

SPIRITS

VODKA

BELVEDERE	9.00
CHOPIN	11.00
DEEP EDDY'S	7.50
DEEP EDDY'S CRANBERRY	7.50
DEEP EDDY'S RUBY RED GRPFT	7.50
DEEP EDDY'S SWEET TEA	7.50
EFFEN CUCUMBER	8.50
GREY GOOSE	9.00
GREY GOOSE BLACK CHERRY	9.00
GREY GOOSE CITRON	9.00
GREY GOOSE L'ORANGE	9.00
GREY GOOSE PEAR	9.00
KETEL ONE	8.50
PURITY	10.25
SMIRNOFF	6.50
STOLI CHOCOLATE COCONUT	9.00

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BEEFEATER GIN	8.50
BOMBAY SAPPHIRE	9.00
HENDRICK'S GIN	9.00
NOLETS	9.00
TANQUERAY	8.50
VAN GOGH GIN	6.50

RUM

10 CANE RUM	8.50
BACARDI 151	7.50
BACARDI OAKHEART	8.50
BACARDI SUPERIOR 80	6.50
CAPTAIN MORGAN SPICED RUM	7.50
MALIBU COCONUT RUM	8.50
MALIBU ORANGE FLOAT	8.50
MOUNT GAY RUM	8.50
MYER'S JAMAICAN RUM	8.50

WHISKEY / BOURBON

JACK DANIELS BLACK	8.50
JIM BEAM	7.50
JIM BEAM RED STAG	8.50
KNOB CREEK	11.00
MAKERS MARK 90	9.00
OLD FORRESTER	6.50
WOODFORD RESERVE	11.00

TEQUILA

HERADURA REPISADO	11.00
JOSE CUERVO PLATINO	11.50
JOSE CUERVO GOLD	8.50
PATRON ANEJO	14.00
PATRON SILVER	10.50
SAUZA GOLD	6.50

CORDIALS

B & B	10.00
BAILEY'S IRISH CREME	8.50
CAMPARI	8.50
CELTIC CROSSING	8.50
CHAMBORD	9.00
COINTREAU	9.00
DRAMBUIE	9.00
FRANGELICO	9.00
GODIVA LIQUEUR	10.00
GRAND MARNIER	10.50
JAGERMEISTER	9.00
KAHLUA	9.00
SAMBUCA ROMANA	9.00
SOUTHERN COMFORT	8.50
ST GERMAINE	9.00
TIA MARIA	9.00
TUACA	9.00

PORT

GRAHAMS 10YR TAWNY	10.50
GRAHAMS 6 GRAPES	7.50
TAYLOR FLADGATE 20	18.50

COGNAC / BRANDY

E & J BRANDY	6.50
CAMUS	9.00
COURVOISIER EXCLUSIF	12.00
COURVOISIER VS 80	9.50
REMY MARTIN VSOP	12.50
REMY MARTIN XO	20.00
COURVOISIER VSOP	11.00

SCOTCH - BLENDS

CHIVAS REGAL SCOTCH	9.00
CUTTY SARK PROHIBITION	9.00
DEWAR'S WHITE LABEL	8.50
FAMOUS GROUSE	6.50
JOHNNIE WALKER BLACK	10.50
JOHNNIE WALKER RED	8.50

SCOTCH - SINGLE MALT

AUCHENTOSHAN 12 YR	10.50
AUCHENTOSHAN THREE WOOD	17.00
BALVENIE 12 YR	10.50
DALMORE 12YR	11.00
DALWHINNIE	12.50
GLENFIDDICH 12YR.	11.00
GLENLIVET 12 YR.	12.50
GLENMORANGIE 10YR.	13.50
LAGAVULIN 16YR.	16.00
LAPHOAG 10 YR	16.00
MACALLAN 12YR	11.50
MACALLAN 18 YR	25.00

COCKTAILS

UP OR ON THE ROCKS - 10.00

SCOTT'S SIGNATURE

HENDRICK'S GIN, ST. GERMAINE,
CLUB SODA

FRENCH PEAR

GREY GOOSE PEAR VODKA, ST.
GERMAINE, CHAMPAGNE

CLASSIC COSMO

VODKA, TRIPLE SEC, FRESH LIME,
CRANBERRY

POMEGRANATE

POMEGRANATE VODKA, POM JUICE,
SOUR MIX,

SPRING FLOWERS

NOLET'S GIN, ST. GERMAINE,
GRAPEFRUIT, SPRITE

LEMON DROP

CITRUS VODKA, TRIPLE SEC,
SIMPLE SYRUP, SOUR MIX

THE COMMODORE

CAPTAIN MORGAN RUM, TUACA,
COKE

GRANNY'S APPLETONI

APPLE VODKA, APPLE & MELON
LIQUEUR, SOUR MIX, PINEAPPLE

BEER

AMSTEL LIGHT	5.00
BUD LIGHT	3.50
CHIMAY RED CAP	10.00
CHIMAY WHITE CAP	10.00
FULL SAIL IPA	5.00
GUINNESS DRAUGHT CAN	5.50
HEINEKIN	5.00
MICHELOB ULTRA	3.50
ODOULLS	3.50
SAM ADAMS	5.00
SAM ADAMS SEASONAL	5.00
STELLA ARTOIS	5.00
SWEETWATER 420	5.00
TERRAPIN	5.00
YUENGLING	5.00

Welcome to Scott's Downtown and the Loft. Make yourself comfortable and enjoy the experience that I and my staff have created. Please enjoy this wide selection of food and beverages that have been crafted just for you. I sincerely appreciate your business and look forward to welcoming you back.

- SCOTT DIXON
CHEF/OWNER

Scott's
Downtown
Casual Fine Dining
Restaurant • Bar • Lounge

APPETIZERS

FISH AND SHELLFISH

SHRIMP AND ASPARAGUS FLATBREAD - \$12.95

SWEET GULF SHRIMP WITH SLICED ASPARAGUS, MOZZARELLA CHEESE, AND GARLIC CREAM SAUCE
(PLEASE ALLOW EXTRA COOKING TIME)

CRISPY FRIED CALAMARI - \$10.95

BODY ONLY SLICED, SOAKED IN BUTTERMILK AND FLASH FRIED SERVED WITH OUR SPICY MARINARA SAUCE AND FRIED LEMON WHEELS

CREAMY WARM BLUE CRAB DIP - \$11.95

SUCCULENT LUMP CRABMEAT IN OUR CREAMY GRATIN SERVED WITH CRISPY LAVOSH

YELLOW FIN TUNA & CRAB TOWER ** - \$13.95

CHOPPED SASHIMI GRADE TUNA, WITH GINGER SOY SAUCE, LUMP CRAB MEAT, CHOPPED AVOCADO, TOMATOES ON A BED OF JULIENNE ENGLISH CUCUMBERS

STUFFED AVOCADO IMPERIAL - \$9.95

BAKED AVOCADO HALF STUFFED WITH CRAB, SHRIMP, BACON AND 3 CHESES WITH A BALSAMIC REDUCTION

FRIED OYSTERS BORDELAISE - \$9.95

FRESH OYSTERS, LIGHTLY BREADED AND FLASH FRIED, TOPPED WITH A LIGHT GARLIC CREAM SAUCE

MARYLAND STYLE CRAB CAKES - \$14.95

SWEET LUMP CRAB MEAT COMBINED WITH MY FAMILY RECIPE, PAN SEARED AND SERVED WITH CORN & BLACK BEAN SALSA AND RED PEPPER COULIS

JUMBO SHRIMP COCKTAIL - \$13.95

5 JUMBO SEASONED SHRIMP WITH OUR HOUSE COCKTAIL SAUCE AND REMOULADE

SEARED DIVER SCALLOPS - \$15.95

FRESH SEARED DIVER SCALLOPS, MANDARIN ORANGE SUPREME, MICRO GREENS, CITRUS ALE SAUCE

RARE SEARED SESAME TUNA ** - \$12.95

BLACK SESAME CRUSTED, SASHIMI GRADE TUNA, RARE SEARED AND SERVED ON A BED OF PICKLED CUCUMBERS WITH GINGER SOY SAUCE,

NON-SEAFOOD

ARTISAN MEAT AND CHEESE PALLET - \$13.95

CHEF'S SELECTION OF CHEESES, SAUSAGES, AND CURED MEATS, WITH BREADS AND/OR CRACKERS
(GREAT FOR SHARING)

CREAMY SPINACH & ARTICHOKE DIP - \$9.95

SERVED WITH OUR SIGNATURE FRIED BOWTIE PASTA CHIPS FOR DIPPING

NEW ZEALAND LAMB LOLLIPOPS - \$13.95 **

THREE LOLLIS SEASONED, GRILLED TO YOUR DESIRED TEMPERATURE AND SERVED WITH AN APRICOT GLAZE

HOME MADE BLUE CHEESE CHIPS - \$7.95

OUR CRISP HOMEMADE POTATO CHIPS TOPPED WITH MELTED BLUE CHEESE FONDUE, BLUE CHEESE CRUMBLES AND APPLEWOOD SMOKED BACON

HERBED GOAT CHEESE ITALIANA - \$9.95

FRESH GOAT CHEESE BAKED IN OUR HOUSE MADE MARINARA SAUCE WITH MOZZARELLA CHEESE AND SERVED WITH TOASTED ROSEMARY FLAT BREAD

CHIPOTLE CANDIED BACON - 7.95

5 SLICES OF OUR APPLE WOOD SMOKED BACON, CANDIED WITH BROWN SUGAR AND CHIPOTLE POWDER

****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.

SOUPS

CUP \$4.95 BOWL \$5.95 TRIO \$6.95

SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S SELECTION

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

CREAMY NEW ENGLAND CLAM CHOWDER

SCOTT'S SIGNATURE SOUP WITH FRESH CLAMS, POTATOES, AND APPLE WOOD SMOKED BACON

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 HOUSE SPINACH SALAD

FRESH SPINACH, SLICED ASIAN PEARS, WARM MELTED BRIE, BACON, CARAMELIZED PECANS AND A BLUEBERRY BALSAMIC DRESSING

\$8.95

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

MIXED FIELD GREENS SALAD

MIXED FIELD GREENS AND FRESH SPINACH TOPPED WITH BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, PECANS AND SERVED WITH A WARM BACON DRESSING

\$8.95

BISTRO SELECTIONS

VALUE PRICED AND PORTIONED ENTRÉES (NO SUBSTITUTIONS PLEASE)

8 OZ USDA CHOICE STRIP LOIN ** - \$18.95

8 OZ STRIP LOIN MEDALLIONS SEASONED AND GRILLED TO PERFECTION, DEMI GLACE & SERVED WITH MASHED POTATOES AND HARICOT VERTS

BOURBON GLAZED CHICKEN - \$17.95

GRILLED BONELESS BREAST OF ALL NATURAL CHICKEN WITH OUR HOUSE HERB BLEND AND TOPPED WITH OUR AWARD WINNING BOURBON GLAZE, MASHED POTATOES AND HARICOT VERTS

VEGETARIAN ENTREÉ - \$15.95

CHEF'S SELECTION OF FRESH GRILLED OR SAUTEÉD VEGETABLES WITH AN ACCOMPANIMENT OF RICE OR PASTA, HOUSE MADE MARINARA OR RED PEPPER COULIS

PAN SEARED TILAPIA - \$17.95

PAN SAUTEÉD FARM RAISED TILAPIA WITH MASHED POTATOES AND HARICOT VERTS

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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 YOUR CHOICE OF 2 SIDES

AT SCOTT'S WE ARE COMMITTED TO PROVIDE YOU WITH THE TOP QUALITY BEEF AVAILABLE. WE PURCHASE HAND SELECTED, USDA PRIME BEEF FOR OUR SIGNATURE FILET AND RIBEYE. WE ALSO OFFER A HAND SELECTED USDA UPPER 2/3 CHOICE FILET. PLEASE ASK YOUR SERVER FOR FULL DETAILS ON OUR BEEF.

8 OZ USDA PRIME FILET MIGNON ** - \$39.95

TOP PRIME, BARREL-CUT TENDERLOIN, SEASONED & GRILLED TO PERFECTION THEN TOPPED WITH OUR HOUSE STEAK BUTTER.

14 OZ. USDA PRIME, AGED RIBEYE ** - \$37.95

PRIME, AGED RIBEYE, HAND-CUT SEASONED & GRILLED TO PERFECTION THEN TOPPED WITH OUR HOUSE STEAK BUTTER.

8 OZ USDA CHOICE FILET MIGNON ** - \$29.95

CHOICE, HAND-CUT TENDERLOIN, SEASONED & GRILLED TO PERFECTION THEN TOPPED WITH OUR HOUSE STEAK BUTTER.

FILET MEDALLIONS ** - \$31.95

CHOICE FILET MEDALLIONS, PAN SEARED OR BLACK-ENED, TOPPED WITH LUMP CRAB MEAT AND SAUCE BÉARNAISE.

SURF & TURF ADD TO ANY ENTRÉE

7OZ COLD WATER LOBSTER TAIL - GRILLED OR BUTTER POACHED • 1.5 OZ JUMBO LUMP CRAB MEAT • 5 JUMBO GRILLED SHRIMP

\$16.95 **\$7.50** **\$13.95**

HERB RUBBED RACK OF LAMB ** - \$32.95

PREMIUM 6 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 ** - \$29.95

4OZ CHOICE FILET MEDALLION WITH STEAK BUTTER, 2 BONES OF HERBED LAMB RACK WITH APRICOT GLAZE, & 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 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 GRAPE TOMATOES

FRESH CATCH OF THE DAY - \$Mkt

TODAY'S FRESH SELECTION OF FISH OR SEAFOOD

MARYLAND STYLE CRAB CAKES - \$31.95

SCOTT'S FAMILY RECIPE CRAB CAKES WITH JUST ENOUGH BREADING TO HOLD THEM TOGETHER, SEARED TO A GOLDEN BROWN AND SERVED WITH A RED PEPPER COULIS, CORN & BLACK BEAN SALSA & 2 SIDES

SEAFOOD GRILL - \$27.95

A PREMIUM SELECTION OF FRESH FISH AND SHELL-FISH SERVED WITH YOUR CHOICE OF TWO SIDES

GRILLED BOURBON SALMON - \$23.95

WILD-CAUGHT SALMON (WHEN AVAILABLE) GRILLED TO PERFECTION, TOPPED WITH OUR BOURBON GLAZE AND SERVED WITH YOUR CHOICE OF TWO SIDES

PASTA

LOBSTER & SHRIMP PASTA - \$29.95

7 OZ POACHED LOBSTER TAIL SERVED ON A BED OF PARPARDELLE NOODLES WITH SAUTEED SHRIMP, GRAPE TOMATOES AND A FRESH HERB COGNAC CREAM SAUCE

CHICKEN AND SHRIMP RUSTICA - \$24.95

BAKED ALL NATURAL GRILLED CHICKEN, PAN SAUTÉED SHRIMP WITH PROSCIUTTO, PIMIENTOS AND RUSTICA SAUCE OVER PENNE PASTA WITH SHREDDED PARMESAN CHEESE

FOWL

PAN SEARED MOULARD DUCK BREAST - \$26.95

SEARED MAPLE LEAF FARMS DUCK BREAST, COOKED TO MEDIUM, SLICED AND SERVED WITH A DRIED CHERRY, PORT REDUCTION WITH BABY GLAZED CARROTS AND OUR HOUSE WILD RICE

FRENCH VINEGAR CHICKEN - \$20.95

ALL NATURAL CHICKEN MEDALLIONS PAN SAUTÉED WITH FRESH TOMATOES, LEEKS, BASIL & TARRAGON VINEGAR CREAM SAUCE WITH ANGEL HAIR PASTA

SCOTT'S WILL WORK TO ACCOMMODATE OUR GUESTS WITH SPECIAL DIETS OR ALLERGIES. PLEASE MAKE US AWARE OF ANY SPECIFIC FOOD ALLERGIES OR NEEDS.

www.scottsdowntown.com