

## Appetizer

### **Stuffed Mushrooms 8**

*button mushrooms stuffed with house crab mix, Swiss cheese*

### **Crab & Artichoke Flat Bread 10**

*crab meat, artichoke, spinach, sharp provolone, mozzarella, 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*

### **SCC Charcuterie Plate 13**

*variety of artisan cheeses and cured meats accompanied by crustini and mustards*

### **Truffle Parmesan Fries 9**

*deep-fried crispy, tossed with truffle butter, garlic, parmesan cheese, herbs, side of marinara*

## Lite Side

### **SCC Caesar 7**

*crisp romaine, Caesar dressing, shredded parmesan, garlic croutons*

### **Classic Wedge 9**

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

### **Strawberry Mandarin Salad 9**

*sliced strawberries, mandarin oranges, roasted almonds, cucumber, spinach, blood orange vinaigrette*

### **Arizona 12**

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

### **Southwest Steak Salad 12**

*char-grilled sliced steak, fried onions, cucumber, tomato wedges, smoked bleu cheese, mixed greens, choice of dressing*

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

### **Chicken Tenders & Fries 10**

*homestyle chicken tenders & French fries*

### **French Dip 10**

*sliced beef, Swiss cheese, au jus, on baguette*

### **SCC Burger Your Way 12**

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

## Entrée

### ***\*Chicken Chesterfield 18***

*Lightly breaded boneless breast stuffed with bacon, tomato & sharp provolone,  
chesterfield au poivre, garlic mashed, broccoli*  
Pairing Suggestion: Jim Beam Old Fashioned 8

### ***\*Chipotle Scallops 23***

*Pan seared, chipotle raspberry demi glaze, rice pilaf, spinach*  
Wine Pairing Suggestion: Benzinger Sauvignon Blanc 8.75/glass 34/bottle

### ***\*Six Pepper Salmon 23***

*Oven roasted six pepper rub, maple bourbon glaze, rice pilaf and mixed vegetable*  
Wine Paring Suggestion: Imagery Pinot Noir 9.50/glass 36/bottle

### ***\*Maple-Chipotle Pork Chop 25***

*Char grilled, maple-chipotle glaze, choice of two sides*  
Wine Paring Suggestion: 14 Hands Dry Reisling 8.75/glass 34/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

### ***\*Ribeye Steak 28***

*char-grilled 14-ounce hand-cut choice angus ribeye, sautéed mushrooms, onions, choice of 2 sides*  
Wine Pairing Suggestion: 120 Merlot 9.75/glass 34/bottle

### ***\*Seafood Angel Hair 32***

*Shrimp, scallops, jumbo lump crab, tomatoes, spinach, garlic white wine sauce, angel hair*  
Wine Paring Suggestion: Ferrari-Carano Chardonnay 9.5 glass/ 36/bottle

### ***\*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 8.75/glass 34/bottle

## Sides

*garlic mashed French fries mixed rice pilaf mixed vegetables  
broccoli sautéed spinach truffle parmesan fries*