

SCOTCH N SIRLOIN

CURBSIDE TO-GO MENU

APPETIZERS

6 BAKED OYSTERS <i>w/APPLEWOOD SMOKED BACON,</i>	16.
<i>DICED RED PEPPER AND SMOKED GOUDA</i>	
SHRIMP COCKTAIL <i>w/COCKTAIL SAUCE</i>	12.
DEEP FRIED SPICY THAI CALAMARI	13.5
SPRING ROLLS WITH DIPPING SAUCE	11.5
SWEET CARROT VELOUTÉ SOUP	5.5
HOUSE CUT CHILI FRIES	9.
SIDE SALAD <i>w/BALSAMIC VINAIGRETTE</i>	6.
TOMATO, CUCUMBER AND RED ONION SALAD	6.
<i>w/OLIVE OIL AND BALSAMIC VINEGAR</i>	

ENTREES

CHOPPED SALAD (NO SIDE)	13.5
CHILI CON CARNE <i>w/CORNBREAD</i> (NO SIDE)	9.5
GRIDLEY'S COLD SPRING FARM ANGUS BURGER <i>w/ LETTUCE, TOMATO, AND ONION</i>	14.
TROUT "YANN'S MOTHERS WAY" <i>w/GARLIC & BUTTER</i>	23.
PAN-SEARED MONKFISH <i>w/RED WINE, BACON, ONIONS AND MUSHROOMS</i>	24.
CHICKEN CORDON BLEU I & II	16./22.
SAUTÉED CHICKEN AND SHRIMP OVER PASTA <i>w/WHITE WINE, GARLIC, AND TOMATOES</i>	22.
FLAT IRON STEAK	24.
CHARBROILED 7OZ FILET MIGNON <i>w/BORDELAISE SAUCE ON THE SIDE</i>	27.
CHARBROILED 1 1OZ FILET MIGNON <i>w/BORDELAISE SAUCE ON THE SIDE</i>	34.

ADD A SIDE OUR FAMOUS MUSHROOMS SAUTÉED IN SHERRY 4. • SAUTÉED SPINACH 4.
ALL ENTREES SERVED WITH CHOICE OF ONE: SAUTÉED BROCCOLI, BAKED POTATO,
SWEET POTATO FRIES, OR HOUSE CUT FRENCH FRIES

HOMEMADE DESSERTS 6.

FRENCH SILK PIE • CHEESECAKE • PECAN PIE • PEAR TARTE