

Welcome to Scott's Downtown and the Loft. Make yourself comfortable and enjoy the experience that I and my staff have created. Please enjoy this wide selection of food and beverages that have been crafted just for you. I sincerely appreciate your business and look forward to welcoming you back.

- SCOTT DIXON
CHEF/OWNER

Scott's
Downtown
Casual Fine Dining
Restaurant • Bar • Lounge

APPETIZERS

FISH AND SHELLFISH

SHRIMP AND ASPARAGUS FLATBREAD - \$14.95

SWEET GULF SHRIMP WITH SLICED ASPARAGUS, MOZZARELLA CHEESE, AND GARLIC CREAM SAUCE
(PLEASE ALLOW EXTRA COOKING TIME)

CRISPY FRIED CALAMARI - \$12.95

BODY ONLY SLICED, SOAKED IN BUTTERMILK AND FLASH FRIED SERVED WITH OUR SPICY MARINARA SAUCE AND FRIED LEMON WHEELS

CREAMY WARM BLUE CRAB DIP - \$13.95

SUCCULENT LUMP CRABMEAT IN OUR CREAMY GRATIN SERVED WITH CRISPY LAVOSH

YELLOW FIN TUNA & CRAB TOWER ** - \$15.95

CHOPPED SASHIMI GRADE TUNA, WITH GINGER SOY SAUCE, LUMP CRAB MEAT, CHOPPED AVOCADO, TOMATOES ON A BED OF JULIENNE ENGLISH CUCUMBERS

FRIED OYSTERS BORDELAISE - \$10.95

FRESH OYSTERS, LIGHTLY BREADED AND FLASH FRIED, TOPPED WITH A LIGHT GARLIC CREAM SAUCE

JUMBO SHRIMP COCKTAIL - \$16.95 *GF*

5 JUMBO SEASONED SHRIMP WITH OUR HOUSE COCKTAIL SAUCE AND REMOULADE

RARE SEARED SESAME TUNA ** - \$13.95 *GF*

BLACK SESAME CRUSTED, SASHIMI GRADE TUNA, RARE SEARED AND SERVED ON A BED OF PICKLED CUCUMBERS WITH GINGER SOY SAUCE,

STUFFED AVOCADO IMPERIAL - \$13.95 *GF*

BAKED AVOCADO HALF STUFFED WITH CRAB, SHRIMP, BACON AND 3 CHESES WITH A BALSAMIC REDUCTION

NON-SEAFOOD

ARTISAN MEAT AND CHEESE PALLET - \$15.95

CHEF'S SELECTION OF CHEESES, AND CURED MEATS, WITH ASSORTED CRACKERS (GREAT FOR SHARING)

WHITE TRUFFLE PARMESAN FRITES - \$7.95

CRISPY COATED FRIES, DRIZZLED WITH WHITE TRUFFLE OIL AND DUSTED WITH REGIANNIO PARMESAN CHEESE

NEW ZEALAND LAMB LOLLIPOPS - \$15.95 **

THREE LOLLIPOPS SEASONED, GRILLED TO YOUR DESIRED TEMPERATURE AND SERVED WITH AN APRICOT GLAZE

CREAMY SPINACH & ARTICHOKE DIP - \$10.95

SERVED WITH OUR SIGNATURE FRIED BOWTIE PASTA CHIPS FOR DIPPING

HOME MADE BLUE CHEESE CHIPS - \$9.95

OUR CRISP HOMEMADE POTATO CHIPS TOPPED WITH MELTED BLUE CHEESE FONDUE, BLUE CHEESE CRUMBLES AND APPLEWOOD SMOKED BACON

HERBED GOAT CHEESE ITALIANA - \$10.95

FRESH GOAT CHEESE BAKED IN OUR HOUSE MADE MARINARA SAUCE WITH MOZZARELLA CHEESE AND SERVED WITH TOASTED ROSEMARY FLAT BREAD

CHIPOTLE CANDIED BACON - \$9.95

5 SLICES OF OUR APPLE WOOD SMOKED BACON, CANDIED WITH BROWN SUGAR AND CHIPOTLE POWDER

****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.

SOUPS

CREAMY NEW ENGLAND CLAM CHOWDER

CUP \$6.95 BOWL \$8.95

SCOTT'S SIGNATURE SOUP WITH FRESH CLAMS, POTATOES, AND APPLE WOOD SMOKED BACON

SPICY TOMATO BISQUE

CUP \$5.95 BOWL \$7.95

FRESH, RIPE TOMATOES AND JUST THE RIGHT AMOUNT OF HEAT, SERVED WITH A SWEET CREAM BRIE GRILLED CHEESE SANDWICH BITE

SOUP OF THE DAY

CUP \$5.95 BOWL \$7.95

ASK YOUR SERVER FOR TODAY'S SELECTION

SALADS

TRADITIONAL ICEBERG WEDGE

1/4 HEAD OF ICEBERG LETTUCE TOPPED WITH CRISPY BACON, BLUE CHEESE CRUMBLES, CHOPPED TOMATOES AND CREAMY BLUE CHEESE DRESSING

\$9.95

SCOTT'S CAESAR SALAD

SCOTT'S CAESAR IS SERVED WITH CRISP ROMAINE LETTUCE, GARLIC CROUTONS, SLICED QUEEN OLIVES, FRESH BACON CRUMBLES, A SPRITZ OF OLIVE JUICE, REGGIANO PARMESAN CHEESE AND OUR HOUSE CAESAR DRESSING.

\$9.95

CAESAR SALAD

CRISP ROMAINE LETTUCE, GARLIC CROUTONS. REGGIANO PARMESAN CHEESE AND OUR HOUSE CAESAR DRESSING.

\$8.95

SCOTT'S HOUSE SPINACH SALAD

FRESH SPINACH, SLICED ASIAN PEARS, WARM MELTED BRIE, BACON, CARAMELIZED PECANS AND A BLUEBERRY BALSAMIC DRESSING

\$9.95

GARDEN SALAD

FRESH BLEND OF SEASONAL MIXED FIELD GREENS WITH SLICED ENGLISH CUCUMBERS, SHREDDED CARROTS, TOMATOES AND CROUTONS WITH YOUR CHOICE OF DRESSING

\$8.95

MIXED FIELD GREENS SALAD

MIXED FIELD GREENS AND FRESH SPINACH TOPPED WITH BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, PECANS AND SERVED WITH A WARM BACON DRESSING

\$9.95

BISTRO SELECTIONS

VALUE PRICED AND PORTIONED ENTRÉES (NO SIDE SUBSTITUTIONS PLEASE)

8 OZ BISTRO TENDERLOIN** - \$19.95 GF

8 OZ SHOULDER TENDER SEASONED AND GRILLED TO PERFECTION & SERVED WITH MASHED POTATOES AND HARICOT VERTS

BOURBON GLAZED CHICKEN - \$18.95

GRILLED BONELESS BREAST OF ALL NATURAL CHICKEN WITH OUR AWARD WINNING BOURBON GLAZE, MASHED POTATOES AND HARICOT VERTS

VEGETARIAN ENTREÉ - \$15.95 GF

CHEF'S SELECTION OF FRESH GRILLED OR SAUTEÉD VEGETABLES WITH AN ACCOMPANIMENT OF RICE OR PASTA, HOUSE MADE MARINARA OR RED PEPPER COULIS

TROUT ALMONDINE- \$17.95 GF

PAN SEARED GA TROUT ALMONDINE WITH A BROWN BUTTER SAUCE, MASHED POTATOES AND HARICOT VERTS

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An 18% Gratuity will be added to parties of 5 or more. There is a charge of \$3.50 for kitchen split entrées & a \$2.00 charge for kitchen split salads

SCOTT'S SIGNATURE STEAKS & CHOPS **

AT SCOTT'S WE ARE COMMITTED TO PROVIDING YOU WITH THE HIGHEST QUALITY BEEF AVAILABLE. WE PURCHASE HAND SELECTED, USDA PRIME BEEF FOR OUR SIGNATURE CUTS *S*. WE ALSO OFFER HAND SELECTED USDA CHOICE CERTIFIED ANGUS BEEF FOR OUR OTHER CUTS. PLEASE ASK YOUR SERVER FOR FULL DETAILS ON OUR BEEF. *GF*

S **PRIME FILET MIGNON ****
8 OZ. TOP PRIME, BARREL-CUT
TENDERLOIN
\$42.95

CHOICE FILET MIGNON **
8 OZ. C.A.B. CHOICE,
BARREL-CUT TENDERLOIN
\$31.95

CHOICE NEW YORK STRIP **
14 OZ C.A.B. CHOICE NY STRIP
\$36.95

S **PRIME COWBOY RIBEYE ****
40 OZ. PRIME, AGED BONE-IN
COWBOY RIBEYE,
\$65.95

S **PRIME AGED RIBEYE ****
16 OZ. PRIME, AGED RIBEYE,
\$39.95

S **PRIME PORTERHOUSE ****
24 OZ PRIME TENDERLOIN AND NY
STRIP TOGETHER
\$59.95

FILET MEDALLIONS **
C.A.B. CHOICE FILET MEDALLIONS,
PAN SEARED OR BLACKENED,
TOPPED WITH LUMP CRAB MEAT
AND SAUCE BÉARNAISE.
\$32.95

**ALL STEAKS AND CHOPS COME
WITH A CHOICE OF 2 SIDE ITEMS**

CAJUN RIBEYE **
14 OZ C.A.B. CHOICE RIBEYE
BLACKENED, AND TOPPED WITH
ANDOUILLE SAUSAGE AND
CRAWFISH TAILS
\$38.95

DOUBLE CUT PORK CHOP **
14 OZ. BOURBON GLAZED
HERITAGE BERKSHIRE PORK CHOP
\$24.95

RACK OF LAMB**
6 BONE RACK OF NEW ZEALAND
LAMB, HERB GRILLED WITH DRIED
CHERRY PORT REDUCTION
\$33.95

STEAK TOPPINGS

ADD ANY OF THESE GREAT ACCOMPANIMENTS TO YOUR STEAK

CRAB & SHRIMP IMPERIAL -\$10 SAUCE BÉARNAISE -\$3 RICH DEMI GLACE -\$3 BLUE CHEESE CRUMBLIES -\$5
2 OZ JUMBO LUMP CRAB MEAT -\$9 5 JUMBO GRILLED SHRIMP -\$15 7 OZ LOBSTER TAIL -\$25

SIDE ITEMS

ASPARAGUS -\$6 HARICOT VERTS. -\$5 BUTTERMILK MASHED POTATOES -\$5 GARLIC MASHED POTATOES -\$5
SMOKED GOUDA GRITS -\$6 PARMESAN RISOTTO -\$6 HOUSE BRUSSEL SPROUTS -\$6 CREAMED SPINACH -\$6
BURGUNDY MUSHROOMS \$6 SAUTEED SPINACH -\$5 ONION RINGS -\$6 FRENCH FRIES -\$5

SIGNATURE FISH, SEAFOOD & CHICKEN

FRESH CATCH OF THE DAY - \$MKT *GF*

CHEF'S CREATION OF FISH OR SEAFOOD, YOUR
SERVER WILL PROVIDE DETAILS OF TODAY'S FEATURE

LOBSTER & SHRIMP PASTA- \$34.95

7 OZ BUTTER POACHED LOBSTER TAIL, PARPARDILLE
PASTA WITH SAUTÉED SHRIMP, GRAPE TOMATOES AND
A FRESH HERB COGNAC CREAM SAUCE

LOW COUNTRY SHRIMP & GRITS - \$26.95

OUR VERSION ON THIS SOUTHERN FAVORITE WITH
JUMBO SHRIMP, ANDOUILLE SAUSAGE, SCALLIONS,
MUSHROOMS AND SMOKED GOUDA GRITS WITH
HOLLANDAISE SAUCE TOPPING

CHILEAN SEA BASS - \$32.95 *GF*

DELICATE WHITE-FLESHED FISH SAUTÉED WITH AN
ORANGE ALE SAUCE AND SERVED OVER A MEDLEY OF
FRESH LEEKS, CORN, SPINACH AND GRAPE TOMATOES

SEAFOOD GRILL - \$29.95 *GF*

A PREMIUM SELECTION OF THREE TYPES OF FRESH
FISH AND/OR SHELLFISH PREPARATIONS WITH A
CHOICE OF 2 SIDE ITEMS

GRILLED BOURBON SALMON - \$25.95 *GF*

WILD-CAUGHT SALMON (WHEN AVAILABLE) GRILLED TO
PERFECTION, TOPPED WITH OUR BOURBON GLAZE
WITH A CHOICE OF 2 SIDE ITEMS

FRENCH VINEGAR CHICKEN - \$23.95

ALL NATURAL, 8 OZ. SAUTEED CHICKEN MEDALLIONS
IN A TARRAGON VINEGAR CREAM SAUCE WITH LEEKS
AND GRAPE TOMATOES OVER ANGELHAIR PASTA

SHRIMP AND FISH CREOLE - \$26.95 *GF*

JUMBO SHRIMP AND FRESH FISH OF THE DAY
SAUTEED IN OUR ZESTY TOMATO CREOLE SAUCE AND
SERVED OVER STEAMED WHITE RICE

ITEMS MARKED WITH *GF* ARE, OR CAN BE, PREPARED GLUTEN FREE
WE DO COOK WITH BOTH PEANUTS AND TREE NUTS IN OUR KITCHEN AS WELL AS NUMEROUS
TYPES OF FISH AND SHELLFISH. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES