

SCOTCH N SIRLOIN

CURBSIDE TO-GO MENU

APPETIZERS

SOUP DU JOUR 5.5

SHRIMP COCKTAIL W/COCKTAIL SAUCE 10.

DEEP FRIED SPICY THAI CALAMARI 13.5

6 BURGUNDY ESCARGOT IN GARLIC & PARSLEY BUTTER 10.5

SPRING ROLLS W/DIPPING SAUCE 11.5

HOMEMADE MARYLAND STYLE CRAB CAKE W/SPICY REMOULADE SAUCE 11.5

SIDE SALAD W/BALSAMIC VINAIGRETTE ON THE SIDE 7.

ENTREES

CHOPPED SALAD (NO SIDE) 13.5

ADD GRILLED SHRIMP OR BEEF TENDERLOIN 6.

GRILLED CHICKEN SPRING SALAD W/PEARS, ROASTED APPLES, BLUE CHEESE
& HONEY ROASTED WALNUTS, RASPBERRY VINAIGRETTE 14.5

CHILI CON CARNE W/CORNBREAD (NO SIDE) 9.

CROQUE MONSIEUR SANDWICH 13.

IMPOSSIBLE BURGER W/LETTUCE, TOMATO & ONION 14.

ROASTED TOP SIRLOIN PHILLY CHEESESTEAK ON SUB ROLL 14.5

GRIDLEY'S COLD SPRING FARM ANGUS BURGER

W/LETTUCE, TOMATO & ONION 14.5

CHICKEN CORDON BLEU I & II 16.5/23.

SAUTÉED CHICKEN & SHRIMP W/WHITE WINE, GARLIC &
TOMATOES OVER PASTA (NO SIDE) 23.

VEGETARIAN LASAGNA 19.5

PAN-SEARED MEDITERRANEAN COD OVER PASTA 23.

DEEP FRIED HADDOCK W/HOMEMADE TARTAR SAUCE 21.

BRAISED TOP SIRLOIN W/CARROTS, ONIONS, WILD MUSHROOMS IN A RICH
BORDELAISE SAUCE OVER RICE (NO SIDE) 22.

CHARBROILED CHOICE FILET MIGNON W/BORDELAISE SAUCE
ON THE SIDE 7OZ & 11OZ 27./34.

CHARBROILED 13OZ CHOICE NEW YORK STRIP TOPPED
W/MELTED BLUE CHEESE & BALSAMIC REDUCTION 29.

ADD A SIDE OF OUR FAMOUS MUSHROOMS SAUTÉED IN SHERRY 4.5

ALL ENTREES SERVED WITH CHOICE OF ONE: BAKED POTATO, STEAK FRIES,
SWEET POTATO FRIES, HOUSE CUT FRENCH FRIES OR VEGETABLE DU JOUR

HOMEMADE DESSERTS

CHOCOLATE PEANUT BUTTER PIE 5.5

HOUSEMADE CHIPWICH 5.5 BROWNIE 2.5