

SCC SEASONAL MENU

APPETIZERS & SOUPS

Soup Du Jour	\$4/\$6	Chili Sidewinder Fries	\$11
New England Clam Chowder	\$4/\$6	Crispy fries topped with house chili, cheese, and onions	
French Onion Soup	\$8	Pesto Burrata	\$9
House Chili with Cheese & Onions	\$8	Basil pesto, heirloom tomato medley sea salt balsamic reduction & ciabatta croutons	
Spinach and Artichoke Dip	\$7		
Served with warm tortilla chips			
Avocado Toast	\$8	SCC Wings	\$14
Wheatberry bread, avocado, tomato, green onion, caraway spice mix, olive oil and black lava salt		8 crispy fried wings tossed in house made sweet & spicy sauce served with celery, carrots & cucumbers with ranch sauce	
Chix Bacon Ranch Quesadilla	\$12	Southwest Chicken Eggrolls	\$7
Pepperjack and provolone, tomato chipotle ranch & Pico de Gallo		Fire roasted corn & black bean relish with bayou drizzle	
Coconut Shrimp	\$13		
5 shrimp with Thai chili dipping sauce			

SALADS

Caesar Cobb	\$15	Ginger Steak Salad	\$18
Romaine, avocado, heirloom grape tomatoes, applewood smoked bacon, parmesan cheese and croutons with Caesar dressing		Mixed greens with char broiled beef shoulder tenderloin, ginger soy glaze, red onions, cucumbers, grape tomatoes, portabella mushrooms with pickled ginger dressing and crispy onions	
Roasted Beet Salad	\$14	Apple Burrata Salad	\$14
Swiss chard spinach and kale mix, red and gold beets, almonds & goat cheese finished with honey mustard dressing		Swiss chard spinach and kale mix, honey crisp apples, burrata cheese, walnuts, pomegranate vinaigrette & balsamic reduction	
SCC Chicken Salad	\$15		
Boston bib lettuce, avocado gorgonzola crumbles & shredded carrots with balsamic dressing.			

Add to any salad: Grilled Chicken \$8, Grilled Mahi \$9, Grilled Shrimp \$9, Sweet Chili Tofu \$6

PIZZA

Three Cheese	\$13
Pepperoni	\$16
Veggie	\$15
Steak & Cheese	\$17
Shrimp Scampi	\$20
White Clam	\$20

CHILDREN'S MENU

Hot Dog	\$6
Mac 'n Cheese	\$6
Chix Fingers	\$6
Fish & Chips	\$6
Hamburger	\$6

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SANDWICHES & PANINIS

Panini of the Day	\$15	SCC Build a Burger	\$13
Roast Beef Caprese Sandwich	\$15	Choice of 1/3 pound angus beef or house made black been quinoa patty.	
Thin sliced rare roast beef, tomato, pesto, fresh mozzarella, arugula, & balsamic reduction toasted focaccia bread		Served with bib lettuce, tomato, red onion, choice of cheese and a pickle.	
Turkey BLT	\$13	Fish Sandwich	\$12
Oven roasted turkey breast, applewood smoked bacon, lettuce, tomato and cranberry aioli		Beer battered cod with lettuce & tomato on a toasted ciabatta roll	
Lobster Salad Panini	\$20	Philly Steak-N-Cheese	\$13
SCC lobster salad with arugula, Gruyere Swiss cheese		Shaved sirloin topped with peppers, onions and American cheese	
SCC Chicken or Tuna Salad Wrap	\$13	Philly Chicken-N-Cheese	\$12
Lettuce, tomato, avocado		Shredded chicken topped with peppers, onions, & American cheese	
Chicken Parmesan	\$14	Fish Taco	\$14
Crispy fried chicken breast smothered in mozzarella & house red sauce on toasted focaccia bread		Grilled or Cajun seared mahi, with shredded lettuce, Jack cheese, Pico de Gallo, creole drizzle & sour cream	
Chicken Sandwich	\$12	Chicken Taco	\$12
Grilled or Cajun seared chicken with cheese, lettuce, and tomato on a toasted ciabatta roll		Grilled or Cajun seared with shredded lettuce, Jack cheese, Pico de Gallo, creole drizzle & sour cream	

*Add to any sandwich or burger: Bacon \$2, cheese \$1, avocado \$2, mushrooms \$2 or fried egg \$2
Choice of Side: French fries, sweet potato waffle fries, onion rings, house salad, Caesar salad, fruit*

ENTREES (available after 4pm)

Blackened Chicken Pasta	\$20	Cod Au Gratin	\$23
Penne pasta with Cajun chicken breast in a Boursin cream sauce with green onion		Fresh cod with a lite Swiss parmesan sauce topped with crispy panko crumbs casserole style	
Three Cheese Manicotti	\$16	Grilled Ribeye*	\$29
Mozzarella, Ricotta & parmesan cheeses, sweet Italian sausage & roasted red peppers baked with house red sauce		Choice 14 oz ribeye finished with house garlic shallot butter	
Chicken Curry Bowl	\$18	Filet Medallions*	\$30
Coconut rice, broccoli, carrots, and bell peppers, grilled chicken breast in coconut curry sauce		Twin 5 oz tenderloin medallions grilled with roast shallot demi glaze	
Lemon Pepper Mahi Mahi*	\$25	SCC Veal Parmesan	\$24
Oven roasted Mahi Mahi on a bed of wilted arugula topped with a lemon pepper butter sauce		Crispy fried veal cutlet smothered with mozzarella cheese over linguine tossed in house red sauce	

**Served with potato and vegetable of the day*

Executive Chef, Jim Ward