

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)

CLASSIC WEDGE SALAD W/CRISPY APPLEWOOD SMOKED BACON,
RED ONION, HOUSEMADE CROUTONS TOPPED W/DEMI GLACÉ 10.

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/CHARRED TRI-COLORED
BABY BELL PEPPERS & LEMON VINAIGRETTE 27.

ICELANDIC COD EN PAPILLOTE, SLOW POACHED W/FENNEL,
ASPARAGUS, CARROT, NEW POTATO & SHALLOT
TOPPED W/BEURRE BLANC (NO SIDE) 24.

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 CHOCOLATE CHIP & VANILLA BEAN ICE CREAM SANDWICH 6.

HOMEMADE BROWNIE W/NUTS 2.5