

Appetizers

Charcuterie and Cheese Pallet

Chef's selection of cheeses, sausages, meats, pates or terrines with breads and crackers (great for sharing)
\$14.95

Crispy Fried Calamari

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

Fried Green Tomatoes

A Southern delicacy, flash fried, topped with melted jack cheese, served with a buttermilk ranch sauce
\$8.95

Warm Smoked Trout Dip

Succulent Georgia Trout, in a creamy roasted red pepper gratin served with lavosh crackers
\$8.95

Summer Vegetable Crudité

Crisp, fresh summer vegetables with hummus, blue cheese and ranch dressings for dipping
\$6.95

Standing Shrimp Cocktail

Jumbo seasoned shrimp served with a trio of sauces
\$11.95

Carpaccio of Prime Beef**

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

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 a apricot glaze for dipping
\$11.95

Shrimp Tortlet

A beautifully layered stack consisting of puff pastry, horseradish potato, pea pureé melange with jumbo grilled shrimp
\$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

Tomato and Mozzarella Salad

Vine Ripe Tomatoes, fresh mozzarella, basil and a drizzle of our balsamic reduction
\$6.95

****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.

Entrées

Steaks & Chops **

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

14 oz. USDA Prime, Aged Ribeye

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

\$28.95

Herb Grilled Lamb Chops

lavender marinated, premium lamb chops grilled to perfection and served with a Sangria glaze and a cucumber, honeydew salad with shredded coconut

\$27.95

Stuffed Pork Loin

Tender premium pork loin stuffed with the chef's selection of ingredients, rubbed with our house seasoning and then roasted to perfection

\$20.95

8 oz USDA Prime Filet Mignon

Top Prime, Hand-cut tenderloin grilled to perfection

\$32.95

Add: 1 oz Lump Crab Meat - \$3.50

Add Sauce Béarnaise, Wild Mushroom Demi Glaze

Mixed Grill - \$MKT

Daily Chef's selection of uniquely prepared items

Ask your server for today's creation

Grilled Hanger Steak

Grilled marinated hanger steak, roasted garlic, and a chimichurri sauce

\$22.95

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. A printed list is available upon request.

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 - \$27.95

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

Pancetta Chicken - \$20.95

All natural chicken breast pan sautéed with fresh spinach, topped with blue cheese, crispy pancetta and a pancetta, garlic, cream sauce

Pasta

Shrimp & Scallops Mediterranean - \$24.95

Tender shrimp and succulent scallops sautéed with fresh tomatoes, garlic and spinach in a light tomato butter sauce with saffron fettuccine

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 Sirloin Steak

8 oz Sirloin steak grilled to perfection and served with mashed potatoes and mixed vegetables

Chicken Picatta

Boneless breast of chicken pan sautéed with a lemon butter caper sauce, mashed potatoes and mixed vegetables

Pan Seared Tilapia

Lemon butter tilapia with risotto and mixed vegetables

Grilled and Blue Salad

Marinated and grilled hanger steak on a bed of chopped romaine, cherry tomatoes, blue cheese, cucumbers and mushrooms.

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