

Appetizers

Domestic and Imported Cheese Pallet

Chef's selection of cheeses with breads and crackers

\$10.95

Crispy Fried Calamari

Fresh tubes and tentacles soaked in buttermilk and flash fried with a spicy marinara sauce

\$9.95

Warm Spinach & Artichoke Dip

Our creamy spinach and artichoke dip served with our signature flash-fried, homemade pasta chips

\$9.50

Home Made Blue Cheese Potato Chips

Our crisp home made potato chips topped with melted blue cheese fondue

\$7.95

Grilled Portobello Mushroom

Large portobello mushroom grilled and served with a fresh tomato slice, mozzarella cheese and crispy shrimp

\$8.95

Warm Blue Crab Dip

Succulent lump crabmeat, in a creamy gratin served with lavosh crackers

\$12.95

Standing Shrimp Cocktail

Jumbo wild-caught shrimp served with a trio of sauces

\$11.95

Baked Goat Cheese with Marinara Sauce

Creamy goat cheese rolled in fresh herbs and slivered portobello mushrooms baked in our zesty marinara sauce

\$8.95

Carpaccio of Prime Beef**

Our USDA Prime beef tenderloin thinly sliced with fried capers, parmesan cheese and our Dijon sauce.

\$11.95

Yellow fin Tuna Carpaccio**

Number 2 grade or better, thinly sliced with ginger soy sauce, chopped cucumbers and capers

\$10.95

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, chopped tomatoes and creamy blue cheese dressing

\$6.95

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and 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

The House Spinach Salad

Fresh baby spinach, sliced white mushrooms, sliced hard boiled eggs and our signature hot bacon dressing

\$7.95

****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

Steaks & Chops **

All Steaks and Chops are served with the potato du jour and your choice of vegetable

12 oz. USDA Prime, Aged NY Strip

Prime, aged NY strip, hand-cut then grilled to perfection and topped with maitre d'hotel butter

\$28.95

Herbed New Zealand Rack of Lamb

Premium 8 bone rack of lamb rubbed with fresh herbs, seared to perfection and served with an apricot glaze

\$27.95

Stuffed Pork Loin

Tender premium pork loin stuffed with the chef's selection of ingredients, rubbed with our house seasoning and then roasted to perfection

\$23.95

USDA Prime Filet Mignon

Top Prime, Hand-cut tenderloin grilled to perfection

8 oz **\$29.95** 11 oz. **\$38.95**

Add: 1 oz Lump Crab Meat - \$4.50

Add Sauce Béarnaise, Wild Mushroom Demi Glaze

12oz Veal Porterhouse

Combination of two Prime cuts in one steak the tender filet on one side and the strip on the other.

\$32.95

Mixed Grill - \$MKT

Daily Chef's selection or uniquely prepared items

Ask your server for today's creation

Slow Roasted Prime Rib of Beef

(Friday and Saturday only)

Whole USDA Prime Standing Rib Roast rubbed with our house blend of herbs and spices and slow roasted all afternoon. Scott recommends rare to medium rare. Served au jus. Try it blackened for a spicy change.

City Cut - a smaller cut for the lighter appetite approximately 9oz **\$27.95**

House Cut - a full size portion of juicy tender beef 12-14 oz **\$35.95**

Scott's Cut - If you really love Prime Rib enjoy this extra large cut. 19-20 oz **\$41.95**

We plan to run out each evening so order early!

Fish & Seafood

The Fresh List **

Today's Freshest Selections

In our continued effort to bring you the best and freshest product available we are featuring a daily fresh list. This is a list of the fresh items we have available today along with their preparation. These items are delivered fresh daily. Your server will highlight today's offering. A printed list is available upon request.

Signature Seafood

Grilled Bourbon Salmon - \$21.95

Wild-caught salmon (when available) grilled to perfection, topped with our tangy bourbon glaze and served with your choice of two 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

Natural Slow Roasted Chicken Half - \$19.95

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

French Vinegar Chicken - \$20.95

All natural chicken medallions pan sautéed with fresh tomatoes, leeks, basil and tarragon vinegar cream sauce with angel hair pasta

Pasta

Shrimp & Scallops Scampi Style - \$24.95

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

Vegetarian

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

\$17.95

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