

Appetizers

Charcuterie and Cheese Pallet

Chef's selection of cheeses, and sausages with breads and crackers (great for sharing)
\$13.95

Crispy Fried Calamari

Fresh tubes and tentacles soaked in buttermilk and flash fried served with our spicy marinara sauce
\$10.95

Yellow Fin Tuna and Crab Tower **

Chopped sashimi grade tuna, with ginger soy sauce, lump crab meat, chopped avocado, tomatoes and capers on a bed of julienne cucumbers
\$13.95

New Zealand Lamb Lollipops **

Three lollis grilled to your desired temperature and served with an apricot glaze
\$13.95

Creamy Spinach and Artichoke Dip

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

Beef Tartare **

Raw Premium tenderloin chopped with roasted garlic, capers, and mustard aoli
\$15.95

Mini Maryland Crab Cake Sampler

3 mini crab cakes with a trio of sauces
\$16.95

Tequila Lime Grilled Shrimp

Jumbo shrimp marinated in a tangy tequila lime marinade, char grilled and served with a fresh guacamole cocktail sauce.
\$11.95

Home Made Blue Cheese Potato Chips

Our crisp homemade potato chips topped with melted blue cheese fondue and bacon crumbles
\$8.95

Fried Oysters Bordelaise

Fresh oysters, lightly breaded and flash fried, topped with a light garlic cream sauce
\$9.95

Soups

Soup of the Day

Ask your server for today's selection
Cup \$4.95 Bowl \$5.95

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
\$7.95

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and Reggiano parmesan cheese
\$6.95

Scott's House Spinach Salad

Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized nuts and a blueberry balsamic dressing
\$7.95

Chopped Garden Salad

Crispy, chopped iceberg and romaine lettuce with cucumbers, tomatoes, green onions, carrots and our house pear gorgonzola 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.

An 18% Gratuity will be added to parties of 5 or more. There is a charge of \$3 for kitchen split entrées and a \$1 charge for kitchen split salads

Entrées

Steaks & Chops **

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

At Scott's we are committed to provide you with the top quality beef available. Due to current conditions in the US beef market we are adding a USDA Upper 2/3 Choice Option to our beef selection. These steaks are in addition to our Signature USDA PRIME aged beef offering. Please ask your server for full details.

8 oz USDA Prime Filet Mignon ~ \$39.95

Top Prime, barrel-cut tenderloin, seasoned with our house blend and grilled to perfection.

14 oz. USDA Prime, Aged Ribeye ~ \$37.95

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

8 oz USDA Choice Filet Mignon ~ \$28.95

Choice, barrel-cut tenderloin, seasoned with our house blend and grilled to perfection.

14 oz. USDA Choice, Aged Ribeye ~ \$26.95

Choice ribeye, hand-cut then grilled to perfection

Filet Medallions ~ \$29.95

Tender, Choice filet medallions, pan seared or blackened, topped with lump crab meat and sauce Béarnaise.

Surf & Turf ~ \$MKT

Add: 6oz lobster tail to any entrée - Grilled or Fried

Add: 1.5 oz Jumbo Lump Crab Meat

Add: Grilled Jumbo Shrimp

Herb Crusted Rack of Lamb ~ \$35.95

Premium 8 bone rack of New Zealand Lamb, roasted to perfection. Served with a sage red wine reduction

Mixed Grill - \$MKT

Daily Chef's selection of uniquely prepared items

Ask your server for today's creation

Signature Fish & 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

Seafood Grill - \$MKT

A premium selection of fresh fish and shellfish served with your choice of two sides

Fresh Catch of the Day - \$MKT

Today's fresh selection of fish or seafood, ask your server for today's creation

Chilean Sea Bass - \$30.95

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

Twin Maine Lobster Tails - \$37.95

2 ~ 6 oz. succulent cold water lobster tails prepared grilled or tempura flash fried and served with your choice of 2 sides

Maryland Crab Cakes - \$31.95

Twin pan sautéed, jumbo-lump, maryland style crab cakes with a delicate corn relish, roasted red pepper coulis and your choice of 2 sides

Pasta

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

Grilled Prosciutto Wrapped Shrimp - \$24.95

Jumbo shrimp wrapped in Prosciutto ham, grilled and served over linguini with a rich rustica sauce

Chicken

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

Scott's Bistro Selections - \$16.95

Value priced and portioned entrées (No substitutions please)

Grilled Sirloin Steak

8 oz Sirloin steak grilled to perfection and served with potatoes and haricot verts

Chicken Picatta

Boneless breast of chicken pan sautéed with a lemon butter, tomato caper sauce, with mashed potatoes and haricot verts

Pan Seared Tilapia

Pan sautéed tilapia with potatoes and haricot verts

Panéed Chicken Parmesan

All natural chicken breast, breaded and flash fried, topped with melted provolone and served over linguini with our signature marinara sauce

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

www.scottsonthesquare.com