

SCOTCH N SIRLOIN

CURBSIDE TO-GO MENU

APPETIZERS

- SHRIMP COCKTAIL W/COCKTAIL SAUCE 10.5
DEEP FRIED SPICY THAI CALAMARI 13.5
PORTABELLA MUSHROOM STUFFED W/SPINACH,
SUNDRIED TOMATOES & PARMESAN CHEESE 8.
6 BURGUNDY ESCARGOT IN GARLIC & PARSLEY BUTTER 10.5
HOMEMADE MARYLAND STYLE CRAB CAKE W/SPICY REMOULADE SAUCE 11.5
BAKED OYSTERS W/APPLEWOOD BACON, RED PEPPERS & SMOKED GOUDA 16.5
(ALSO AVAILABLE RAW ON THE HALF SHELL)
SIDE SALAD W/BALSAMIC VINAIGRETTE ON THE SIDE 7.5

ENTREES

- CHOPPED SALAD (NO SIDE) 13.5
ADD GRILLED SHRIMP, SALMON, CHICKEN OR BEEF TENDERLOIN 6.
ASIAN SALAD W/TERIYAKI CHICKEN, ROMAINE HEARTS,
RED PEPPERS, NAPA CABBAGE, SHREDDED CARROTS,
MANDARIN ORANGES & HOISIN VINAIGRETTE 16.5
ROASTED TOP SIRLOIN PHILLY CHEESESTEAK ON SUB ROLL 14.5
CLASSIC GRILLED REUBEN SANDWICH 14.5
GRIDLEY'S COLD SPRING FARM ANGUS BURGER
W/LETTUCE, TOMATO & ONION 14.5
CHICKEN CORDON BLEU I & II 17.5/24.
SAUTÉED CHICKEN & SHRIMP W/WHITE WINE, GARLIC &
TOMATOES OVER PASTA (NO SIDE) 23.
GRILLED SALMON FILLET TOPPED W/MANGO,
SHIITAKE MUSHROOMS & SNOW PEAS 27.
BAKED COD W/MEDITERRANEAN TOPPINGS OVER LINGUINE (NO SIDE) 23.
NEW ZEALAND RACK OF LAMB W/SCOTCH MAPLE SAUCE ON THE SIDE 29.
7OZ CHARBROILED CHOICE FILET MIGNON W/BORDELAISE SAUCE ON THE SIDE 27.
14OZ WESTERN RIBEYE TOPPED W/CHILI FRIED ONIONS 30.
SURF & TURF – GRILLED 6OZ TERIYAKI TOP SIRLOIN & 3 JUMBO SHRIMP 30.
ADD A SIDE OF OUR FAMOUS MUSHROOMS SAUTÉED IN SHERRY 4.5

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

HOMEMADE DESSERTS

- FRENCH SILK PIE 6. CHOCOLATE PEANUT BUTTER PIE 6.
GIANT HOMEMADE CHIPWICH 6. HOMEMADE BROWNIE W/NUTS 2.5