



It is important for us to offer entrées that meet a variety of dietary needs, our kitchen and staff are willing to accommodate your request.

Appetizers-

Un-Stuffed Pepper Boat 10

Served with Crostini's

Seared Scallops & Bacon 14

With Asian Glaze

Florentine Stuffed Mushrooms 10

Calamari 10

With Sweet Chili Sauce

Steamed Mussels 12

With Garlic Wine Broth

Shrimp Cocktail 8

Fried Goat Cheese 10

With Honey and Pistachio's

Pan Seared Polenta 8

With Tomato Jam and Fresh Mozzarella

Anytime Sandwiches-

S.C.C. Steak Burger 12

½ pound Steak Burger cooked to perfection, Lettuce, Tomato & Onion on your choice of White or Wheat Roll

Beef on Weck 10

Roast Beef in Au Jus piled high on a Toasted Weck Roll

**Anytime Sandwiches are served with House Chips and a Pickle*

Salads-

S.C.C. House Salad 8

Field Greens, Garden Peas, Carrots, Red Onions, Tomatoes and Croutons with your choice of dressing

Classic Caesar Salad 12

Chopped Romaine, Croutons & Parmesan Cheese tossed in Caesar Dressing

Add Chicken 3, Shrimp 6, Salmon 6, Sirloin 6

Spring Chicken Salad 14

Lemon Pepper Grilled Chicken Breast over Field Greens and topped with fresh Strawberries & Blueberries, sprinkled with Almond Slivers and served with Home-made Lemon Poppy Seed Dressing.

Dressing: House Balsamic, Ranch, Bleu Cheese, Raspberry Vinaigrette, Catalina, Thousand Island,

Bleu Cheese Crumbles \$1, Goat Cheese \$1 Feta Cheese \$1

Soups-

French Onion Bake 5...7

Thyme Infused Beef Broth, Artisan Croutons & Provolone Cheese

Seafood Bisque 5...7

Creamy Lobster Stock, Sherry, Shrimp & Crabmeat

Soup du Jour 5...6