

# Appetizers

## Charcuterie and Cheese Pallet

Chef's selection of cheeses, sausages, meats, pates or terrines with breads and crackers (great for sharing)  
\$14.95

## Crispy Fried Calamari

Fresh tubes and tentacles soaked in buttermilk and flash fried with a spicy marinara sauce  
\$9.95

## Yellow Fin Tuna and Crab Tower \*\*

Sashimi grade tuna, chopped with ginger soy sauce, lump crab meat, chopped avocado, tomatoes and capers on a bed of julienne cucumbers  
\$12.95

## New Zealand Lamb Lollipops \*\*

Three lollis seared to your desired temperature with an apricot glaze for dipping  
\$11.95

## Scott's Creamy Spinach and Artichoke Dip

Served with our signature fried bowtie pasta chips for dipping  
\$8.95

## Standing Shrimp Cocktail

Jumbo seasoned shrimp served with a trio of sauces  
\$11.95

## Carpaccio of Prime Beef\*\*

Our USDA Prime beef tenderloin thinly sliced with fried capers, parmesan cheese and our Dijon sauce.  
\$10.95

## Warm Smoked Trout Dip

Succulent Georgia Trout, in a creamy roasted red pepper gratin served with lavosh crackers  
\$8.95

## Tequila Lime Grilled Shrimp

Jumbo grilled shrimp marinated in a tangy tequila lime marinade, chargrilled and served with a fresh guacamole cocktail sauce.  
\$10.95

## Home Made Blue Cheese Potato Chips

Our crisp homemade potato chips topped with melted blue cheese fondue and bacon crumbles  
\$7.95

# Soups

## Soup of the Day

Ask your server for today's selection  
Cup \$3.95 Bowl \$4.95

## Creamy New England Clam Chowder

Scott's signature soup with fresh clams, potatoes, and real bacon  
Cup \$4.95 Bowl \$5.95

# 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

## Seasonal Salad du Jour

A combination of the freshest ingredients of the season.  
\$mkt

**\*\*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

#### 14 oz. USDA Prime, Aged Ribeye

Prime, aged ribeye, hand-cut then grilled to perfection

**\$28.95**

#### Herb Grilled Lamb Chops

herb marinated, premium lamb chops, grilled to perfection and served with a passionfruit 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

**\$21.95**

#### 8 oz USDA Prime Filet Mignon

Top Prime, barrel-cut tenderloin grilled to perfection

**\$33.95**

Add: 1 oz Lump Crab Meat - \$3.50

Add Sauce Béarnaise or Wild Mushroom Demi Glaze

#### Mixed Grill - \$MKT

Daily Chef's selection of uniquely prepared items

Ask your server for today's creation

#### Slow Roasted Pork Osso Bucco

Braised pork fore shank with tender root vegetables over your choice of pasta or potatoes

**\$25.95**

## 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.

## Signature Seafood

#### Grilled Bourbon Salmon - \$22.95

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 - \$27.95

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

## Fowl

#### French Vinegar Chicken - \$19.95

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

#### Natural Slow Roasted Chicken Half - \$20.95

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

## Pasta

#### Shrimp & Scallops Aegean - \$24.95

Tender diver scallops and succulent shrimp sautéed with artichoke hearts, sundried tomatoes, and asparagus with a light garlic cream sauce with feta cheese

## Vegetarian

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

**\$15.95**

### Scott's Bistro Selections - \$15.95

Value priced and portioned entrées (no substitutions please)

#### Grilled Sirloin Steak

8 oz Sirloin steak grilled to perfection and served with mashed potatoes and mixed vegetables

#### Chicken Marsala

Boneless breast of chicken pan sautéed in a mushroom and marsala sauce, with mashed potatoes and mixed vegetables

#### Pan Seared Tilapia

Lemon butter sautéed tilapia with risotto and mixed vegetables

#### Blackened Pork

Premium Pork tenderloin medallions, blackened Cajun style and served with mashed potatoes and haricot verts

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