

STARTERS

Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 17.95

Crispy Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 13.95

Seared Teriyaki Beef Tidbits* Sushi rice, daikon spouts, pickled ginger sesame seeds 14.95

Buffalo Chicken Wings House-made signature Louisiana-style hot sauce, blue cheese dressing 14

Coconut Prawns Served with deep fried pineapple and horseradish-marmalade dipping sauce 15

LIGHTER FARE

House Made Soup of the Day

Made fresh daily Cup 7 | Bowl 9.95

French Onion Soup

House-made bone broth, caramelized onions, toasted baguette, Swiss and Parmesan cheese 10

Point Reyes Farmstead Blue Cheese Salad

Romaine, slivered almonds, chopped egg, blue cheese crumbles 9.95

Chop Chop Salad

Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 11 | full 19

Classic Caesar Salad

Crisp Romaine, house-made olive oil croutons, Parmesan cheese half 8 | full 13 add chicken 18 add salmon or steelhead 21

Sesame Chicken Salad

Crispy wontons, sweet red bell peppers, scallions, to asted almonds, sesame vinaigrette 17.95 $\,$

Three Salad Sampler



Served with seasonal market vegetables and Yukon Gold mashed potatoes

Grilled | Baked | Pan Seared | Blackened

Halibut 36 Coho Salmon 23 Steelhead 22 Sole 17

SPECIALTIES

Roasted Chicken Breast Dijon

Japanese breadcrumbs, Dijon mustard, Parmesan, Yukon Gold mashed potatoes, market fresh vegetables 20.95

Almond Crusted Sea Scallops

Pan-seared golden brown, Yukon Gold mashed potatoes, caramelized onions, asparagus, roasted red peppers, beurre blanc 28.95

Beer Battered Fish & Chips

Alaskan Cod, classic tartar sauce, French fries 18.95

Grilled Salmon with Fennel Relish

Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 26

Asiago Crusted Sole

Pan seared, Yukon Gold mashed potatoes, market fresh vegetables, beurre blanc 20

HANDHELDS

Classic Cheeseburger*

Ground chuck patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 17.95 | bacon add 2

Scott's Beyond® Burger veg

100% plant-protein patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 17.95 | add avocado 2

French Dip

Garlic butter, French bread, horseradish, house-made jus 17.95 Add your choice of cheese +1, Add caramelized onions +1

Crab and Artichoke Sandwich

Open-faced, sliced tomatoes, aged Parmesan and cheddar cheeses, rosemary focaccia bread 19

PASTA

Rigatoni Bolognese

Jli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers,

The Broadway Pea, Sesame Chicken and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 18.95

Broadway Pea Salad

Water chestnuts, bacon, creamy white pepper dressing 12.95

garlic cream sauce, Parmesan cheese 20

Grilled Chicken & Asparagus Fettuccine

Bacon, diced sweet red peppers, signature garlic cream sauce, Parmesan cheese 19.95

STEAKS & SIGNATURE ENTREES

Rock Salt Roasted Prime Rib*

Yukon Gold mashed potatoes, au jus, spicy horseradish, market fresh vegetables 12 oz + 36 | 16 oz + 39

Char-Grilled Filet Mignon*

Cabernet demi-glace, sauteed mushrooms, Yukon Gold mashed potatoes, market fresh vegetables 7 oz • 35.95

Scott's Surf and Turf

7 oz. char-grilled filet, garlic prawns, grilled asparagus, Yukon Gold mashed potatoes • 44

BBQ Baby Back Ribs

House-made sauce, French fries, coleslaw Half rack 20.95 | Full rack 28.95

Classic Meatloaf

Ground chuck, Uli's Italian sausage, mushroom gravy, Yukon Gold mashed potatoes, market fresh vegetables 23

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.