



BRUNCH MENU

EGGS AND THREE EGG OMELETS *with a buttermilk biscuit and home style potatoes*

Steak and Eggs, 6oz New York Steak, 2 eggs any style	15.95
Eggs Benedict, traditional with Canadian bacon, English muffins, hollandaise	11.50
Add Avocado, California Benedict	12.50
Smoked Salmon Benedict, English muffins, hollandaise	12.95
Two eggs, any style, with choice of bacon, sausage, ham	9.75
Three egg scramble, broccoli, bacon, cheddar cheese	9.75
Frittata, tomato, basil, mushrooms, fresh herbs, salsa fresca	9.75
Chicken-Apple Sausage Omelet, gouda cheese, tomatoes, mushrooms, spinach, tomato pesto	9.95
Cheese Omelet, cheddar cheese 8.75 With bacon or ham	9.75
Southwestern Omelet, pepper jack, avocado, salsa fresca, sour cream	9.75
Seafood Omelet, bay shrimp, Dungeness crab, avocado, cream sauce	15.95
Denver Omelet, ham, bell pepper, onions, cheddar cheese	9.75

PANCAKES, FRENCH TOAST AND MORE

Housemade pancakes, maple syrup 7.95 Blueberry pancakes, maple syrup	8.95
Brioche French Toast, maple syrup and fresh berries	13.50
Toasted Bagel with smoked salmon, dill cream cheese, cucumber caper salad	12.95
Fresh fruit plate with raspberry yogurt	10.25
Oatmeal, raisins, brown sugar	6.95
Granola Delight, raspberry yogurt, housemade granola and fresh berries	7.95

APPETIZERS

Prawn Cocktail, spicy cocktail sauce	<i>Half order</i> 9.50	16.75
Fresh Dungeness Crab Cakes	9.00	16.75
Jumbo Wrapped Prawns, spicy peanut sauce, Napa cabbage salad	9.00	15.95
Fried Calamari, lemon garlic sauce	7.00	9.95
Seared Blackened Rare Ahi Tuna, carrot & cucumber salad	8.50	15.75

SOUPS AND SALADS *(Also available in 1/2 orders)*

New England Clam Chowder Soup of the Day	Cup 4.75 Bowl	6.75
Scott's Caesar Salad, herb croutons, shaved parmigiano~reggiano		8.95
Grilled Prawn Cobb Salad, Maytag blue cheese, applewood smoked bacon		16.75
Smoked Salmon Filet and Spinach Salad, crumbled goat cheese, cherry tomatoes		15.95
Bay shrimp Louie, romaine, kalamata olives, cherry tomatoes, cucumbers, avocado		14.25
Butter Lettuce, Asian pears, blue cheese, cranberries, walnuts, raspberry vinaigrette		9.95
Spinach Salad, feta cheese, pine nuts, red onions, kalamata olives, cucumbers, tomatoes		8.95
Organic Greens, balsamic vinaigrette, bleu cheese, tomatoes, glazed pecans		8.75

SANDWICHES AND ENTREES

Hamburger, lettuce, tomato, onion, garlic fries and onion rings	11.75
Blackened Fish Sandwich, remoulade sauce, lettuce, tomato, French Fries	13.50
Grilled Chicken Sandwich, applewood bacon, brie, avocado, chipotle mayonnaise	13.75
Grilled Prawn and Avocado sandwich, applewood bacon, lettuce, tomato, tarragon aioli	15.95
Fish & Chips, beer battered Pacific snapper, fries, cole slaw	14.95
Fried Shrimp Po'Boy Sandwich, lettuce, tomato, French fries, remoulade sauce	14.95
Seafood Sauté, prawns, scallops, Dungeness crab, lemon garlic sauce	26.95
Rainbow Trout, garlic mashed potatoes, shiitakes, tomatoes, crab caper butter	19.95
Petrale Sole Dore, lemon butter sauce, French fries, vegetables	24.75
Blackened Red Snapper, black beans, jasmine rice, salsa fresca, lime sour cream	19.95
Grilled Salmon, fingerlings, organic mushrooms, shallots, asparagus, sage beurre blanc	25.75

Split Plate Charge Entrée \$5 Salad \$2. Corkage \$20. 18% gratuity added to parties of 6 or more
 Scott's accepts Visa, Mastercard, Discover, Diners, American Express. Please no personal checks
 Scott's menus are printed on recycled paper

WINES BY THE GLASS

SPARKLING

NV RODERER ESTATE BRUT Anderson Valley	15.00
NV GLORIA FERRER Sonoma County	11.00

GEWURZTRAMINER

09 HACIENDA California	6.00
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RIESLING

09 CLEAN SLATE Mosel, Germany	7.50
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SAUVIGNON BLANC

10 MATUA VALLEY Marlborough, New Zealand	8.00
10 DRY CREEK Fume Blanc Sonoma	9.00
10 FERRARI-CARANO Fume Blanc Sonoma	9.50

ROSE

10 CLINE MOURVEDRE Contra Costa	7.00
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PINOT GRIGIO

10 FRANCIS COPPOLA Geyserville	8.00
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CHARDONNAY

09 SONOMA CUTRER Russian River	12.00
09 KALI HART <i>By Talbott</i> Monterey	10.00
10 CUPCAKE Central Coast	9.00
09 SCOTT'S PRIVATE LABEL Mountain View Vintners	6.50

PINOT NOIR

09 NAPA RIDGE Napa Valley	8.00
09 BRIDLEWOOD Healdsburg	9.00
09 SOLA Monterey	11.00

MERLOT

08 J. LOHR Napa	10.00
07 RODNEY STRONG Sonoma	9.00

ZINFANDEL

08 RAVENSWOOD Lodi, California	9.00
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CABERNET SAUVIGNON

07 SIMI Alexander Valley	14.00
06 HAWK CREST <i>by Stag's Leap</i> California	9.25
08 SCOTT'S PRIVATE LABEL Mountain View Vintners	6.50

SYRAH

09 HAHN Central Coast	9.00
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DRAFT BEER (PINT)

STELLA ARTOIS	5.00
PILSNER URQUELL	5.00
GUINNESS STOUT	5.00
BASS ALE	5.00
DIABLA LAGER LIGHT ALE	5.00
PYRAMID HEFEWEIZEN	5.00
ANCHOR STEAM	5.50
SIERRA NEVADA	5.00
SCOTCH DARK ALE	5.00
BUD LIGHT	5.00
FIRESTONE DOUBLE BARREL ALE	5.00
SAM ADAMS LAGER	5.00

BOTTLED BEER

BUDWEISER	3.75
HEINEKEN	4.00
CORONA	4.00
COORS LIGHT	4.00
MICHELOB ULTRA LITE	4.00
MILLER LITE	3.75
ST. PAULI GIRL NON~ALCOHOLIC	4.00

NON-ALCOHOLIC BEVERAGES

SOLÉ STILL WATER <small>SMALL</small>	3.50
SOLÉ SPARKLING <small>SMALL/LG</small>	3.50/7
SOFT DRINKS (One refill)	2.50
RED BULL Regular or Sugar Free	3.00
LEMONADE or CRANLEMONADE	3.00
FRUIT JUICES	3.00