



DINNER MENU

COCKTAILS

Blossom Cosmopolitan Hangar 1 Mandarin Blossom Vodka	10.00
Lemon Drop Grey Goose Citron Vodka, Lemon, and Sugar	10.00
007 Martini Tanqueray Ten Gin, Shaken not Stirred	10.00
Jim Green Martini Hendricks Gin Extra Dry w/ A Touch of Cucumber	10.00
Chocolate Martini Stoli Vanilla Vodka, Godiva Chocolate Liqueur	10.00
The Cardinal Go Stanford! Absolut Kurant, Cointreau, Campari	10.00
Buddha Hand Lemonade Hangar 1 Citron "Buddha's Hand" Vodka, Topped w/ Midori	10.00
Scott's Margarita Hacienda Reposado, Orange Liqueur, Grand Marnier	10.00
Limon Mojito Supreme Barcardi Limon Topped w/ Bacardi Anejo Rum	10.00

APPETIZERS

	Half order	
Oysters on the Half Shell, cocktail and mignonette sauces (six) served raw		14.95
Warm crab and artichoke dip served with crostini		14.95
Fried Calamari, lemon garlic sauce	7.00	9.95
Jumbo Wrapped Prawns, spicy peanut sauce, Napa cabbage salad	9.00	15.95
Prawn Cocktail, spicy cocktail sauce	9.50	16.75
Seared Blackened Rare Ahi Tuna, carrot & cucumber salad	8.50	15.75
Fresh Dungeness Crab Cakes, remoulade sauce	9.00	16.75
Steamed Manila Clams, white wine, lemon, garlic	9.00	16.75

SOUPS AND SALADS (Available in half orders)

New England Clam Chowder	Cup 4.75	Bowl	6.75
Soup of the Day	Cup 4.75	Bowl	6.75
Organic Greens, balsamic vinaigrette, bleu cheese, tomatoes, glazed pecans			8.75
Butter Lettuce, pears, blue cheese, cranberries, walnuts, raspberry vinaigrette			9.95
Spinach Salad, feta cheese, red onion, kalamata olives, pine nuts, cucumbers			8.95
Scott's Caesar Salad, herb croutons, shaved Parmigiano~Reggiano			8.95
Seafood Salad, crab, bay shrimp, jumbo prawn, louie dressing			24.75
House Smoked Salmon Filet and Spinach Salad, crumbled goat cheese			15.95
Seared Scallop Salad, organic mixed greens, pears, tarragon vinaigrette, onion rings			17.95

FRESH SEAFOOD ENTREES

Blackened Red Snapper, black beans, jasmine rice, salsa fresca, lime sour cream	19.95
Fish & Chips, beer battered Pacific snapper, French Fries, cole slaw	14.95
Grilled Salmon, fingerlings, mushrooms, shallots, asparagus, sage beurre blanc	25.75
Almond Crusted Blue Nose Sea Bass, balsamic reduction, garlic mashed potatoes	26.75
Rainbow Trout, mashed potatoes, shiitakes, tomatoes, spinach, crab caper butter	19.95
Seared rare Ahi Tuna, sushi rice, macadamias, sautéed spinach, miso ginger sauce	27.75
Angel Hair Pasta with Dungeness Crab, oven roasted tomatoes, caramelized onions	23.95
Fire roasted Jumbo Prawns with wild mushroom risotto, asparagus sauce	24.95
Seafood Linguini, prawns, scallops, clams, mussels, tomato broth, garlic bread	21.95
Dungeness Crab & Shrimp in a Puff Pastry, mushrooms, hollandaise	23.95
Maine Lobster Tail (10-12 oz.), roasted red potatoes, vegetables, drawn butter	A.Q.

SCOTT'S SEAFOOD CLASSICS & DRY AGED STEAKS PRIME DRY AGED 28 DAYS

Petrale Sole Dore, lemon butter sauce, French fries, vegetables (seasonal)	24.75
San Francisco Cioppino, shellfish, fish, herb tomato broth, garlic bread	23.95
Seafood Sauté, prawns, scallops, Dungeness crab, garlic, wine lemon butter	26.95
Chicken Parmesan, free range chicken, organic mushrooms, long beans, marsala	21.95
Petit Filet Mignon, 6 oz choice, demi-glace, roasted red potatoes, grilled asparagus	25.95
Filet Mignon, 10 oz choice, demi-glace, roasted red potatoes, grilled asparagus	33.95
Rib eye Steak 16oz, sautéed onions, garlic mashed potatoes, grilled asparagus	34.95
New York Strip Steak 12 oz, demi-glace, roasted red potatoes, grilled asparagus	35.95

Early Bird Special: Sunday – Friday 4 pm – 6 pm

Split Plate Charge Entrée \$5 Salad \$2. Corkage \$20. 18% gratuity added to parties of 6 or more
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
RIESLING	
09 CLEAN SLATE Mosel, Germany	7.50
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
PINOT GRIGIO	
09 WALNUT CREST Delle Venezie, Italy	7.00
CHARDONNAY	
09 SONOMA CUTRER Russian River	12.00
09 KALI HART By Talbott 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 CARMEL ROAD Monterey	11.50
MERLOT	
08 J. LOHR Napa	10.00
07 RODNEY STRONG Sonoma	9.00
ZINFANDEL	
08 RAVENSWOOD Lodi, California	9.00
CABERNET SAUVIGNON	
07 SIMI Alexander Valley	14.00
06 HAWK CREST by Stag's Leap California	9.25
08 SCOTT'S PRIVATE LABEL Mountain View Vintners	6.50
SYRAH	
09 HAHN Central Coast	9.00
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	
SOLE STILL WATER SMALL	3.50
SOLE SPARKLING SMALL/LG	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