



Scott's

— BAR & GRILL —

EAT SMART, LIVE WELL

Local goes beyond food. With a farm-fresh and locally grown philosophy, Scott's is a proud partner with Olympic Mountain Ice Cream, Uli's Famous Sausage and procures seasonal produce from Inaba Farm, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon

APPETIZERS

- Hot Crab & Artichoke Dip** Sweet onion, parmesan, rosemary focaccia bread 14.95
- Fiesta Calamari** Red and yellow corn tortilla strips, black bean salsa, chipotle aioli 12.95
- Seared Teriyaki Beef Tidbits*** Pickled ginger, sushi rice 11.95
- Scott's Fried Mozz** Hand-breaded mozzarella served with Scott's original marinara sauce 7.95
- Tipsy Clams** Simmered with garlic, red chilies, butter and white wine. Topped with Roma tomatoes and zesty gremolata 13.95
- Crispy Chicken Quesadilla** Seared Cajun seasoned chicken, cheddar, pepper jack, housemade guacamole, black bean salsa, chipotle ranch 11.95
- Buffalo Chicken Wings** Louisiana hot sauce, blue cheese dressing 11.95
- Coconut Prawns** Served with deep fried pineapple and horseradish-marmalade dipping sauce 10.95

◆ Scott's Appetizer Trio ◆

Hot Crab & Artichoke Dip, Seared Teriyaki Beef Tidbits, Coconut Prawns 29.95

SPECIALTIES

Scott's Classic Meatloaf

Ground chuck, Uli's Italian sausage, mushroom gravy, mashed potatoes, seasonal vegetables 18.95

Spicy Blackened Baja Fish Tacos

Grilled flour tortillas, shredded cabbage, avocado and chipotle ranch served with black bean corn salsa and Spanish rice 17.95

Beer Battered Fish and Chips

Crispy panko breading, classic tartar sauce, French fries 16.95

Roasted Chicken Breast Dijon

Japanese breadcrumbs, Dijon mustard, parmesan, mashed potatoes, seasonal vegetables 18.95

Almond Crusted Sea Scallops

Pan seared golden brown, beurre blanc, caramelized onions, asparagus, fire roasted red peppers, mashed potatoes 23.95

◆ SOUPS ◆

Housemade Soup of the Day

Made fresh daily Cup 5.50 | Bowl 6.95

French Onion Soup

Croutons, Swiss and aged parmesan cheeses Bowl 8.95

◆ SALADS ◆

The Broadway Pea Salad Water chestnuts, onions, bacon, creamy pepper dressing 6.95

Scott's House Salad Romaine greens, fresh vegetables, choice of dressing 6.95

Point Reyes Farmstead Blue Cheese Salad Romaine greens, toasted slivered almonds, chopped hard cooked eggs, blue cheese crumbles 7.95

Chop Chop Salad Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 8.95 | full 15.95

Classic Caesar Salad Romaine lettuce, aged parmesan, housemade garlic croutons half 7.95 | full with Grilled Chicken 15.95 | full with Blackened Columbia River Steelhead 18.95

Grilled Steak Salad* Chopped romaine tossed in blue cheese dressing, caramelized onions, bacon, blue cheese crumbles, chopped tomatoes 18.95

Grilled Chicken Cobb Salad Crisp romaine, oil & vinegar, bacon, crumbled blue cheese, avocado, artichoke hearts, cherry tomatoes, hard cooked egg. Served with a side of ranch dressing 16.95

Maple Chicken Salad Baby greens, romaine, sliced pear, candied pecans, maple vinaigrette, warm pecan-crust Point Reyes Farmstead blue cheese wedge 17.95

Three Salad Sampler The Broadway Pea, Chop Chop and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 15.95

◆ BURGERS & SANDWICHES ◆

Served with French fries

Classic Cheeseburger* Ground chuck patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 13.95 (add bacon 1)

Ancho Chipotle Burger* Ground chuck patty with ancho chile rub, Beecher's Flagship cheddar, arugula, fried pickled peppers, shallot mayo, bacon jam, brioche bun 14.95

Veggie Burger Black bean patty, pesto grilled vegetables, spinach, avocado, smoked Gouda cheese, brioche bun 14.95

Gluten-free bun available upon request (add 1)

Chicken Club Swiss cheese, bacon, sliced tomato, lettuce, red onion, sweet hot mustard aioli, brioche bun 13.95

French Dip Slow roasted thinly sliced prime rib, caramelized onions, smoked Gouda, au jus 17.95

Oven Roasted Turkey, Bacon & Avocado Provolone, iceberg lettuce, olive mayonnaise, tomato, rosemary focaccia bread 15.95

Crab and Artichoke Sandwich Open-faced with sliced tomatoes, aged parmesan and cheddar cheeses on rosemary focaccia bread 15.95

◆ PASTA ◆

Rigatoni Bolognese Uli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers, garlic cream sauce, parmesan 15.95

Grilled Chicken & Asparagus Fettuccine Bacon, diced sweet red peppers, garlic cream sauce, parmesan 16.95

Mediterranean Pesto Pasta Roasted red peppers, artichoke hearts, kalamata olives, fennel, feta, garlic cream sauce, pesto, parmesan 13.95

Add: Grilled Chicken 5.95 | Garlic Prawns 6.95 | Blackened or Grilled Columbia River Steelhead 7.95

Manini's naturally gluten-free pasta available upon request (add 1)

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Natural jus, red jacket mashed potatoes, fresh grated horseradish (12 oz.) 29.95

◆ STEAKS ◆

Scott's sources only the finest meat products from local and mid-western ranchers, providing unsurpassed quality. All our cattle are humanely handled, corn-finished and locker-aged providing a truly unique steak experience.

Grilled Sirloin*

Herbed garlic butter, horseradish demi-glaze, scalloped potatoes, seasonal vegetables (10 oz.) 25.95

Cowboy Rib Eye*

Housemade cowboy rub, jalapeño steak butter, scalloped potatoes (10 oz.) 28.95

Grilled Filet Mignon*

Sautéed mushrooms, cognac demi-glaze, scalloped potatoes, seasonal vegetables (7 oz.) 32.95

◆ LAND & SEA COMBOS ◆

Scott's Surf & Turf*

10 oz. Rib Eye and Jumbo Garlic Prawns served with grilled asparagus and red jacket mashed potatoes 34.95

Columbia River Steelhead Oscar & Grilled Sirloin*

Dungeness crab, grilled asparagus, béarnaise, red jacket mashed potatoes, roasted mushrooms, Cognac demi-glaze 31.95

- GLUTEN-FREE

Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

- VEGETARIAN

May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

SEE OUR HAPPY HOUR MENU

For appetizers and drink specials.
Everyday 3:00-6:00 pm and 9:00 pm-close.

Scott's

— BAR & GRILL —

JOIN US FOR BRUNCH

Saturday & Sunday | 10 am - 2 pm

◆ WINE LIST ◆

SCOTT'S SCREAMIN' BOTTLE WINE DEALS

"From Everett to Olympia, if you find the same bottle of wine on another restaurant's menu at a lower price, bring us the receipt and we'll match their price."

There was a time when wine was affordable...shared with family and friends...then the world became complicated and wine with our meal became a special occasion. We believe great food deserves great wine. Our commitment to you is to deliver a great product at a fair price. Our confidence in the value we provide lets us make the above guarantee.

— BY THE GLASS —

WHITE	6 oz	RED	6 oz
Domaine Ste Michelle Brut WA	8	Erath Resplendent Pinot Noir OR	11
VillaViva Rosé Côtes de Thau FR	6.25	Calista Pinot Noir The Coast Range CA	13
Chateau Ste Michelle Riesling Columbia Valley WA	6.75	Red Diamond Merlot WA	7.25
Pine Ridge Chenin Blanc + Viognier CA	9	Kaiken Estate Malbec Mendoza ARG	7.5
Acrobat Pinot Gris OR	8.5	Three Rivers Winery River's Red Columbia Valley WA	8.5
J Vineyards Pinot Gris CA	10	Torres G5 Cinco Garnachas SP (Grenache)	8.25
Villa Maria Sauvignon Blanc Marlborough NZ	8.75	Drumheller Cabernet Sauvignon Columbia Valley WA	8
Columbia Crest Two Vines Chardonnay WA	6.75	Sharcropper's Cabernet Sauvignon Columbia Valley WA	9.75
Chateau Ste Michelle Chardonnay Columbia Valley WA	7.75	Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	11
Kendall-Jackson Vintner's Reserve Chardonnay CA	9.75		
Meiomi Chardonnay Sonoma Coast CA	11		

— BY THE BOTTLE —

WHITE		CHARDONNAY	
SPARKLING			
Ruffino Prosecco NV IT	29	Chateau Ste Michelle Columbia Valley WA	30
Schramsberg Blanc de Noirs Brut CA	45	St Francis Sonoma County CA	34
AROMATIC CRISP		La Crema Sonoma Coast CA	36
VillaViva Rosé Côtes de Thau FR	28	Sonoma-Cutrer Russian River Ranches Sonoma CA	38
Chateau Ste Michelle Riesling Columbia Valley WA	25	Jordan Russian River Valley CA	46
Honig Sauvignon Blanc Napa Valley CA	32	Hess Collection Mt Veeder Napa Valley CA	35
Craggy Range Sauvignon Blanc Te Muna Road Vineyard Martinborough NZ	35	Cakebread Cellars Napa Valley CA	50
PINOT GRIS			
King Estate OR	30		
Adelsheim Willamette Valley OR	32		
Chateau Ste Michelle Columbia Valley WA	28		
PINOT NOIR		MERLOT	
La Crema Sonoma Coast CA	36	Columbia Crest Horse Heaven Hills WA	30
Sonoma-Cutrer Pinot Noir Russian River Valley CA	41	Clos du Bois Reserve Alexander Valley CA	35
WillaKenzie Estate Gisèle Willamette Valley OR	42	Northstar Columbia Valley WA	38
King Estate OR	38	CABERNET SAUVIGNON	
Domaine Drouhin Willamette Valley OR	50	Chateau Ste Michelle Indian Wells Columbia Valley WA	32
SYRAH SYRAH BLENDS PETITE SIRAH		Three Rivers Winery Columbia Valley WA	38
Tenet Wines The Pundit Syrah Columbia Valley WA	33	Intrinsic Columbia Valley WA	36
Spellbound Petite Sirah CA	30	Seven Hills Columbia Valley WA	45
Stags' Leap Winery Petite Sirah Napa Valley CA	46	Coppola Diamond Collection Black Label Claret CA	32
MALBEC ZINFANDEL		Kenwood Sonoma County CA	34
BenMarco Malbec Uco Valley ARG	32	Beringer Knights Valley CA	39
Seghesio "Old Vine" Zinfandel Sonoma County CA	35	Jordan Alexander Valley CA	55
		Penfolds Bin 389 Cabernet-Shiraz S AUS	70

◆ BEER ◆

DRAFT

Mac and Jack's Amber ABV 5.2% Redmond WA	5.75
Manny's Pale Ale ABV 5.4% Seattle WA	5.75
Elysian Brewery Rotating Handle Seattle WA	6.25
Widmer Hefeweizen ABV 5.7% Portland OR	5.75
Ninkasi Total Domination IPA ABV 6.7% Eugene OR	6.25
Deschutes Rotating Handle Bend OR	6.25
Kona Longboard Lager ABV 4.6% Kona HI	5.75
Dogfish head 90 Min IPA ABV 9% Milton DE (served as 10 oz pour in snifter)	6.50
Coors Light ABV 4.2% Golden CO	4.75
Blue Moon Belgian White ABV 5.75% Golden CO	5.75
Lagunitas IPA ABV 6.2% Petaluma CA	6.25

Scott's Local Rotating Handle Price & Style Vary
(Ask your server or bartender about today's selection)

BOTTLED

Elysian Men's Room Red Ale Seattle WA	5.50
Omission Portland OR gf	6.00
Deschutes Black Butte Porter Bend OR	5.75
Rogue Hazelnut Brown Nectar Ale Newport OR	5.75
O'Doul's Amber Non-Alcoholic St. Louis MO	5.00
Bud Light St. Louis MO	5.50
Corona Extra/Corona Light Mexico	5.50
Strong Bow Hard Cider Belgium gf	5.50
Amstel Light Holland	6.00
Heineken Holland	6.25
Stella Artois Belgium	6.25
Guinness Stout Ireland	6.00
Beck's Non-Alcoholic Germany	5.50

BARTENDER'S MIX

Scratch Margarita El Jimador tequila, triple sec, fresh lime juice, almond syrup 8.95

Long Island Iced Tea Classic blend of rum, vodka, gin, tequila, Cointreau, fresh sweet and sour, float of cola 7.95

Mai Tai Bacardi Limón rum, orange and pineapple juices, Orange Curaçao, float of Myers's Dark rum 7.95

Dark & Stormy Mount Gay Eclipse rum, housemade ginger beer, fresh lime 7.95

Habañero Peach Margarita El Jimador Blanco tequila, habañero syrup, fresh sweet and sour, peach shrub, rosemary 9.50

Moscow Mule Smirnoff vodka, ginger beer and fresh lime 8.25

Manhattan Woodford Reserve, Antica Formula vermouth, Bing cherry 12.95

Rob Roy Cutty Sark Prohibition, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 10.95

Pink Lemonade Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 8.95

◆ Cask Aged Old Fashioned ◆

Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 11.95

SHAKEN UP↑

Lavender Cosmo Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 8.95

Jasmine Martini Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 9.95

Pomegranate Martini Ketel One Citroen vodka, pomegranate, fresh lime sour 9.50

Raspberry Cosmo Stoli Razberi vodka, cranberry juice and fresh lime sour, served up 8.25

Lemon Drop Martini Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 7.95

Absolut Cosmo Absolut Citron vodka, Cointreau, lime juice and a splash of cranberry juice 7.95

MOJITOS

All our mojitos feature premium Caribbean rum, Monin fruit purée or fruit juice and fresh mint

The Classic Bacardi Superior rum from Puerto Rico, fresh lime sour, soda 7.95

Tropical Fruit Bacardi Rock Coconut rum from Puerto Rico, pineapple juice, passion fruit purée 8.95

Strawberry Habañero Captain Morgan Spiced rum from the Virgin Islands, strawberry purée, habañero syrup 8.95

Sparkling Raspberry Cruzan Raspberry rum from St. Croix, sparkling wine 9.50

Pomegranate & Blood Orange Mount Gay Black Barrel rum from Barbados, Solerno Blood Orange liqueur 9.95