



SCOTT'S TRADITIONAL THANKSGIVING DINNER

*Butternut Squash Soup or Mixed Green Salad,
Traditional Roasted Turkey,
Sourdough Dressing with Wild Mushrooms, Vegetables,
Garlic Mashed Potatoes & Giblet Gravy, Housemade Cranberry Relish,
Pumpkin Pie with Fresh Whipped Cream
Adults 68 Children 32*

SURF AND TURF

*6 oz. Petite Filet and 6 oz. Lobster Tail, Garlic Mashed Potatoes, Vegetables
Marchand d'Vin & Drawn Butter 79*

DUNGENESS CRAB ENCRUSTED SWORDFISH

Lemon Butter Sauce, Garlic Mashed Potatoes 41

SCOTT'S FISH & CHIPS

Served with Fresh Garden Vegetables & Matchstick Fries 36

HERB CRUSTED ALASKAN HALIBUT

Garlic Mashed Potatoes, Lemon-Caper Butter Sauce 40

GRILLED LOCAL PETRALE SOLE DORE

Lemon Butter Sauce, Garlic Mashed Potatoes & Sauteed Spinach 38

SEAFOOD SAUTE'

Pacific Prawns, Scallops & Dungeness Crab Leg Meat, Sautéed in Wine, Garlic & Butter 40

LINGUINI & CLAMS

*Fresh Manila Clams Sautéed in a White Wine Sauce with Garlic,
Shallots, Mushrooms and Cream, Linguini Pasta 36*

ATLANTIC SALMON

Cedar Planked, Grilled, Char-Broiled, Alla Bella, Blackened, Poached or Piccata 39

BLACKENED CATFISH

Garlic Mashed Potatoes, Basil Oil, Bay Shrimp Salsa 36

MONTEREY CALAMARI STEAK ALMONDINE

Garlic, Shallots, White Wine, Lemon, Sweet Butter Topped with Toasted Almonds 38

SCOTT'S FAMOUS DUNGENESS CRAB & SEAFOOD CIOPPINO

Fresh Fish, Dungeness Crab, Shellfish, Simmered in a Hearty Marinara Sauce 46

STEAMED LIVE MAINE LOBSTER

Jumbo Two+ Pounder from our Own Lobster Tank 97

COQ AU VIN

*A Traditional French Dish of Chicken, Mushrooms,
Pancetta, Pearl Onions and Garlic Mashed Potatoes 35*

PETITE FILET MIGNON

6 oz. Petite Filet, Mushroom Risotto & Marchand d'Vin 55

NEW YORK STEAK

15 oz. New York, Garlic Mashed Potatoes & Brandy Peppercorn Sauce 59