

SCC SUMMER MENU

APPETIZERS & SOUPS

Soup Du Jour	\$5/\$7	Loaded Chili Nachos	\$15
New England Clam Chowder	\$5/\$7	Jack Cheese, Chili, Pico de Gallo, Jalapeño, Guacamole & Sour Cream	
French Onion Soup	\$8		
Chili with Cheese & Onions	\$8	Pesto Burrata	\$11
Avocado Toast	\$9	Basil Pesto, Heirloom Tomato, Ciabatta Crostini	
Wheatberry bread, Avocado, Tomato, Caraway spice mix, Olive Oil and Black Lava salt		SCC Wings	\$16
		8 crispy fried wings tossed in choice of sauce with celery, carrots & Ranch	
Chix Bacon Ranch Quesadilla	\$14	Southwest Chicken Eggrolls	\$10
Pepperjack and Provolone, Tomato, Chipotle Ranch & Pico de Gallo		Fire roasted corn & black bean relish with bayou drizzle	
Coconut Shrimp	\$15		
Thai chili dipping sauce			

SALADS

Roasted Beet Salad	\$14	Ginger Steak Salad	\$18
Swiss chard Spinach and Kale mix, red and gold beets, almonds & goat cheese finished with honey mustard dressing.		Grilled Beef Tenderloin, ginger soy glaze Mixed greens with red onions, cucumbers, grape tomatoes, portabella mushrooms with pickled ginger dressing and crispy onions	
Apple Burrata Salad	\$16	Caesar Cobb	\$15
Swiss Chard Spinach and Kale mix, Honey Crisp Apples, Burrata cheese, Walnuts, Pomegranate vinaigrette & Balsamic reduction		Romaine, Avocado, Bacon, Grape Tomatoes, Croutons, Parmesan Cheese, with Caesar Dressing	
SCC Chicken or Tuna Salad	\$15		
Over Bib Lettuce, Avocado, Gorgonzola, Balsamic			

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

HOUSE MADE PIZZA

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

KIDS MENU

Hot Dog	\$8
Mac 'n Cheese	\$8
Chix Fingers	\$8
Fish & Chips	\$8
Hamburger	\$8

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SANDWICHES, PANINIS & TACOS

Roast Beef Caprese Sandwich	\$16	Grilled Chicken Sandwich	\$13
Rare sliced Roast Beef, tomato, pesto, fresh mozzarella, arugula, & balsamic reduction toasted focaccia		Bib lettuce, tomato, cheese, toasted Ciabatta roll. Or get it Cajun style	
Turkey BLT	\$14	SCC House Burger	\$14
Oven roasted turkey breast, bacon, lettuce, tomato and cranberry aioli		Bib lettuce, tomato, red onion, cheese	
SCC Chicken or Tuna Salad Wrap	\$13	Black Bean Quinoa Burger	\$14
Lettuce, tomato, avocado		Bib lettuce, tomato, red onion	
Chicken Parmesan Sandwich	\$14	Fish Sandwich	\$14
Toasted focaccia		Beer battered Cod with lettuce & tomato on a toasted ciabatta roll	
Fish Tacos	\$16	Lobster Salad Roll	\$24
Grilled or Cajun Style Mahi Jack cheese, Pico de Gallo, Creole/Sour cream Drizzle		SCC Lobster salad with Bib lettuce on a toasted bun	
Chicken Tacos	\$16	Philly Steak-N-Cheese	\$15
Grilled or Cajun Style Chicken, Jack cheese, Pico de Gallo, Creole/Sour cream Drizzle		Shaved sirloin topped with peppers, onions and American cheese	
Panini Du Jour	\$15	Philly Chicken-N-Cheese	\$14
Blackboard special, check with your server!		Shredded chicken topped with peppers, onions, & American cheese	

\$2 Add Ons: Bacon, Avocado, Sauteed Mushrooms or Fried Egg

Sides: Chips, French fries, Sweet Potato Waffle Fries, Onion Rings, House salad, Caesar salad, Fruit

ENTREES

Available after 4pm

Blackened Chicken Pasta	\$21	SCC Veal Parmesan	\$26
Penne pasta with Cajun chicken Boursin Cream Sauce		Crispy fried veal cutlet smothered with mozzarella cheese over linguine tossed in house Marinara	
Chicken Curry Bowl	\$20	Grilled Ribeye*	\$32
Coconut rice, broccoli, carrots, and bell peppers, grilled chicken in Coconut Curry Sauce		14 oz ribeye finished with house garlic shallot butter	
Lemon Pepper Mahi Mahi*	\$25	Filet Medallions*	\$32
Oven roasted Mahi Mahi with a Lemon Pepper Butter Sauce		Two 5 oz tenderloin medallions grilled with roast shallot demi glaze	
Cod Au Gratin	\$23		
Fresh cod baked with a parmesan sauce topped with crispy panko crumbs			

**Served with potato and vegetable of the day
**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

Executive Chef, Jim Ward

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Wines

	<u>Glass</u>	<u>Bottle</u>
Ecco Domani Pinot Grigio	\$8	\$32
Chateau St. Michelle Riesling	\$8	\$32
Joel Gott Rose	\$9	\$36
Oyster Bay Sauvignon Blanc	\$9	\$36
Josh Chardonnay	\$9	\$36
J. Lohr Arr		



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