

## Starters

### French Onion Soup

our classic house recipe, with a baked crouton, provolone and swiss - 6.5

### Panko Crusted Chicken Bites

chunks of fresh chicken hand breaded and fried - 9.5

### Bosca Sticks

mozzarella stuffed italian bread sticks, with marinara for dipping - 9

### Artichoke Spinach Dip

baked to order, with cheddar cheese and fried tortilla wedges - 10.5

### Mango Pork Nachos

corn tortillas with cheddar jack cheese, housemade barbecue pulled pork, and mango salsa - 11.5

### Potato Skins

with housemade cheese sauce, sautéed broccoli, and crumbled bacon - 10.5

### Malibu Shrimp

coconut rum battered jumbo shrimp - fried and served with roasted tomato tartar sauce for dipping - 12

### Our Legendary Chicken Wings

mild, medium, hot, lemon pepper, honey barbecue, buffacue, spicy garlic, smoked cranberry or sicilian *drums or wings only, add a buck*  
5 wings - 6, 10 wings - 11

### Maryland Crab Cakes

fresh crab meat with a blend of spices and breading, served with an orange marmalade - 11

### Stuffed Mushrooms

cream cheese, roasted peppers, olives, and crushed buttery crackers, baked with cheddar - 9.5

## Salads

### House

with bacon and shredded cheddar 4.5/7

### Spinach

with bacon, mushrooms, and egg 4.5/7

### Chef's

crisp greens with julienne cuts of ham, turkey, american & swiss cheeses - 11

### Caper Salmon

pan seared salmon over mixed greens with capers, red onion, fresh mango and smoked gouda - 14

### Buffalo Chicken

grilled & tossed in our house wing sauce with mixed greens, cucumber, tomato, shredded cheddar, and a carrot celery slaw - 12

### Pacific Wind

grilled jumbo shrimp, fresh mango salsa, sun dried tomatoes, and sesame seeds over a bed of greens - 14

### Sicilian Chicken Caesar

grilled chicken tossed in our sicilian sauce and served over a romaine blend, with croutons and romano cheese - 12

### Tortilla Chili

chili and tortilla chips, with lettuce, tomato, olives, jalapenos, black beans, and shredded jack cheese - 12

### Cranberry Walnut Steak

tender strips of marinated certified angus atop a bed of greens with dried cranberries, crumbled blue cheese, candied walnuts, cucumber, and tomato - 14.5

### Our Housemade Dressings:

lemon dill, apple bacon vinaigrette, balsamic vinaigrette, ranch, blue cheese, caesar, 1000 island

## Burgers

half pound, hand packed daily

### Black Bean Guac

with fresh spinach, tomato, and guacamole - 12

### Sundance

pulled pork, ground beef, and fresh jalapeno blended burger, topped with onion rings and bbq aioli - 12.5

### Pepper Jam Turkey

house made turkey burger with a spicy red pepper jam, smoked gouda, and crispy onions, served with truffle chips - 12.5

### Bubba

cheddar, bacon, and bbq aioli - 12

### Smokey Robinson

stuffed with bacon and blue cheese, encrusted with horseradish, and topped with pesto mayo - 12.5

### American Ale

sauteed portobellos, crispy onions, and an IPA cheese sauce - 12.5

## Signature Sandwiches

served with steak fries

### Orchard Pork

breaded pork cutlet with sliced apples, cranberry mayo, and smoked gouda, on toasted ciabatta - 12

### Reuben

house made corned beef, swiss, sauerkraut, and 1000 island dressing on grilled rye - 11

### Sturgill Simpson

grilled top sirloin with sauteed peppers, onions, and rosemary horseradish aioli served open faced on a cheese encrusted hoagie - 12

### Tomato Basil Melt

melted cheddar on grilled rye with fresh tomato basil - 9.5

### Maple Dijon Cristo

grilled turkey and ham on toasted ciabatta with swiss, dijon mustard, and maple syrup for dipping - served with sweet potato fries - 10.5

### The Folkstone

crispy haddock filet, wilted spinach, provolone, and roasted tomato tartar sauce, on grilled white - 12.5

### Chicken Mendocino

grilled chicken on toasted rosemary foccacia with fresh mozzarella, tomato basil, garlic aioli, and balsamic reduction - 12

### Beef on a Kummelweck

roast beef au jus on a caraway and coarse salt topped ciabatta, with fresh horseradish - 11.5

### French Onion Steak

shaved steak, caramelized onions, provolone, and garlic aioli on grilled rye, with french onion soup for dipping - 12.5

### The National

roast beef au jus on garlic toasted rosemary foccacia with caramelized onions and hot pepper mayo - 11.5

## House Specialties

### Turkey Cobbler

a scarboroughs classic - stacked hot turkey, cranberry, stuffing, and cheddar, topped with gravy and served with smashed potatoes - 12.5

### Baked Macaroni & Cheese

baked with five cheeses and diced tomatoes, topped with breadcrumbs - 12.5  
*add housemade BBQ pulled pork for a few bucks*

### Siciliano Linguine

linguine sautéed with our sicilian seasonings, fresh tomato, roasted peppers, artichokes, spinach, black olives, and romano cheese - 12

### Open Face Portobello

garlic toasted rosemary foccacia topped with fresh tomato basil, sautéed portobellos, and parmesan cheese - 11.5

### Chicken Fried Steak

6 ounce certified angus strip, breaded and fried, served with smashed potatoes and sausage gravy - 12.5

### Homestead Meatloaf

ground beef and pork, baked and topped with a savory demi-glaze and crispy onions - served with smashed potatoes - 13

### Chicken Bruschetta

garlic toasted baguette topped with sautéed chicken, artichokes, fresh tomato basil, sundried tomatoes and romano cheese - 12.5

gluten free pasta available upon request

## Dinner

available daily from 5pm until 9pm

### Eggplant Stack

breaded eggplant with fresh mozzarella and roasted tomatoes, topped with marinara and served with garlic toasted baguette - 16

### Shrimp Piccata

flour dusted jumbo shrimp gently sautéed in white wine, lemon and garlic, with onions, capers, and sundried tomatoes, served over linguine - 19

### Chicken Francaise

boneless chicken breast egg washed and pan seared in white wine, garlic and lemon, served with orecchiette pasta - 17

### Crab Stuffed Haddock

crab stuffing wrapped in a fresh haddock filet, baked and topped with garlic lemon dill cream sauce, served over herbed orzo and sautéed spinach - 22

### Chicken Gardeniere

frenched breast served over smashed potatoes, with spinach, artichokes, mushrooms, and roasted peppers, drizzled with balsamic glaze - 15

### Cajun Angus Gorgonzola

hand cut 10 oz certified angus strip, dry rubbed in cajun spices and skillet seared, topped with a tomato and gorgonzola cream sauce served over smashed potatoes - 21

### Salmon Onassis

pan seared, topped with sautéed spinach, kalamata olives, artichokes, and roasted peppers, deglazed with garlic chardonnay and served on a bed of herbed orzo - 18



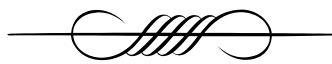
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**We welcome parties, meetings, and luncheons in our private room**

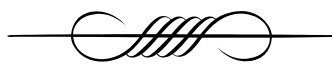
**Take-Out available on all items**

*We encourage reservations for parties of five or more*



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**[www.scarboroughslatham.com](http://www.scarboroughslatham.com) or become a fan on Facebook**



Scarboroughs reserves the right to add appropriate gratuity to parties of five or more,  
as well as any party in which a signed credit card slip is not left

Every item we offer is made from the freshest of ingredients and is prepared to order  
Please allow us the time to ensure it's up to your standards

Please alert your server if you have any special allergies, dietary restrictions, requests or preferences

**Please appreciate an up charge on any item substitutions**

**Here at Scarboroughs we work as a TEAM  
At any time, any or all of us are ready to address your request**

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Local & Independent