

# Scott's

— BAR & GRILL —

## FIRST SEATING

### 3-COURSE DINNER

4:00-6:00 pm Monday-Thursday

3:00-6:00 pm Friday-Sunday

\$23.95

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## SALADS AND SOUPS

The Broadway Pea Salad

Scott's House Salad

Point Reyes Farmstead Blue Cheese Salad

Housemade Soup of the Day

2

## ENTREES

### Rigatoni Bolognese

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

### Roasted Chicken Breast Dijon

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

### Almond Crusted Sea Scallops

Pan seared golden brown, sherry-almond beurre blanc, caramelized onions, roasted peppers, asparagus, mashed potatoes

### Chef's Daily Fish Selection

Ask your server about today's selection, served with seasonal accompaniments

### Rock Salt Roasted Prime Rib of Beef\* (add 4)

Natural jus, mashed potatoes, fresh grated horseradish

3

## DESSERTS

Key Lime Pie

Sorbet

Sundae

*with your choice of coffee, tea, or soda*

## WINE SPECIALS

Enjoy a bottle of wine 17.00

House Chardonnay

House Red Blend

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.

\*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.