

Appetizer

Stuffed Mushrooms 8

mushrooms stuffed with house crab mix, Swiss cheese

Shrimp Margarita Flatbread 10

shrimp, tomato, mozzarella, garlic, basil, ciabatta

Crab Fried Tomato 10

lightly breaded beefsteak tomato, sautéed crab, creamy mustard sauce

***Quesadilla Chicken 10 *Steak 12 Crab 15**

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

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

Mediterranean Charcuterie Plate 15

variety of artisan cheeses and cured meats accompanied by crostini and mustards

Shrimp Cocktail 15

chilled colossal shrimp, cocktail sauce

Lite Side

SCC Caesar 7

crisp romaine, Caesar dressing, shredded parmesan, garlic croutons

Classic Wedge 9

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

Strawberry Mandarin Salad 9

sliced strawberries, mandarin oranges, roasted almonds, cucumber, spinach, white balsamic vinaigrette

Arizona 12

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

Cobb Salad 10

*red onions, cucumber, tomato wedges, egg, avocado, bacon
bleu cheese, mixed greens, choice of dressing*

Salad Options: *add chicken 4 shrimp 7 steak 8 Salmon 7

Chicken Tenders & Fries 10

homestyle chicken tenders & French fries

***SCC Burger Your Way 12**

eight-ounce premium Angus, brioche, build your favorite, French Fries

Entrée

All Entrees Include Soup or Salad

Ask Servers about Starch of the day, Vegetable of the day

***Chicken Chesapeake 28**

oven roasted chicken breast stuffed with house crab mix, shrimp pepper bearnaise sauce

Wine Pairing Suggestion: Toad Hollow Chardonnay 8.75 glass/33 bottle

***Scallop A La Orange 27 GF**

pan seared, orange chutney

Wine Pairing Suggestion: Toad Hollow Dry Rosé 8.75 glass/33 bottle

***Coq A Vin 23 GF**

chicken slow simmered in red wine reduction with carrots, onions, mushrooms, bacon

Wine Pairing Suggestion: Imagery Pinot Noir 9.5 glass/36 bottle

***Sakura Pork Chop 28 GF**

Japanese graded 14 oz bone in char grilled, cherry cola reduction

Wine Pairing Suggestion: Rodney Strong Merlot 8.75 glass/33 bottle

***Twin Crab Cakes Mustard Sauce 25**

house crab mix, oven roasted

Wine Pairing Suggestion: Benzinger Sauvignon Blanc 8.75 glass/33 bottle

***Bone in Delmonico Steak 28 GF**

char-grilled 14-ounce hand-cut choice angus Delmonico, sautéed mushrooms, onions,

Wine Pairing Suggestion: Ferrari-Carano Merlot 8.75 glass/33 bottle

***Seafood Penne 32**

shrimp, scallops, lump crab, tomatoes, spinach, garlic white wine sauce, penne

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

Vegetarian Selection 16

Fresh Vegetable Stir Fry

fresh vegetable stir fry served on a bed of rice pilaf

Stir fry options: add chicken 4 shrimp 7 steak 8

Wine Pairing Suggestion: 14 Hands Reisling 8.75 glass/33 bottle

***Filet Mignon Hand-Cut 32 GF**

char-grilled eight-ounce filet, sautéed mushrooms, onions

Add Oscar 6

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 8.75 glass/33 bottle

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