

# BRUNCH MENU

## BREAKFAST SPECIALTIES

### Steak & Eggs 18

grilled rib eye steak, two farm fresh eggs cooked to your request, crispy breakfast potatoes

### Croissant Breakfast Sandwich 12

toasted croissant with two scrambled eggs, applewood bacon, fontina & cheddar cheese, choice of crispy breakfast potatoes or sliced vine ripened tomatoes

### Huevos Rancheros 10

two eggs any style, black beans, ranchero sauce, queso fresco, roasted tomato salsa and avocado

## FROM THE GRIDDLE

### Crème Brulee French Toast 10

your choice of applewood bacon or sausage

### Buttermilk Pancakes 10

served with your choice of blueberries or bananas

### Malted Belgian Waffle 9

choice of strawberry, cinnamon or orange pecan butters

## SOUPS & STARTERS

### Boston Clam Chowder 6.75/4.50

### Crab Bisque 6.75/4.50

### Dungeness Crab Cakes 13.95

lemon-shallot vinaigrette

### Crispy Wild Prawns 11.95

togarashi dipping sauce

### Sesame-Black Pepper Char Rare Ahi 13.95

cucumber salsa, wasabi vinaigrette

### Fried Calamari 10.95

lemon-tarragon aioli & cocktail sauce

### Wild Prawn Cocktail 11.95

### Dungeness Crab Cocktail 11.95

## ENTREES

### Macadamia Nut Crusted Alaskan Halibut 23.95

wild rice pilaf, green beans, julienne of carrots and brown butter

### Halibut Fish'n Chips 20.95

citrus aioli and malt vinegar

### Wild Prawn Fettuccine 17.95

lemon garlic butter sauce with artichoke hearts, organic cherry tomatoes and spinach

### Char Grilled Creative Farms King Salmon 19.95

over cannellini bean cassoulet, braised fennel and red chard with sun dried tomato pesto, toasted pine nuts

### Skirt Steak Frites 17.95

rosemary blue cheese shoestrings, cabernet reduction

## EGGS SELECTION

### Two Eggs, Any Style 11

cooked to your request, choice of bacon, sausage, ham or house made chicken & sun dried pear sausage, crispy breakfast potatoes

### Crabcakes Benedict 17

two poached farm fresh eggs, two dungeness crabcakes, hollandaise sauce

### Traditional Eggs Benedict 13

two poached farm fresh eggs with canadian bacon on english muffin, hollandaise sauce

## OMELETS

### Grilled Portabella & Cherry Tomato 10

laura chenels chevre cheese

### Dungeness Crab & Avocado 16

oven dried tomatoes and brie cheese

### Spicy Tasso Ham, Potato and Pasilla 12

fresh thyme, cheddar cheese and seasonal fruit

## SANDWICHES

### Scott's Burger 10.95 add Bacon 1.50

peppadew cheddar or sonoma garlic jack

### Jerk Spiced Swordfish 14.95

avocado, mango chutney

## SALADS

### Scott's Caesar 7.50

add Chicken or Grilled Prawns 6.00

### Field Greens 7.50

whole grain mustard vinaigrette

### Baby Spinach, Romaine & Cherry Tomato 7.50

fresh mozzarella, pine nuts and balsamic vinaigrette

### Pacific Rim Salad 10.50

kaffir lime vinaigrette, avocado-mango relish, add thai beef, ahi tuna or crispy calamari 6.00

### Shrimp Louis 13.95 Small 10.95

bay shrimp with louis dressing on the side

### Dungeness Crab Louis 17.95 Small 14.95

always fresh, always in season

### Combo Louis 16.95 Small 13.95

dungeness crab and bay shrimp