



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, marinara

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

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, 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

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

Grilled Caesar Salad 9

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

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

Strawberry Salad 10

sliced strawberries, candied pecans, crumbled bleu cheese, cucumber, tomato, spinach, white balsamic

**add chicken 4 salmon 7*

Watermelon Salad 10

crisp watermelon, goat cheese, cucumber, tomato, mint, spinach, white balsamic

**add chicken 4 salmon 7*

Lite Fare & Small Plate

***SCC Burger 12**

eight-ounce 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, 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

Pork Chop 27

14-ounce boneless chop, chipotle bbq, roasted red potatoes, sautéed spinach

Wine Pairing Suggestion: Conundrum Red Blend-California 10/glass 39/bottle

Chicken Francaise 23

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
38/bottle

Norwegian Salmon 26

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

Wine Pairing Suggestion: Benzinger Sauvignon Blanc-North Coast Ca. 8.75/glass
34/bottle

Fresh Catch MP

daily presentation of the freshest fish available

Sea Scallops 28

*pan-seared golden brown, pineapple rice pilaf with a toasted coconut garnish,
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

Wine Paring Suggestion: Leonate Pecorino-Italia 9.5/glass 38/bottle

Blackened Shrimp & Scallops Vermouth 28

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

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

Sides

buttermilk mashed roasted reds French fries rice pilaf asparagus

broccoli sautéed spinach roasted carrots apple sauce Cole slaw