

# SCOTCH N SIRLOIN

## CURBSIDE TO-GO MENU

### APPETIZERS

- SOUP DU JOUR 5.5  
SHRIMP COCKTAIL W/COCKTAIL SAUCE 10.5  
DEEP FRIED SPICY THAI CALAMARI 13.5  
6 BURGUNDY ESCARGOT IN GARLIC & PARSLEY BUTTER 10.5  
SPRING ROLLS W/DIPPING SAUCE 11.5  
PROSCIUTTO, MUSHROOM & SMOKED GOUDA ARANCINI  
W/HOUSE MADE MARINARA 9.  
HOMEMADE MARYLAND STYLE CRAB CAKE W/SPICY REMOULADE SAUCE 11.5  
SIDE SALAD W/BALSAMIC VINAIGRETTE ON THE SIDE 7.5

### ENTREES

- CHOPPED SALAD (NO SIDE) 13.5  
ADD GRILLED SHRIMP OR BEEF TENDERLOIN 6.  
ASIAN CHICKEN SALAD W/HOISIN VINAIGRETTE 16.5  
CHILI CON CARNE W/CORNBREAD (NO SIDE) 9.  
IMPOSSIBLE BURGER W/LETTUCE, TOMATO & ONION 14.5  
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 17.5/24.  
SAUTÉED CHICKEN & SHRIMP W/WHITE WINE, GARLIC &  
TOMATOES OVER PASTA (NO SIDE) 23.  
RIGATONI W/LOBSTER MEAT, ALASKAN KING CRAB, JUMBO SHRIMP &  
TARRAGON CREAM SAUCE 31.  
GRILLED SALMON FILLET TOPPED W/MANGO,  
SHIITAKE MUSHROOMS & SNOW PEAS 27.  
PAN-SEARED MEDITERRANEAN COD OVER PASTA 23.  
CHARBROILED CHOICE FILET MIGNON  
W/BORDELAISE SAUCE ON THE SIDE 7OZ 27.  
13 OZ WESTERN RIBEYE TOPPED W/ CHILI FRIED ONIONS 33.  
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,  
SWEET POTATO FRIES, HOUSE CUT FRENCH FRIES OR VEGETABLE DU JOUR

### HOMEMADE DESSERTS

- CHOCOLATE PEANUT BUTTER PIE 6.  
GIANT HOUSEMADE CHIPWICH 6. BROWNIE 2.5