

Appetizers

Creamy, Warm Blue Crab Dip
Succulent lump crabmeat in a 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, and tomatoes 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

Grilled Portabella Mushroom
Giant Portabella, grilled and topped with a fried goat cheese round, crispy leeks and a roasted red pepper sauce
\$8.95

Jumbo Lump Crab & Shrimp Cocktail
2 Jumbo seasoned shrimp and 2oz of sweet lump crab meat with remoulade and cocktail sauce
\$16.95

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 real apple wood smoked bacon

Trio of Soups
A tasty sampler of all three of our house made 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

House Spinach Salad
Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized nuts and a blueberry balsamic dressing
\$8.95

Mixed 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 your choice of two side dishes

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 with sauce Béarnaise.

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 with sauce Béarnaise.

Filet Medallions ~ \$31.95

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

Surf & Turf add to any Entrée~ \$MKT

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

Herb Crusted Rack of Lamb ~ \$35.95

Premium 8 bone rack of New Zealand Lamb, seasoned with our house herb blend and roasted to perfection.

Served with a sage red wine reduction

Blackened Pork La Boucherie ~ \$24.95

All natural pork loin, Creole blackened, topped with our La Boucherie sauce and served with our garlic butter angel hair pasta and sautéed sweet peppers

Chef's Mixed Grill~ \$MKT

4oz Choice filet medallion with sauce Béarnaise, 2 bones of herbed lamb rack with apricot glaze, and 4 oz herb grilled pork tenderloin with natural jus

Signature Fish & Seafood

Low Country Shrimp & Grits ~ \$25.95

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

Chilean Sea Bass ~ \$30.95

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

Fresh Catch of the Day - \$MKT

Today's fresh selection of fish or seafood

Chicken

Natural Slow Roasted Chicken Half ~ \$20.95

1/2 chicken lightly seasoned and slow roasted to tender perfection, finished in the oven to crisp the skin, served with a cranberry pomegranate sauce and a choice of two side items

Seafood Grill ~ \$MKT

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

Grilled Bourbon Salmon ~ \$23.95

Wild-caught salmon (when available) grilled to perfection, topped with our tangy bourbon glaze and served with your choice of two side items

Pasta

French Vinegar Chicken ~ \$21.95

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

Creamy Gulf Shrimp Scampi ~ \$23.95

Tender shrimp sautéed in a white wine garlic cream sauce and served over linguini with toasted crostinis

Scott's Bistro Selections - \$17.95

Value priced and portioned entrées (No substitutions please)

Grilled USDA Choice Sirloin Steak

8 oz Choice Sirloin steak grilled to perfection and served with potatoes and haricot verts

Pan Seared Tilapia

Pan sautéed tilapia with potatoes and haricot verts

Herb Grilled Chicken

Herb grilled boneless breast of all natural chicken served with a garlic cream sauce, 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.