



Appetizer

Clams Casino 8

traditional preparation

Shrimp Cocktail 8

steamed colossal shrimp, cocktail sauce

Crab Fried Tomato 10

lightly breaded beefsteak tomato, sautéed crab, creamy mustard sauce

****Seared Tuna & Shrimp Salad 13***

seared rare, chipotle sour cream, shrimp corn salsa, roasted tomato tomatillo, tortilla crisps

Crab Dip 12

crabmeat, creamy mozzarella cheese, herbs, baked golden brown, crostini

Bang Bang Shrimp 9

crispy fried shrimp, creamy bang bang sauce

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

Ciabatta Bruschetta Dip 8

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

Jerk Lamb Chops 12

char-grilled medium rare, mango BBQ sauce, bed of white rice

Salad

Beet Salad 10

beets, candied pecans, bleu cheese, spring mix, white balsamic

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, spring mix

Classic Wedge 9

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

SCC Caesar 7

crisp romaine, Caesar dressing, shredded parmesan, garlic croutons

Grilled Caesar Salad 9

grilled heart of romaine, topped w/parmesan cheese crisps, Caesar dressing

Autumn Crunch Salad 10

apples, cranberries, mandarin oranges, candied pecans, spinach, poppyseed vinaigrette

Salad Options: *add chicken 4 shrimp 7 salmon 7 steak 8 scallops 9 crab cake 10

Lite Fare & Small Plate

***SCC Burger Your Way 12**

eight-ounce premium Angus, brioche, build your favorite, 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 12

mushrooms, onions, American cheese on a baguette, French Fries

Chicken Tenders & Fries 10

homestyle chicken tenders & French fries

Wings five/8 ten/11

celery, carrots, ranch or bleu cheese

choose from: club sauce, mild, medium, hot, BBQ, honey mustard, Thai chili, jack Daniels

Entrée

***Filet Mignon Hand-Cut 32**

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

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 9.5/glass 36/bottle

***Ribeye Steak 28**

*char-grilled 14-ounce hand-cut choice angus ribeye, sautéed mushrooms, onions,
choice of 2 sides*

Wine Pairing Suggestion: "O" Red Blend-Washington 9.5/glass 36/bottle

***Pork Chop 25**

14-ounce bone-in chop, chipotle BBQ, choice of 2 sides

Wine Pairing Suggestion: Santa Rita 120 Merlot-Central Valley Rapel, Chili 8.75/glass 33/bottle

***Veal Saltimbocca 20**

*breaded veal leg cutlet, topped with prosciutto, mushrooms, spinach, provolone, peppercorn
demi glaze, choice of 2 sides*

Wine Pairing Suggestion: Negroamaro-Salento, Puglia Southern Italy 9.5/glass 36/bottle

***Chicken Francaise 19**

pan fried, egg battered chicken breast, buttered lemon beurre blanc, choice of 2 sides

Wine Pairing Suggestion: Ferrari-Carano Chardonnay-Sanoma County 9.5/glass 36/bottle

***Norwegian Salmon 24**

pan seared, peppercorn rub, saffron mustard sauce, buttermilk mashed potatoes, broccoli

Wine Pairing Suggestion: Imagery, Pinot Noir-Oregon California 10/glass 38/bottle

***Seafood Sampler 26**

shrimp, scallops, mini crab cake, seared or grilled, roasted red potatoes, carrots

Wine Pairing Suggestion: Kim Crawford Sauvignon Blanc-New Zealand 9.5/glass 36/bottle

***Macadamia Sea Scallops 25**

pan-seared golden brown, macadamia cream sauce, white rice, choice of 1 side

Wine Pairing Suggestion: 14 Hands Riesling-Columbia Valley, Washington State 8.75/glass 33/bottle

***Twin Crab Cakes 25**

house crab mix, oven roasted, choice of 2 sides

Wine Paring Suggestion: Conundrum Rosa-Northern California 10/glass 38/bottle

***Shrimp & Scallops Vermouth 26**

grilled or seared shrimp & scallops, vermouth sauce, Roma tomatoes, spinach, angel hair

Wine Pairing Suggestion: Mer Soleil-Santa Barbara County, California 10/glass 38/bottle

Sides

buttermilk mashed roasted reds French fries rice pilaf asparagus

broccoli sautéed spinach carrots apple sauce Cole slaw creamy cheddar grits