



Appetizer

Clams Casino 10

traditional preparation

Shrimp Cocktail 10

steamed colossal shrimp, cocktail sauce

Crab Fried Tomato 12

lightly breaded beefsteak tomato, sautéed crab, creamy mustard sauce

****Seared Tuna 14***

seared rare, sweet soy, cusabi, seaweed salad

Calamari 13

seasoned battered deep-fried crispy, smoked tomato sauce

Bang Bang Shrimp 10

crispy fried shrimp, creamy bang bang sauce

****Oyster of the Day MP***

Ciabatta Bruschetta Dip 10

toasted bruschetta points, basil, tomato, red onion, balsamic vinaigrette, olive oil, fresh mozzarella

Risotto Balls (3) 7

Potato Boat (3) 7

Crispy potato shell, cheddar cheese, bacon, Pico de Gallo, sour cream

Belgium Pretzel Fondue 9

Chesterfield cheese sauce, pretzel bites

Salad

Chicken Bacon Ranch 10

tossed with cucumber, bacon, red onion, cheddar, diced tomato, spring mix

Arizona 12

buffalo chicken tenders, tomato, egg, olives, pepperoncini, cheddar, romaine, ranch dressing

***Salmon Cobb 14**

grilled salmon, bacon, avocado, baby beefsteak tomato, smoked bleu cheese, field greens

Classic Wedge 9

iceberg wedge, bacon, grape tomato, egg, bleu cheese crumbles

SCC Caesar 7

crisp romaine, Caesar dressing, shredded parmesan, garlic croutons

**add chicken 4 shrimp 7 salmon 7 steak 8 scallops 9*

Grilled Ceasar Salad 16

Grilled heart of romaine, topped w/parmesan, Cheese crisps, Caesar dressing

**add chicken 4 shrimp 7 salmon 7 steak 8 scallops 9*

Root Vegetable Salad 9 w/Chicken 13

Roasted beets, turnips, carrots, spinach, smoked bleu cheese

Lite Fare & Small Plate

***SCC Burger 12**

8 oz. premium Angus, brioche, choice of cheese, French Fries

***Wagyu Sliders 15**

three mini Wagyu beef burgers, grilled medium, Monterey Jack, lettuce, tomato, brioche, French Fries

Quesadilla Chicken 10 *Steak 12

char-grilled, onions, peppers, cheddar, Monterey jack, garlic herb tortilla

Crab & Angel Hair 18

jumbo lump, spinach, tomato, garlic, white wine, angel hair

Fish & Chips 15

Yuengling Lager battered haddock, waffle fries, cole slaw

Philly Special Cheesesteak 11

mushrooms, onions, American Cheese on a baguette

Chicken Tenders & Fries 10

Homestyle chicken tenders & French fries

Entrée

***Peppercorn Filet Mignon 34**

*char-grilled six ounce filet, sautéed mushrooms, onions, Robert sauce, choice of 2 sides
add Jack Daniels sauce, gorgonzola or béarnaise 2*

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 9.5/glass 38/bottle

***New York Strip 31**

char-grilled 12 ounce strip, sautéed mushrooms, onions, choice of 2 sides

Wine Pairing Suggestion: "O" Red Blend-Washington 9.5/glass 38/bottle

***Apple Rum Pork Chop 27**

14 ounce Boneless chop, roasted apple slices, rum demi-glaze, roasted reds, sautéed spinach

Wine Pairing Suggestion: Old Zin Vines Red Zinfandel-Lodi California 9.5/glass 38/bottle

Pesto Chicken 23

*Oven-roasted, stuffed with pesto, fresh mozzarella, tomato slices, balsamic drizzle,
smoked tomato sauce, choice of 2 sides*

Wine pairing suggestion: Higher Ground Pinot Noir 9.5

***Norwegian Salmon 26**

*pan seared, skin on, lemon slice, roasted garlic & lavender butter, roasted reds, mixed
vegetables*

Wine Pairing Suggestion: Fiano Salento Margrande-Italia 8.75/glass 34/bottle

***Fresh Catch MP**

daily presentation of the freshest fish available

***Sea Scallops 28**

pan-seared golden brown, corn & fennel puree, risotto, choice of 1 side

Wine Pairing Suggestion: Santa Margarita Pinot Grigio-Italia 10/glass 39/bottle

Crab Duo 27

single crab cake, sautéed jumbo lump, choice of 2 sides

Blackened Shrimp & Scallops Vermouth 28

blackened shrimp & scallops, vermouth sauce, Roma tomatoes, spinach, angel hair

Wine Pairing Suggestion: Kim Crawford Pinot Gris 9.5/glass 38/bottle

Lobster Ravoli 27

House made, lobster filling, saffron cream sauce

Sides

buttermilk mashed roasted reds French fries risotto asparagus

broccoli sautéed spinach roasted carrots apple sauce cole slaw

***CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS**