

Appetizers

Charcuterie and Cheese Pallet

Chef's selection of cheeses, sausages, meats, pates or terrines with breads and crackers (great for sharing)
\$15.95

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
\$10.95

Scott's Creamy Spinach and Artichoke Dip

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

Jumbo Lump Crab & Shrimp Cocktail

Jumbo seasoned shrimp and sweet jumbo lump crab meat with cocktail sauce and remoulade
\$15.95

Carpaccio of Prime Beef**

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

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

Fried Oysters Bordelaise

Fresh oysters, lightly breaded and flash fried, topped with a light garlic cream sauce
\$8.95

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

8 oz USDA Prime Filet Mignon ~ \$33.95

Hand selected, Top Prime, barrel-cut tenderloin, seasoned with our house seasoning and then grilled to perfection, definitely a Scott's Signature

Add: 1oz Lump Crab Meat - \$3.50

Add Sauce Béarnaise or Wild Mushroom Demi Glaze

Stuffed Pork Loin ~ \$21.95

Tender premium pork loin stuffed with the chef's selection of ingredients, then roasted to perfection

Smoked Pork Chop ~ \$22.95

Thick cut, smoked premium pork loin chop, served with a fresh mango salsa

14 oz. USDA Prime, Aged Ribeye ~ \$29.95

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

Filet Medallions ~ \$28.95

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

Mixed Grill - \$MKT

Daily Chef's selection of uniquely prepared items
Ask your server for today's creation

Herb Crusted Rack of Lamb ~ \$27.95

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

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 - \$28.95

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

Paneed Mediterranean Chicken - \$21.95

All natural chicken, pan fried with fresh tomatoes, artichoke hearts, sun dried tomatoes, kalamata olives, basil, in a light garlic cream sauce

Pasta

Shrimp & Scallops - \$24.95

Tender diver scallops and succulent shrimp sautéed in a roasted red pepper, garlic butter with mushrooms and asparagus over fettuccine pasta

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 Hanger Steak

8 oz hanger steak grilled to perfection and served with our salsa verde, potatoes and haricot verts

Chicken Picatta

Boneless breast of chicken pan sautéed in a Lemon butter sauce, with mashed potatoes and haricot verts

Pan Seared Tilapia

Pan sautéed tilapia with potatoes and haricot verts

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.