

Soups & Appetizers

Select from two daily fresh House made Soups du Jour.

Cup 3 Bowl 4

French Onion Soup gratinéed with Swiss Cheese and Herbed Croutons.

Cup 3 Bowl 4

Chilled Louisiana Gulf Shrimp Cocktail served with Wedge of Meyer Lemon and American Cocktail Sauce.

9

“Greek Beef Pita”

Baked Pita Flatbread topped with sliced Sirloin Steak, caramelized Onions, Kalamata Olives, Feta Cheese crumbles served with side of Roasted Bell Pepper Aioli

8.5

Whole Wheat Fajita spiced Chicken Quesadilla filled with Cheddar Cheese, Bell Peppers, diced Red Onion served with side of Sour Cream, Salsa and Guacamole

8

Daily delivery of Fresh Chesapeake Bay Oysters in the Half Shell as long as daily supplies last!

Raw & Hand Shook Half Dozen with Lemon and Horseradish Cocktail Sauce

or

“Rockefeller Style” baked with Spinach topped with Tabasco Hollandaise

13

Salads

“Almond Chicken Salad”

Almond crusted Chicken Breast atop of Organic Baby Field Greens with Supremes of Mandarin Oranges and fresh Strawberries drizzled with Honey Mustard Dressing

Full 8.5 Half 5.5

“Cobb Salad”

Choice of Chicken Breast or Salmon Fillet grilled or blackened on Crisp Romaine Lettuce topped with Diced Avocado, Tomato, Hard-boiled Egg, Red Onion and Cheddar Cheese, your choice of Dressing

Full 9.5 Half 7

Made to Order Salad Bar with Choice of

Crisp Iceberg Wedge with sliced Vine ripened Tomato, Hard Boiled Egg and Crumbled Blue Cheese

or

Romaine Chop House Salad with diced Tomatoes, diced Red Onions, Scallions, Bacon Bits, Smoked Cheddar, Hard Boiled Egg your choice of Dressing

Full 7 Half 5

Additional Topping Choices for Wedge or Chop House

Grilled Chicken Breast	Full add 2.5	Half add 1.5
Grilled or Blackened Salmon	Full add 3	Half add 2
Sautéed Shrimp	Full add 5	Half add 4
Seared Sea Scallops	Full add 5	Half add 4

Sandwiches

“SCC Cheese Burger”

Grilled CAB Hamburger Patty topped with melted American Cheese on toasted Kaiser Bun with Lettuce, Tomato and Onion served with French Fries

7.5

“The Reuben”

Traditional butter grilled Corn Beef Reuben served with Sauerkraut, Thousand Island dressing, melted Swiss Cheese on Marbled Rye Bread

6.5

“SCC Signature Club”

Club Sandwich layered with Honey Baked Ham, Roasted Turkey Breast, Crisp Apple Wood smoked Bacon, Mayonnaise, Green Leaf Lettuce and sliced Tomato served on your choice of Rye, Wheat or White Bread

7.5

Entrées

“Shawnee Pickerel”

Great Lake’s Pickerel Fillet served to your preference Broiled, Blackened, Sautéed or Fried with Rice Pilaf and Vegetable Medley

Full 17 Half 14

Vegetarian Options

Onion Battered Fried Beans in Bamboo Basket with Asian Dipping Sauces \$
6.95

Hot Artichoke White and Black Bean Ragout with melted Mozzarella Cheese and Tortilla Chips
\$12

Build your own Pasta

Pasta Choices:

Fettuccine, Rigatini, Cappellini, ask for Whole Wheat or Gluten Free Pasta

Sauces:

Marinara, Alfredo, Pesto, Olive Oil & Garlic, Gorgonzola Cream

Toppings:

Grilled or Blackened Chicken Breast	Full 13	Half 8.5
Atlantic Salmon Fillet	Full 13	Half 8.5
Sautéed Shrimp	Full 15	Half 9
Seared Sea Scallops	Full 15	Half 9

Vegetables:

Broccoli, Bell Peppers, Mushrooms, Pepperocini, Garlic, Scallions, Diced Tomatoes, Asparagus, Artichokes.....

Please add \$1.25

Baked Rigatini tossed with Italian Sausage, mixed Bell Peppers, Mushrooms, fresh Herbs and Marinara Sauce oven baked with aged Provolone Cheese

Full 12 Half 8.5

Signature Entrees

“Sesame Crusted Tuna”

Short seared finest Sushi Grade Tuna incased in Black and White Sesame Seeds served on Tempura Vegetables and Basmati Rice drizzled with Asian Sauces, Wasabi and Pickled Ginger

26

“Brie Chicken Roulade”

Brie and Honey Ham stuffed Chicken Breast served with grilled Asparagus accompanied by Sun Dried Tomato Cous Cous filled baked Tomato drizzled with Buerre Blanc and Pesto Drops

22

“Sage-Parmesan Veal”

Sage and Parmesan crusted Veal Cutlets served with Cappellini twirl, buttered Asparagus Finished with pan-fried Chablis-Caper Sauce

24

“Salmon en Croute”

Fillet of Norwegian Salmon layered with sautéed Shallots, Carrots and Green Beans wrapped in Puff pastry atop of Chive Buerre Blanc served with Jasmine Rice Timbale and Broccoli Florets

24

“Boursin Ribeye”

14 ounce Ribeye Steak spice rubbed and grilled to your preference of temperature topped and gratinéed with Herbed Boursin Cheese accompanied by Cognac demi glace, baked Idaho potato and buttered Vegetable Medley

28

“Colorado Lamb Chop”

Chops of Colorado raised Lamb roasted to your preference of Temperature served with, Roasted Onion whipped Potatoes, Vegetable Medley and Port Wine Demi-Glace

27

“Pork and Plums”

Tender cut of boneless Pork Chop grilled and topped with Fu-ki reconstituted California Prunes accompanied by Green Beans Amandine and Lyonnaise Potatoes

19

“Pekin Duck Breast”

Indiana Maple Leaf Farms Duck Breast with Cherry Reduction Sauce, Apple- Cinnamon enhanced braised Red Cabbage and Petit Potato Pancakes

25

“Certified Black Angus Beef Tenderloin”

Herb & Spice rubbed Beef Tenderloin Filet roasted to your preference of Temperature, served with Porcini dusted Mashed Potatoes, buttered Asparagus Spears accompanied by Burgundy demi-glace

6 ounce \$25

9 ounce 32

Make it “Oscar”

Topped with Dungeness Crab Meat Clusters and Hollandaise Sauce

Add \$5.50

Consuming Raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of food borne illness

Chef Enzo and his Team would be delighted to honor any Special Request with advanced notice