

Dinner

Appetizers

Prime Filet of Beef Carpaccio

with a Dijon mustard sauce, shaved Reggiano parmesan and crispy capers
\$9.95

Standing Shrimp Cocktail

Jumbo wild-caught shrimp served standing with a trio of sauces
\$10.50

Creamy, Warm Blue Crab Dip

Succulent lump crabmeat in our creamy gratin served with crispy lavosh
\$11.95

Warm Spinach & Artichoke Dip With Crispy Pasta Chips

Our creamy spinach and artichoke dip served with flash fried, homemade pasta chips
\$8.75

Jumbo Maryland Style Crab Cake

4 oz Jumbo Lump Crab Cake, pan sauteed and served with a citrus beurre blanc
\$MKT

Fresh Tomato & Basil Bruschetta

The perfect Spring and Summer appetizer served on toasted crostinis garnished with fresh parmesan cheese
\$7.95

Grilled Portabello Mushroom

Giant portabello, grilled and topped with a fried goat cheese round and crispy leeks
\$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

House Mixed field Green Salad

Selection of fresh field greens, chopped tomatoes with choice of dressing
\$6.95

Signature Mandarin Orange and Field Green Salad

Frise, endive and red oak lettuce with scallions, Mandarin oranges, sweet and spicy caramelized pecans, and an orange, Champagne vinaigrette
\$7.25

Vine Ripened Tomatoes and Fresh Mozzarella

The classic combination served with balsamic vinegar (in season)
\$6.95

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

Cajun Shrimp Pasta - \$20.95

Jumbo shrimp sauteed with tasso pork, and served with a rich, creamy parmesan sauce over bowtie pasta

Chicken Alfredo - \$19.95

Paneed organic chicken breast over tender fettuccine with a creamy parmesan alfredo sauce

Shrimp & Scallops Scampi Style - \$19.95

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

Kay's Creole Jambalaya - \$18.95

Authentic Creole chicken, seafood, sausage, tomato and rice jambalaya with grilled Andoulie sausage

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 - \$39.95

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

USDA Sterling Silver Filet Mignon - 6 oz \$24.95 9 oz. \$31.95

Grilled and topped with lump crab meat and sauce Béarnaise with your choice of 2 side items

Espresso Rubbed New Zealand Rack of Lamb - \$29.95

Premium 8 bone rack of New Zealand lamb rubbed with espresso and cocoa, seared to perfection and served with a semi-sweet chocolate sauce and your choice of 2 side items

Blackened Pork Medallions - \$26.95

Premium Pork Tenderloin Medallions Cajun Blackened and served over our creole rice with a creamy Bearnaise Sauce with your choice of 1 side item

Fish & Seafood

Rare Seared Loin of Yellow Fin Tuna

with wasabi sauce, a ginger poppy slaw and horseradish mashed potatoes

\$24.95

Pan Seared Diver Scallops

Jumbo diver scallops pan seared, served over black truffle mashed potatoes with choice of side

\$27.95

Fresh Catch of the Day

Today's freshest selection, prepared grilled or blackened and served with your choice of 2 sides

\$MKT

Chicken

Chicken Mediterranean - \$21.95

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

Herb Grilled Chicken and Vegetables - \$17.95

Herb-crusted, grilled organic chicken breast with dried cranberry sauce served with your choice of two sides

Vegetarian

Vegetarian Special

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

With advance notice we are happy to prepare vegan specials as well.