an apricot reduction and your choice of 2 side items

### **Pork Wellington - \$25.95**

Premium natural pork tenderloin with mushroom duxelle wrapped in puff pastry and roasted to a golden brown served with a rich demi glaze and your choice of 2 side items

## Fish & Seafood

### **Fire & Ice Tuna - \$24.95**

Rare seared yellow fin tuna pepper seared and wrapped around spicy Asian noodles with frozen cucumber sorbet

### **Grilled Bourbon Salmon - \$23.95**

Wild-caught salmon with our tangy bourbon glaze, served with your choice of 2 sides

### **Pan Seared Diver Scallops - \$27.95**

Jumbo diver scallops dusted with black truffles and pan seared, served with your choice of 2 sides

### **Chilean Sea Bass - \$26.95**

Delicate white-fleshed fish sautéed with an orange ale sauce and served over a medley of fresh leeks, corn, spinach and tomatoes

## Fowl

### **Chicken Mediterranean - \$21.95**

Breast of natural chicken grilled with a medley of asparagus tips, artichoke hearts, sundried tomatoes with a light beurre blanc sauce over mashed potatoes

### **Natural Slow Roasted Chicken Half - \$18.95**

De-boned 1/2 chicken lightly seasoned and slow roasted to tender perfection served with your choice of two sides

### **Pan Seared Glazed Duck Breast - \$28.95**

Ancho and cherry glazed duck breast pan seared with a rich reduction sauce and your choice of two sides

## Vegetarian

Chef's selection of fresh vegetables with rice or pasta.  
\$17.95