

## Appetizers

### Charcuterie and Cheese Pallet

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

### Crispy Fried Calamari

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

### 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  
\$12.95

### New Zealand Lamb Lollipops \*\*

Three lollis grilled to your desired temperature and served with an apricot glaze  
\$10.95

### 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 sauce Louis  
\$14.95

### Fresh Summer Bruschetta

Ripe Roma tomatoes chopped with fresh basil, onions, olive oil, and balsamic vinegar on garlic crostinis  
\$6.95

### Tequila Lime Grilled Shrimp

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

### Home Made Blue Cheese Potato Chips

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

### 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 \$5.95 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

### Scott's House Spinach Salad

Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized nuts 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.

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

#### 8 oz USDA Prime Filet Mignon ~ \$34.95

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

Add: 1 oz Lump Crab Meat - \$3.50

Add Sauce Béarnaise or Wild Mushroom Demi Glaze

#### Grilled Pork Chop ~ \$22.95

Thick cut, premium, bone-in, pork loin chop, seasoned and grilled to perfection,

#### 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.

#### Herb Crusted Rack of Lamb ~ \$31.95

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

## 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 - \$29.95

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

## Pasta

#### Cajun Shrimp & Andouille Pasta - \$24.95

Tender shrimp sautéed with Andouille sausage, mushrooms and peppers in a cajun cream sauce over bowtie pasta

#### Mussels Provençal - \$21.95

Fresh Prince Edwards Island Mussels steamed with garlic, shallots, tomatoes and wine served over linguini

## Chicken

#### 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

## Vegetarian

Chef's selection of fresh vegetables with pasta or potatoes.  
\$14.95

### 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 in a lemon butter, caper sauce, with mashed potatoes and haricot verts

#### Pan Seared Tilapia

Pan sautéed tilapia with potatoes and haricot verts

#### Grilled Pork Tenderloin

Premium Pork tenderloin seasoned and grilled to perfection, 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.