

# Appetizers

## ***Creamy, Warm Blue Crab Dip***

Succulent lump crabmeat in our creamy gratin served with crispy lavosh

**\$11.95**

## ***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 English 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, chargrilled 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**

## ***Maryland Style Crab Cakes***

Sweet lump crab meat combined with my family recipe, pan seared and served with a red pepper coulis

**\$ Mkt**

## ***Jumbo Lump Crab & Shrimp Cocktail***

2 Jumbo seasoned shrimp and 2oz of sweet jumbo lump crab meat with cocktail sauce and remoulade

**\$16.95**

# Soups

Cup \$4.95 Bowl \$5.95 Trio \$6.95

## ***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 apple wood smoked bacon

## ***Spicy Tomato Bisque***

Scott's newest soup with fresh, ripe tomatoes and just the right amount of heat, served with a delightful sweet cream brie grilled cheese sandwich bite

## ***Trio of Soups***

Can't decide which of our fabulous soups to have? Try our sampler of all three soups

# 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**

## ***Scott's Caesar Salad***

Scott's Caesar is served with crisp romaine lettuce, garlic croutons, chopped queen olives, fresh bacon crumbles, a spritz of olive juice, Reggiano parmesan cheese and our house Caesar dressing.

**\$8.95**

## ***Caesar Salad***

Crisp romaine lettuce, garlic croutons. Reggiano parmesan cheese and our house Caesar dressing.

**\$7.95**

## ***Scott's House Spinach Salad***

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

**\$8.95**

## ***Mixed Field Greens Salad***

Mixed field greens and fresh spinach topped with blue cheese crumbles, strawberries, pecans and served with a warm bacon 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, hand-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.

### Surf & Turf add to any Entrée~ \$MKT

6oz cold water lobster tail - Grilled or Fried • 1.5 oz Jumbo Lump Crab Meat • 5 Jumbo Grilled Shrimp

### Herb Rubbed Rack of Lamb ~ \$35.95

Premium 8 bone rack of New Zealand Lamb, seasoned with our house herb and seasoning blend and roasted to perfection. Served with a sage red wine reduction

### Chef's Mixed Grill~ \$MKT

4oz Choice filet medallion with sauce Béarnaise, 2 bones of herbed lamb rack with apricot glaze, and a 4 oz herb grilled chicken medallion with our bourbon glaze

## Signature Fish & Seafood

### Low Country Shrimp & Grits - \$24.95

Our version on this Southern favorite with andouille sausage, 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

### Maryland Style Crab Cakes - \$MKT

Scott's family recipe crab cakes with just enough binder to hold them together, seared to a golden brown and served with a red pepper beurre blanc and 2 sides

### 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 bourbon glaze and served with your choice of two sides

## Chicken

### Mediterranean Chicken - \$22.95

Split breast of all natural chicken seasoned with fresh herbs, grilled and served over a medley of artichoke hearts, sun dried tomatoes, kalamata olives, and asparagus over creamy mashed potatoes with a garlic cream sauce and crumbled feta cheese

## Pasta & Rice

### 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

### NOLA Shrimp Etouffee - \$23.95

Tender Gulf shrimp sautéed with a classic etouffee sauce over steamed white rice with garlic crostinis

### 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

#### Bourbon Glazed Chicken

Grilled boneless breast of all Natural chicken seasoned with our house herb blend and served with our award winning bourbon glaze, potatoes and haricot verts

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