

SCOTCH N SIRLOIN

CURBSIDE TO-GO MENU

APPETIZERS

SHRIMP COCKTAIL W/COCKTAIL SAUCE 11.5

DEEP FRIED SPICY THAI CALAMARI 13.5

6 BURGUNDY ESCARGOT IN GARLIC & PARSLEY BUTTER 10.5

HOMEMADE MARYLAND STYLE CRAB CAKE

W/SPICY REMOULADE SAUCE 11.5

BAKED WELFLEET 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 W/DEMI GLACÉ ON THE SIDE 10.

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.

SPICY THAI MUSSELS W/RED CURRY, COCONUT MILK, LEMONGRASS &

GINGER BROTH OVER LINGUINI (NO SIDE) 21.

ICELANDIC COD EN PAPILLOTE, SLOW POACHED W/FENNEL,

ASPARAGUS, CARROT, NEW POTATO & SHALLOT

TOPPED W/BEURRE BLANC (NO SIDE) 24.

PAN-SEARED DUCK BREAST OVER CREAMY POLENTA,

FINISHED W/STRAWBERRY GASTRIQUE (NO SIDE) 26.

7OZ CHARBROILED CHOICE FILET MIGNON

W/BORDELAISE SAUCE ON THE SIDE 28.

14OZ WESTERN RIBEYE TOPPED W/CHILI FRIED ONIONS 30.

SURF & TURF – GRILLED 6OZ TERIYAKI TOP SIRLOIN &

3 JUMBO SHRIMP 32.

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 HOUSEMADE CHOCOLATE CHIP & VANILLA BEAN ICE CREAM SANDWICH 6.

HOUSEMADE BROWNIE W/NUTS 2.5