

APPETIZERS

Hot Crab & Artichoke Dip	14
<i>Sweet onion, Parmesan, rosemary pan bread</i>	
Rock Candy	11
<i>Tempura rock shrimp, sweet-and-sour sauce, basil</i>	
Crispy Chicken Quesadilla	9.5
<i>Seared Cajun seasoned chicken, Cheddar, pepper jack, housemade guacamole, tomato salsa</i>	
Seared Teriyaki Beef Tidbits	9.5
<i>Pickled ginger, sushi rice</i>	
Buffalo Chicken Wings	9.5
<i>Louisiana hot sauce, blue cheese dressing, fresh celery sticks</i>	
BBQ Pulled Pork Sliders	9
<i>Slow braised pork, housemade BBQ sauce, creamy cole slaw</i>	
Fiesta Calamari	11
<i>Red and white corn tortillas, salsa, chipotle aioli</i>	
Chicken Potstickers	9.5
<i>Spicy garlic-chili sauce</i>	

SOUPS & STARTER SALADS

French Onion Soup	7.5
<i>Croutons, Swiss and aged Parmesan cheeses</i>	
Housemade Soup of the Day	5.5
<i>Made fresh daily</i>	
The Broadway Pea Salad	6
<i>Water chestnuts, bacon, creamy pepper dressing</i>	
Scott's House Salad	6
<i>Romaine greens, seasonal vegetables, choice of dressing</i>	
Chop Chop Salad	7
<i>Crisp greens, salami, turkey, cheese, garbanzos, tomatoes, balsamic dressing</i>	
Classic Caesar Salad	6.5
<i>Romaine lettuce, aged Parmesan, housemade garlic croutons</i>	
Maytag Blue Cheese Salad	6.5
<i>Romaine greens, toasted slivered almonds, chopped hard cooked eggs</i>	

ENTRÉE SALADS

Three Salad Sampler	12
<i>Sesame Wonton, Broadway Pea, and your choice of Caesar or Maytag Blue Cheese</i>	
Grilled Steak Cobb*	17
<i>Creekstone premium Angus beef, crisp romaine, bacon, tomato, avocado, deviled egg, blue cheese crumbles, creamy vinaigrette, blue cheese dressing</i>	
Sesame Chicken Salad	13
<i>Crispy wontons, sweet red bell peppers, toasted almonds, sesame vinaigrette</i>	
Chop Chop Salad	14
<i>Crisp greens, salami, turkey, cheese, garbanzos, tomatoes, balsamic dressing</i>	
Classic Caesar Salad	
<i>Romaine lettuce, aged Parmesan, housemade garlic croutons</i>	
with Blackened Salmon	16
with Seared Chicken	14
Maple Chicken Salad	14
<i>Baby greens, romaine, sliced pear, candied toasted pecans, maple vinaigrette, warm pecan-crusting Maytag blue cheese</i>	

*Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness



FIRST SEATING 3-COURSE DINNER

4-6pm Monday-Friday; 2-6pm Saturday & Sunday

Pea, House, Maytag Blue Cheese Salad or Cup of Soup

Sorbet, Sundae or Burnt Cream

Coffee, Tea or Soda

\$22

Roasted Chicken Breast Dijon

Bacon Wrapped Meatloaf

Almond Crusted Sea Scallops

Spicy Cajun Chicken Fettuccine

Rock Salt Roasted Prime Rib of Beef

Grilled Salmon

Lemon garlic vermouth butter

Wine Specials

Enjoy a bottle of Sycamore Lane Chardonnay, Merlot or Cabernet Sauvignon for \$17

GOURMET BURGERS

Fresh 1/2 lb. Creekstone premium Angus beef

The Classic*	11
<i>Ground chuck patty, sliced tomato, red onion, red wine vinaigrette</i>	
Bacon Cheeseburger*	12
<i>Crisp bacon, Cheddar cheese, lettuce, tomato</i>	
BBQ Burger*	12
<i>Housemade BBQ sauce, crispy onion strings, crisp bacon, Cheddar cheese, lettuce, tomato</i>	
'Shroom Burger*	12
<i>Sautéed mushrooms, caramelized onions, Swiss cheese, tomato</i>	

Veggie Burger	11
<i>Gardenburger, pesto grilled vegetables, avocado, smoked Gouda cheese</i>	

SANDWICH MEALS

All sandwiches served on freshly baked artisan rolls

All Natural Turkey Dip	14
<i>Crisp bacon, provolone, turkey jus</i>	
Knife & Fork Meatloaf Sandwich	11
<i>Mashed potatoes, mushroom gravy, crispy onion strings</i>	
French Dip	16
<i>Tender roast beef, caramelized onions, smoked Gouda cheese, signature au jus</i>	
Knife & Fork Roast Turkey Sandwich	14
<i>All natural turkey, mashed potatoes, corn bread stuffing, cranberry relish, fresh sage</i>	
Cuban Pulled Pork Dip	12
<i>Ham, Swiss cheese, mustard, pickle, BBQ jus</i>	
Knife & Fork Crab and Artichoke Sandwich	14
<i>Sliced tomatoes, aged Parmesan and Cheddar cheeses</i>	

We add 18% gratuity for parties of eight or more

STEAKS

Gaucha Steak with Chimichurri*	17
<i>Marinated flank steak, roasted fingerling potatoes, tomato confit, grilled vegetable salad</i>	
Grilled Sirloin*	23
<i>Creekstone premium Angus beef, crispy onion strings</i>	
The Cowboy Steak*	24
<i>Coffee crusted Creekstone premium Angus sirloin, spicy jalapeño butter, tortilla chips</i>	
Rock Salt Roasted Prime Rib of Beef*	26
<i>Natural jus, mashed potatoes, fresh grated Oregon horseradish</i>	
8 oz. Grilled Filet*	33
<i>Crispy onion strings, steakhouse butter</i>	

SCOTT'S SPECIALTIES

Baby Back Ribs	28
<i>Full rack, housemade BBQ sauce, French fries, blue cheese cole slaw</i>	
Bacon Wrapped Meatloaf	18
<i>Ground chuck, Italian sausage, mushroom gravy, mashed potatoes</i>	
Roasted Chicken Breast Dijon	17
<i>Japanese breadcrumbs, Dijon mustard, Parmesan, roasted golden brown</i>	
Almond Crusted Sea Scallops	22
<i>Pan seared golden brown, sherry-almond beurre blanc</i>	
Crab Cakes	21
<i>Sweet-and-sour sauce, beurre blanc</i>	
Grilled Lemon Tarragon Chicken Breast	15
<i>Fresh lemon and tarragon, butter braised leeks, seasonal vegetables, roasted fingerling potatoes</i>	
Butter Roasted Prawns	21
<i>Tiger prawns basted with garlic butter and oven-roasted</i>	
Beer Battered Fish and Chips	14
<i>Artichoke tartar, French fries, lemon wedge</i>	
Crispy Fish Tacos	14
<i>Grilled tortillas, shredded cabbage, chipotle ranch, fresh avocado-tomato relish, basmati rice</i>	

PASTA BOWLS

Scott's Mac N' Cheese	13
<i>Gruyère, Cheddar, Fontina, bacon</i>	
Spicy Cajun Chicken Fettuccine	15
<i>Fettuccine, seared chicken tenderloins, spicy Cajun-style tomato sauce</i>	
Prawn Fettuccine	15
<i>Tiger prawns, fresh asparagus and tomato, garlic, cream, aged Parmesan</i>	
Rigatoni Bolognese	14
<i>Spicy Italian sausage, pear tomato, garlic, oregano, roasted red peppers</i>	
Fettuccine with Chicken & Asparagus	15
<i>Prosciutto, garlic cream</i>	

BEVERAGES

Iced Latte <i>Also available to go</i>	3.5
Iced Mocha <i>Also available to go</i>	4
Arnold Palmer	3.5
Lemonade <i>Free refills on all lemonades</i>	3.5
Strawberry Lemonade	4
Mojito Breeze <i>Choice of:</i>	5
<i>Citrus, Raspberry, Pomegranate, Mango, Passion Fruit, Blood Orange</i>	
Red Bull <i>(Regular and Sugar-Free)</i>	4

OLD FAVORITES

Tom Collins

Gin, fresh lemon sour, splash of soda 7

Mai Tai

Bacardi Superior, Myers's dark, triple sec, fresh lime sour, orange and pineapple juices, almond syrup 7.5

Long Island Iced Tea

Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola 7.5

Old Fashioned

Jack Daniel's, sugar cube, bitters, orange 7.5

Kentucky Sidecar

Woodford Reserve, Frangelico, fresh lemon sour, orange 8

Bloody Mary

Smirnoff 80, Bloody Mary mix 7

SCRATCH MARGARITAS

Served straight up with Jose Cuervo tequila, triple sec, fresh lime juice, and our own secret ingredient. 8.5

Original	Raspberry
Pomegranate	Mango

'TINIS & COSMOS

Berry Martini

Smirnoff Blueberry, Chambord, fresh lime sour, sparkling wine 7.5

Lavender Cosmo

Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, and a lavender sugar rim 8

Pomegranate Martini

Ketel One Citroen, pomegranate, and fresh lime sour 9

Lemon Drop Martini

Absolut Citron, fresh lemon sour, and Cointreau 7.5

Absolute Cosmo

Absolut Citron, Cointreau, lime juice, and a splash of cranberry juice 7

Vanilla Sky Martini

Belvedere, pineapple juice, fresh lemon sour, blue curaçao, and vanilla 9

White Cosmo

Absolut Citron, Cointreau, and white cranberry juice 7.5

Vanilla Apple Cosmo

Stoli Vanil, DeKuyper Sour Apple Pucker, fresh lime sour, and cranberry juice 8

REFRESHING MOJITOS

All of our mojitos feature Bacardi Limón rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda. 7.5

Classic	Mango
Raspberry	Passion Fruit
Pomegranate	Blood Orange

Join us for half price appetizers and \$4 drink specials during Happy Hour!
Every day 3:30-5:30 pm
an 10:00 pm-close

Join us Saturday and Sunday for Breakfast
10 am - 2 pm

WHITE WINE BY THE GLASS

Domaine Ste Michelle Brut WA NV	7
Chateau Ste Michelle Riesling Columbia Valley WA	6.5
Beringer White Zinfandel CA	6
Pepi Sauvignon Blanc CA	7.5
King Estate Pinot Gris OR	8
Caposaldo Pinot Grigio Veneto IT	7.5
Columbia Crest Two Vines Chardonnay WA	6.5
Clos du Bois Chardonnay North Coast CA	7.5
Kendall-Jackson Vintner's Reserve Chardonnay CA	9

RED WINE BY THE GLASS

Erath Pinot Noir OR	9
Beringer Third Century Pinot Noir Central Coast CA	9
Red Diamond Merlot WA	7
Bonterra Merlot Mendocino County CA "Organically Grown Grapes"	9
Oxford Landing Shiraz S AUS	7
Ravenswood Zinfandel Lodi CA	9
Penfolds Rawson's Retreat Cabernet Sauvignon SE AUS	7
Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	9
Kenwood Yulupa Cabernet Sauvignon CA	7.5
Chateau St Jean Cabernet Sauvignon CA	8.5

SCOTT'S SCREAMIN' BOTTLE WINE DEALS

There was a time when wine was affordable...shared with family and friends...then the world became complicated and wine with our meal became a special occasion. We believe great food deserves great wine. Our commitment to you is to deliver a great product at a fair price. Our confidence in the value we provide lets us make the following guarantee —

"From Everett to Olympia, if you find the same bottle of wine on another restaurant's menu at a lower price, bring us the receipt and we'll match their price."

BOTTLE WHITE

Sparkling Wine

Domaine Ste Michelle Brut WA NV	27
Mumm Napa Brut Prestige CA NV	34
Schramsberg Blanc de Noirs Brut CA NV	44
Champagne Moët & Chandon FR NV	54

Aromatic White Wine

Chateau Ste Michelle Riesling Columbia Valley WA 07	25
Chateau Ste Michelle Riesling Cold Creek Vineyard WA 07	29
Beringer White Zinfandel CA	24
Pepi Sauvignon Blanc CA 06	28
Kumeu River Marlborough Sauvignon Blanc NZ 06	35

Pinot Gris/Pinot Grigio

Chateau Ste Michelle Columbia Valley WA 08	30
King Estate OR 07	32
Cloudline OR 07	31
Caposaldo Veneto IT 07	29
Santa Margherita IT 06	39

Chardonnay

Columbia Crest Two Vines WA 05	25
Clos du Bois North Coast CA	28
La Crema Sonoma Coast CA 07	35
Kendall-Jackson Vintner's Reserve CA 07	34
Chateau Ste Michelle Columbia Valley WA 06	29
Waterbrook Columbia Valley WA 07	28
Benziger Family Winery Carneros CA 06	35
Cakebread Cellars Napa Valley CA 07	54
Frog's Leap Napa Valley CA 07	41

BOTTLE RED

Pinot Noir

Erath OR 07	34
King Estate OR 07	41
Domaine Drouhin Willamette Valley OR 05	52
Rex Hill Willamette Valley OR 07	49
Beringer Third Century Central Coast CA 06	32
La Crema Sonoma Coast CA 07	37

Merlot

Red Diamond WA 05	27
Columbia Crest Grand Estates Columbia Valley WA 06	29
Canoe Ridge Vineyard Columbia Valley WA 05	38
Northstar Columbia Valley WA 05	58
Bonterra Mendocino County CA 06 "Organically Grown Grapes"	31
Francis Coppola Diamond Collection Coastal Valley CA 06	34
Duckhorn Vineyards Napa Valley CA 05	64

Syrah/Petite Sirah/Zinfandel

Oxford Landing Shiraz S AUS	26
Penfolds Thomas Hyland Shiraz S AUS 05	30
L'Ecole No. 41 Syrah Columbia Valley WA 05	40
Ravenswood Zinfandel Lodi CA 06	33
St Francis Old Vines Zinfandel Sonoma County CA 05	39
Stags' Leap Winery Petite Syrah Napa Valley CA 05	49

Cabernet Sauvignon

Penfolds Rawson's Retreat SE AUS	26
Chateau Ste Michelle Indian Wells Columbia Valley WA 06	34
Chateau Ste Michelle Cold Creek Columbia Valley WA 05	44
Woodward Canyon Artist Series Columbia Valley WA 06	54
Kenwood Yulupa CA 06	28
Chateau St Jean CA 06	33
Jordan Alexander Valley CA 04	59
Kenwood Sonoma County CA 04	34
Beringer Knights Valley CA 06	39

Vintages may change based on availability.

BEER SELECTION

Bottled

MGD 64	Milwaukee, WI	5
Miller Genuine Draft	Milwaukee, WI	5
Corona	Mexico	5.5
Amstel Light	Holland	6
Heineken	Holland	6
O'Doul's Amber Non Alcohol	St. Louis, MO	5

Draft

Bud Light	St. Louis, MO	5
Coors Light	Golden, CO	5
Widmer Hefeweizen	Portland, OR	5.5
Guinness Stout	Ireland	6
Blue Moon Belgian White	Golden, CO	5.5
Sam Adams	Boston, MA	5.5
Sierra Nevada Pale Ale	Chico, CA	5.5
Mac and Jack's Amber	Redmond, WA	5.5
Manny's Pale Ale	Seattle, WA	5.5
Diamond Knot IPA	Mukilteo, WA	5.5
Stella Artois	Belgium	6
Maritime Seasonal	Washington	5.5