SCOVILL'S GRILL

Monday Menu

Starters

MOZZARELLA STICKS - \$9

Served with house made Marinara sauce.

SOFT PRETZELS - \$11

Bavarian Pretzels served with beer cheese and Chili Mustard.

CHICKEN TENDER BASKET - \$14

Served with french fries.

CRISPY CALAMARI - \$15

Lightly breaded & fried Calamari rings with diced Tomatoes, Olives, and Banana Peppers tossed in a White Wine and Garlic sauce.

BRUSCHETTA - \$10

French bread crostini's topped with pesto, tomatoes, parmesan cheese, and balsamic drizzle.

BRAE BURN BUFFALO CHIPS - \$9

House made chips tossed in Buffalo sauce with melted Blue cheese crumbles & Green Onions.

CHICKEN WINGS - \$16

12 bone-in wings with your choice of sauce.

BONELESS CHICKEN WINGS - \$13

Served with your choice of sauce and celery sticks.

Wing Sauces: Buffalo Hot/Medium, Country Sweet, Texas Twister, Cajun Dry Rub, BBQ

Soups and Salads

SOUP OF THE DAY - CUP \$5 / BOWL \$7

FRENCH ONION SOUP - CUP \$6 / CROCK \$8

PITTSBURGH SALAD - \$14

Bed of mixed greens, tomatoes, bacon, cheddar, banana peppers, and sweet potato fries, served with Riviera dressing.

CRISPY CALAMARI SALAD - \$17

Fresh field greens, onions, thinly shaved carrots, banana peppers, tomatoes and olives topped with crispy fried calamari and parmesan cheese. Served with a white wine citrus vinaigrette.

CAESAR SALAD - 🗐

Romaine lettuce, Parmesan cheese, Croutons tossed in a Creamy Caesar dressing.

BUFFALO CHICKEN SALAD - \$15

Grilled chicken tossed in buffalo sauce over romaine lettuce with crumbly blue cheese, tomatoes, and banana peppers.

APPLE CRANBERRY AND WALNUT SALAD - \$12

Baby Spinach, Apples, Cranberries, Walnuts, and Goat cheese served with a Balsamic Vinaigrette.

Pizza

PERSONAL - 7" - \$6

- \$.50 per topping

- \$1.25 per topping

14" PIZZA WITH CHEESE - \$14

PIZZA AND WING SPECIAL - 14" 1 TOPPING PIZZA AND:

12 Boneless Wings - \$20.....12 Bone-in Wings - \$24

Toppings: Pepperoni, Sausage, Ham, Onions, Peppers, Mushrooms, Banana Peppers

Wraps, Eggrolls, and Onesadillas

CHICKEN CAESAR WRAP - \$12

Grilled chicken, romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

BUFFALO CHICKEN WRAP - \$14

Your choice of grilled or crispy chicken, provolone cheese, sautéed peppers & onion, lettuce, bleu cheese dressing and medium sauce

CHICKEN QUESADILLA - \$13

Grilled Chicken, Tomatoes, Green Onions, Jalapenos, and Cheddar cheese. Side of Sour cream and Salsa.

– Add \$4 to substitute with steak.

EGGROLL OF THE DAY - \$13

Ask your server about today's special eggroll.

Sandwiches and Burgers

CHICKEN PHILLY SUB - \$14

Grilled Chicken with Onions, Peppers, Mushrooms and Mozzarella cheese on a sub roll with mayo.

CHICKEN MUSHROOM SWISS SANDWICH - \$14

Grilled Chicken breast with Sautéed Mushrooms & Swiss cheese on a Brioche bun served Cajun Mayo.

THE REUBEN - \$14

Shaved Corned Beef with Sauerkraut, Swiss cheese, and Thousand Island dressing on Swirl Rye Bread.

PORTABELLA MUSHROOM SANDWICH - \$14

Grilled Portabella mushroom cap in a Ciabatta bun, topped with roasted Red Peppers, Mozzarella, Pesto, and Bibb lettuce.

ALL AMERICAN BURGER - \$14

½ pound burger on a Brioche bun with Bibb lettuce, Tomato, Onion & choice of cheese.

BEEF ON WECK - \$14

Shaved Roast Beef on a Kummelweck roll. Served with Horseradish Aioli and Au Jus.

VFGGIF BURGFR - \$13

Veggie patty, Bib lettuce, Tomato, Onion, Provolone cheese, and Sweet Chili Aioli on a Brioche bun.

SHAVED STEAK SUB - \$14

Shaved Rib-eye Steak with Sautéed Onions, Peppers, and Mushrooms on a toasted sub roll with Mozzarella cheese and Mayo.

- Sides: French Fries, Sweet Potato Fries, House Chips, Side Salad -

Intrées

ALL YOU CAN EAT FRIED CHICKEN (DINE-IN ONLY) - \$20 / PERSON

Delicious fried chicken served with starch of the day and coleslaw.

SIRLOIN STEAK - \$28

30 day aged 10 ounce center cut Sirloin served with your choice potato and vegetables .

- Add: Blue cheese topping \$2, Shrimp \$7

FRIED CHICKEN DINNER - \$14

4 piece fried chicken served with starch of the day and coleslaw.

CHICKEN PARMESAN - \$21

Breaded Chicken cutlet topped with Provolone Cheese and house made Marinara. Served over pasta.