

Appetizers

House Made Hummus and Vegetable Crudites

Chef's selection of raw veggies with our house made hummus served with toasted pita bread and crackers

\$8.95

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

\$9.95

Tequila Lime Grilled Shrimp

Jumbo marinated shrimp, char grilled and served with a fresh guacamole cocktail sauce.

\$12.95

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

\$9.95

Fried Green Tomatoes

Buttermilk breaded fried green tomato stack with applewood smoked bacon and chipotle ranch sauce

\$8.95

Jumbo Lump Crab & Shrimp Cocktail

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

\$16.95

Soups

Cup \$4.95 Bowl \$5.95

Soup of the Day

Ask your server for today's selection

Creamy New England Clam Chowder

Scott's signature soup with fresh clams, potatoes, and real bacon

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

\$8.95

Greek Salad

Mixed field greens, onions, kalamata olives, feta cheese, roma tomatoes, red peppers, with a Greek red wine vinaigrette dressing

\$8.95

****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.

Filet Medallions ~ \$31.95

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

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

Pork Saltimbocca ~ \$24.95

All natural pork loin, pan sautéed, topped with spinach, prosciutto and melted provolone, served with risotto and a white wine lemon butter

Signature Fish & Seafood

Low Country Shrimp & Grits - \$25.95

Our version on this Southern favorite with andouille, bacon, scallions, mushrooms and smoked gouda grits with a white wine hollandaise sauce

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

Fresh Catch of the Day - \$MKT

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

Seafood Grill - \$MKT

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

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

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

Chicken

Mediterranean Chicken- \$22.95

All natural, boneless chicken breast, sautéed and served with asparagus, shallots, kalamata olives, sundried tomatoes, and artichoke hearts, and mushrooms with a lemon butter cream sauce and crumbled feta cheese

French Vinegar Chicken - \$21.95

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

Linguini with white Clam Sauce- \$20.95

Succulent clams sautéed in a white wine garlic sauce and served over linguini

Scott's Bistro Selections - \$17.95

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

Pan Seared Tilapia

Pan sautéed tilapia with potatoes and haricot verts

Chicken Picatta

Boneless breast of chicken pan sautéed with a lemon butter, caper sauce, 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.