



Scott's

— BAR & GRILL —



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 15.95
- Fiesta Calamari** Red and yellow corn tortilla strips, black bean salsa, chipotle aioli 12.95
- Seared Teriyaki Beef Tidbits*** Pickled ginger, sushi rice 13.95
- Scott's Fried Mozz** Hand-breaded mozzarella served with Scott's original marinara sauce 8.95
- Tipsy Clams** Simmered with garlic, red chilies, butter and white wine. Topped with Roma tomatoes and zesty gremolata 14.95
- 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 13.95

◆ Scott's Appetizer Trio ◆

Hot Crab & Artichoke Dip, Seared Teriyaki Beef Tidbits, Coconut Prawns 32.95

◆ SOUPS ◆

Housemade Soup of the Day

Made fresh daily Cup 5.95 | Bowl 7.95

French Onion Soup

Croutons, Swiss and aged parmesan cheeses Bowl 9.95

◆ SALADS ◆

The Broadway Pea Salad Water chestnuts, onions, bacon, creamy pepper dressing 7.95

Scott's House Salad Romaine greens, fresh vegetables, choice of dressing 7.95

Point Reyes Farmstead Blue Cheese Salad Romaine greens, toasted slivered almonds, chopped hard cooked eggs, blue cheese crumbles 8.95

Chop Chop Salad Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 8.95 | full 17.95

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 19.95

Sesame Chicken Salad Crispy wontons, sweet red bell peppers, scallions, toasted almonds, sesame vinaigrette 16.95

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

Three Salad Sampler The Broadway Pea, Sesame Chicken and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 17.95

◆ BURGERS & SANDWICHES ◆

Served with French fries

Classic Cheeseburger* Ground chuck patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 15.95 (add bacon 2)

Ancho Chipotle Burger* Ground chuck patty with ancho chile rub, Beecher's Flagship cheddar, arugula, fried pickled peppers, shallot mayo, bacon jam, brioche bun 16.95

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 15.95

French Dip Slow roasted thinly sliced prime rib, caramelized onions, smoked Gouda, au jus 18.95

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 17.95

- 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.

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 seasoned rice 18.95

Beer Battered Fish and Chips

Crispy panko breading, classic tartar sauce, French fries 17.95

Roasted Chicken Breast Dijon

Japanese breadcrumbs, Dijon mustard, parmesan, mashed potatoes, seasonal vegetables 19.95

Almond Crusted Sea Scallops

Pan seared golden brown, beurre blanc, caramelized onions, asparagus, fire roasted red peppers, mashed potatoes 27.95

Baby Back Ribs

Housemade BBQ sauce, French fries, sweet coleslaw Full Rack 27.95 Half Rack 19.95

◆ PASTA ◆

Rigatoni Bolognese Uli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers, garlic cream sauce, parmesan 17.95

Grilled Chicken & Asparagus Fettuccine Bacon, diced sweet red peppers, garlic cream sauce, parmesan 18.95

Spicy Cajun Chicken Fettuccine Spicy Cajun-style tomato sauce, parmesan cheese, scallions 17.95

Mediterranean Pesto Pasta Roasted red peppers, artichoke hearts, kalamata olives, fennel, feta, garlic cream sauce, pesto, parmesan 14.95

Add: Grilled Chicken 5.95 | Garlic Prawns 7.95 | Blackened or Grilled Columbia River Steelhead 9.95

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 | (16 oz.) 34.95

◆ 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.) 26.95

Cowboy Rib Eye*

Housemade cowboy rub, jalapeño steak butter, scalloped potatoes (10 oz.) 29.95

Grilled Filet Mignon*

Sautéed mushrooms, cognac demi-glaze, scalloped potatoes, seasonal vegetables (7 oz.) 34.95

Scott's Surf & Turf*

10 oz. Rib Eye and Jumbo Garlic Prawns served with grilled asparagus and red jacket mashed potatoes 36.95

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 ◆

— BY THE GLASS —

WHITE		6 oz	RED		6 oz
Nobilissima Prosecco DOC IT		9.5	Pike Road Pinot Noir Willamette Valley OR		11
VillaViva Rosé Côtes de Thau FR		7.5	Erath Resplendent Pinot Noir OR		13
Chateau Ste Michelle Dry Riesling Columbia Valley WA		7.5	Columbia Crest H3 Merlot Horse Heaven Hills WA		9
Alta Luna Pinot Grigio Dolomite Alps IT		8.25	Boomtown Syrah Columbia Valley WA		9.5
Acrobat Pinot Gris OR		9.5	Kaiken Estate Malbec Mendoza ARG		8.25
Villa Maria Sauvignon Blanc Marlborough NZ		9	Three Rivers Winery River's Red Columbia Valley WA		8.5
Scott's House White - Columbia Crest Two Vines Chardonnay WA		7.5	Scott's House Red - Avalon Cabernet Sauvignon CA		7.5
Chateau Ste Michelle Chardonnay Columbia Valley WA		8.5	Drumheller Cabernet Sauvignon Columbia Valley WA		9
Kendall-Jackson Vintner's Reserve Chardonnay CA		10	Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA		11
Sonoma-Cutrer Chardonnay Russian River Ranches CA		14	INTRINSIC Cabernet Sauvignon Columbia Valley WA		12

— BY THE BOTTLE —

WHITE		RED	
SPARKLING		CHARDONNAY	
Roederer Estate Brut Anderson Valley CA	45	Chateau Ste Michelle Canoe Ridge Estate Columbia Valley WA	42
Schramsberg Blanc de Noirs Brut CA	68	La Crema Sonoma Coast CA	40
AROMATIC CRISP		Sonoma-Cutrer Russian River Ranches Sonoma CA	54
VillaViva Rosé Côtes de Thau FR	28	Jordan Russian River Valley CA	68
Chateau Ste Michelle Riesling Cold Creek Vineyard WA	30	Raymond Reserve Selection Napa Valley CA	44
Honig Sauvignon Blanc Napa Valley CA	35	Frog's Leap Napa Valley CA	60
Squealing Pig Sauvignon Blanc Marlborough NZ	38	Cakebread Cellars Napa Valley CA	75
Errázuriz Max Reserva Sauvignon Blanc CH	35		
PINOT GRIS			
King Estate OR	50		
Santa Margherita Pinot Grigio Valdadige IT	55		
PINOT NOIR		MERLOT	
La Crema Sonoma Coast CA	39	Clos du Bois Reserve Alexander Valley CA	39
Sonoma-Cutrer Pinot Noir Russian River Valley CA	65	Northstar Columbia Valley WA	48
WillaKenzie Estate Gisèle Willamette Valley OR	58	CABERNET SAUVIGNON	
King Estate OR	55	Chateau Ste Michelle Indian Wells Columbia Valley WA	42
Domaine Drouhin Willamette Valley OR	75	Three Rivers Winery Columbia Valley WA	38
SYRAH SYRAH BLENDS PETITE SIRAH		INTRINSIC Columbia Valley WA	46
Tenet Wines Le Fervent Syrah Costières de Nîmes FR	38	Mount Vedeer Winery Napa Valley CA	79
Copain Tous Ensemble Syrah Yorkville Highlands CA	55	Joseph Carr Napa County CA	46
Stags' Leap Winery Petite Sirah Napa Valley CA	75	Kenwood Sonoma County CA	36
MALBEC ZINFANDEL		Rodney Strong Vineyards Estate Alexander Valley CA	46
Finca Decero Malbec Mendoza ARG	39	Jordan Alexander Valley CA	95
Novy Family Wines Zinfandel Russian River CA	55		

◆ BEER ◆

DRAFT

Mac and Jack's Amber ABV 5.2% Redmond WA	6.25
Manny's Pale Ale ABV 5.4% Seattle WA	6.25
Elysian Space Dust IPA* ABV 8.2% Seattle WA (served as 10 oz pour in snifter)	6.75
Widmer Hefeweizen ABV 5.7% Portland OR	6.25
Ninkasi Total Domination IPA ABV 6.7% Eugene OR	6.75
Ninkasi Prismatic Juicy IPA ABV 5.9% Eugene OR	6.75
Deschutes Rotating Handle Bend OR	6.75
Kona Longboard Lager ABV 4.6% Kona HI	6.25
Coors Light ABV 4.2% Golden CO	5.5
Blue Moon Belgian White ABV 5.75% Golden CO	6.25
Lagunitas IPA ABV 6.2% Petaluma CA	6.75

BOTTLED

Elysian Men's Room Red Ale Seattle WA	5.5
Omission Portland OR gf	6
Deschutes Black Butte Porter Bend OR	5.75
Rogue Hazelnut Brown Nectar Ale Newport OR	5.75
Bud Light St. Louis MO	5.5
Michelob ULTRA St Louis MO	5.5
Angry Orchard Crisp Apple Cider Cincinnati OH gf	5.5
Corona Extra/Corona Light Mexico	5.75
Strong Bow Hard Cider Belgium gf	5.75
Amstel Light Holland	6
Heineken Holland	6.25
Stella Artois Belgium	6.25
Guinness Stout Ireland	6
Beck's Non-Alcoholic Germany	5.5

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

— BARTENDER'S MIX —

Scratch Margarita El Jimador tequila, Bols 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 9.95

Mai Tai Bacardi Limón rum, orange and pineapple juices, Orange Curaçao, float of Myers's Dark rum 8.95

Dark & Stormy Mount Gay Eclipse rum, housemade ginger beer, fresh lime 8.95

Habañero Peach Margarita El Jimador Blanco tequila, habañero syrup, fresh sweet and sour, peach shrub, rosemary 9.95

Moscow Mule Smirnoff vodka, ginger beer and fresh lime 9.95

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 12.95

— SHAKEN UP↑ —

Lavender Cosmo Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 9.95

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

Pomegranate Martini Ketel One Citroen vodka, pomegranate, fresh lime sour 10.95

Raspberry Cosmo Stolli Razberi vodka, cranberry juice and fresh lime sour, served up 8.95

Lemon Drop Martini Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 9.95

Absolut Cosmo Absolut Citron vodka, Cointreau, lime juice and a splash of cranberry juice 8.95

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 8.95

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 9.95

Pomegranate & Blood Orange Mount Gay Black Barrel rum from Barbados, Solerno Blood Orange liqueur 10.95