

SCOVILL'S GRILL

Appetizers

Flatbread of The Week
Ask your server about the flatbread of the week.
\$15

Fried Cheese Curds
Served with a buffalo aioli. \$11

Bruschetta
Toasted baguette with red pepper pesto, tomato, onion, shredded parmesan, basil, and balsamic drizzle. \$12

Buffalo Chips
House chips tossed in buffalo sauce with melted blue cheese crumbles and green onions. \$9
~ Add Chicken \$6 ~

Chicken Wings
12 Bone-in wings with your choice of sauce. \$14

Nachos
Tomato's, cheddar cheese, taco meat, black bean corn salsa and green onions. \$13

Brisket Eggrolls
Cheddar cheese, tomato black bean corn salsa, and brisket, served with a Texas Twister aioli drizzle. \$15

Crispy Calamari
Breaded and fried calamari rings with diced tomatoes, olives, and banana peppers tossed in a white wine and garlic sauce. \$15

Soft Pretzels
Served with chili mustard and beer cheese. \$9

Boneless Chicken Wings
Served with your choice of sauce. \$13

~ Wing Sauces: Buffalo Mild/Medium/Hot, Country Sweet, Cajun Dry Rub, BBQ, Sweet Chili, Texas Twister, Carolina Gold, Jamaican Jerk ~

Soups

Soup of the day
Cup \$5/Bowl \$7

French Onion
Cup \$6/Crock \$8

Salads

Caesar Salad
Romaine lettuce, parmesan cheese, croutons with creamy caesar dressing. \$13

Chopped Salad
Green leaf lettuce, cabbage, kale, red cabbage, green onions, cheddar cheese, dried cranberries, almonds and served with poppy seed dressing. \$13

Taco Salad
Fried tortilla bowl, lettuce, tomato, onions, cheddar cheese, and served with salsa ranch. \$15

Blueberry Spinach Salad
Baby spinach, fresh blueberries, mandarin oranges, almonds, and feta cheese. Served with a mixed berry vinaigrette. \$14

Buffalo Chicken Salad
Grilled or crispy chicken tossed in buffalo sauce over romaine lettuce with crumbly blue cheese, tomatoes, and banana peppers. \$16

Cob Salad
Chopped romaine, tomato, bacon, avocado, blue cheese crumbles and a hard boiled egg. \$14

~ Add-on to any salad: Taco Meat \$4, Chicken \$6, Shrimp \$7, Bacon Smoked Salmon \$7, Salmon \$7, Steak \$9 ~

Sandwiches, and Burgers

All American Burger

½ lb. burger on a kaiser roll with American cheese, lettuce, tomato, onion, served with a side of house made burger sauce. \$16

Beef on Weck

Shaved roast beef on a Kimmelweck roll. Served with horsey mayo and au jus. \$14

Tuna Pita Pocket

Tuna salad, swiss cheese, roasted red pepper, lettuce, and tomato in a pita pocket. \$15

Veggie Burger

Veggie patty, lettuce, tomato, onion, provolone cheese, and sweet chili aioli on a Kaiser roll. \$15

Scovill's Chicken Sandwich

Breaded chicken with ham and swiss cheese topped with chili mustard on a Kaiser roll. \$15

Shaved Steak Sub

Shaved rib-eye steak with sautéed onions, peppers, and mushrooms on a toasted sub roll with mozzarella cheese and mayo. \$15

Shaved Smoked Brisket Sandwich

Smoked brisket with cheddar cheese, crispy onions, coleslaw, and Texas Twister aioli. \$17

Build Your Own B.L.T.A.

Bacon, lettuce, tomato, avocado, and sweet chili aioli on sliced sourdough bread. \$12

~ Add Turkey \$4, Salmon \$5, Bacon Smoked Salmon \$6 ~

Hawaiian Turkey Burger

Turkey burger topped with pineapple, bacon, fried jalapenos, provolone cheese, and Jamaican jerk aioli on a toasted Kaiser roll. \$17

~ Sides: French Fries, Sweet Fries, Tator Tots, House Chips, ~

Entrées (available after 4:30 PM)

Strip Sirloin

8 oz. 30 day aged strip sirloin steak. Served with vegetable and choice of starch. \$29

~ Add: Shrimp \$7, Sautéed Mushrooms and Onions \$4, Blue Cheese topping \$2 ~

Chicken French

Battered & pan fried chicken cutlet served with a traditional French sauce with spinach and pasta. \$25

Akura Salmon

Pan seared salmon with sweet chili sauce, topped with a pineapple compote. Served with rice, and vegetables. \$26

Panko Shrimp

Panko breaded shrimp tossed in a house bang bang sauce. Served over rice with broccoli and pickled red cabbage and crispy wontons. \$26

St. Louis Smoked BBQ Ribs

Smoked ribs with corn bread and baked beans.

~ ½ Rack \$27 / Full Rack \$33 ~

Chicken Parmesan

Breaded chicken cutlet topped with parmesan and mozzarella cheese and house made marinara. Served with pasta. \$22

Grilled Ahi Tuna Steak

Cajun dry rubbed tuna steak over a bed of greens, hand picked micro greens and topped with a cilantro lime aioli drizzle. Served with rice and vegetables. \$26

Southwestern Ahi Tuna Nachos

Fried corn tortillas, tomato, black bean corn salsa, rice, chipotle aioli, topped with fresh tuna and a lime honey cream fresh drizzle. \$26

Ask your server about our gluten free options.