

Scovill's Grill

MENU

STARTERS

SCOVILL'S NACHOS | \$11

TORTILLA CHIPS TOPPED WITH CHEDDAR CHEESE, RED ONIONS, JALAPEÑOS, TOMATOES, QUESO, AND ICEBURG LETTUCE.

ADD CHICKEN | \$7 • PULLED BEEF | \$7

QUESADILLA | \$9

CHEDDAR CHEESE, TOMATOES, GREEN ONIONS, AND JALAPEÑOS.

ADD CHICKEN | \$7 • STEAK | \$10

BRUSCHETTA | \$13

TOASTED BAGUETTE WITH BASIL PESTO, TOMATO, SHREDDED PARMESAN, AND BALSAMIC DRIZZLE.

COCONUT SHRIMP | \$16

FRIED COCONUT SHRIMP, SERVED WITH SWEET CHILI SAUCE AND FRENCH FRIES.

SPINACH ARTICHOKE DIP | \$15

SERVED WITH TORTILLA CHIPS

CRISPY CALAMARI | \$17

FRIED BATTERED CALAMARI RINGS WITH TOMATOES, OLIVES, AND BANANA PEPPERS, IN A WHITE WINE-GARLIC SAUCE.

FLATBREAD OF THE WEEK | \$15

CHICKEN FINGER BASKET | \$14

SERVED WITH FRENCH FRIES OR HOUSE CHIPS.

CHICKEN WINGS | \$17

12 BONE-IN WINGS WITH CHOICE OF SAUCE.

WING SAUCES: COUNTRY SWEET, SWEET CHILI, BUFFALO MILD/MEDIUM/HOT, TEXAS TWISTER, BBQ, CAROLINA GOLD, CAJUN DRY RUB, JAMAICAN JERK, GARLIC PARMESAN, HOT GARLIC PARMESAN

SOUP

SOUP OF THE DAY • CUP \$6/BOWL \$8

FRENCH ONION • CUP \$8/CROCK \$10

SALADS

CAESAR | \$13

ROMAINE LETTUCE, PARMESAN CHEESE, AND CROUTONS, WITH CREAMY CAESAR DRESSING.

STRAWBERRY SPINACH | \$14

SPINACH, STRAWBERRIES, RED ONION, ALMONDS, FETA WITH BALSAMIC VINGARETTE.

COBB | \$15

ROMAINE LETTUCE, BACON, BLEU CHEESE CRUMBLES, TOMATO, AVOCADO, HARD BOILED EGG, WITH CHOICE OF DRESSING.

CITRUS ASIAN | \$14

MANDARIN ORANGES, CUCUMBERS, RED ONIONS, FETA CHEESE, CRISPY WONTONS, SERVED WITH A SESAME DRESSING.

• SALAD ADD ONS: GRILLED CHICKEN \$7, PANKO CHICKEN \$9, CRISPY CHICKEN \$7, SHRIMP \$10, SALMON \$10, FRIED CALAMARI \$10, STEAK \$10 •

HANDHELDS

ELK BURGER | \$20

8OZ ELK PATTY WITH CHEDDAR CHEESE, PICKLED ONIONS, FIELD GREENS, AND BBQ AIOLI ON CIABATTA BUN.

SMASH BURGER | \$17

8OZ BURGER WITH AMERICAN CHEESE, LETTUCE, TOMATO, WHITE ONION, BACON, AND HOUSE MADE AIOLI, ON A KAISER ROLL.

STUFFED PORTOBELLO | \$15

PORTOBELLO MUSHROOM CAP STUFFED WITH ROASTED RED PEPPERS, ARTICHOKES, CARAMELIZED ONIONS, AND MOZZARELLA CHEESE, TOPPED WITH GREENS, WITH A BALSAMIC DRIZZLE ON A CIABATTA BUN.

BEEF ON WECK | \$16

SHAVED ROAST BEEF ON A KIMMELWECK ROLL. WITH A SIDE OF HORSEY MAYO AND AU JUS.

CAPRESE CHICKEN | \$16

PESTO, TOMATO, RED ONIONS, FRESH MOZZARELLA CHEESE, AND BALSAMIC DRIZZLE ON CIABATTA BUN.

BBQ PULLED BEEF SANDWICH | \$18

TOPPED WITH ONION RINGS, CHEDDAR CHEESE, COLE SLAW, BBQ SAUCE, ON A BRIOCHE BUN.

CHICKEN SALAD SANDWICH | \$15

TOPPED WITH LETTUCE AND TOMATO ON A CIABATTA BUN.

WRAPS

CHICKEN CAESAR | \$16

GRILLED OR CRISPY CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE, AND CROUTONS, WITH CREAMY CAESAR DRESSING.

BUFFALO CHICKEN | \$16

GRILLED OR CRISPY CHICKEN, LETTUCE, TOMATO, BANANA PEPPERS, AND BLEU CHEESE CRUMBLES.

CALIFORNIA TURKEY | \$17

TURKEY, AVOCADO, BACON, LETTUCE, TOMATO, AND SRIRACHA AIOLI.

• GLUTEN FREE OPTIONS AVAILABLE •

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

ENTRÉES

SERVED AFTER 4:30PM

CHICKEN PARMESAN | \$25

8OZ BREADED CHICKEN CUTLET WITH HOUSE MADE MARINARA, SERVED OVER PASTA, TOPPED WITH CHEESE.

SCOVILL'S CHICKEN | \$25

CRISPY PANKO CHICKEN CUTLET WITH HAM, SWISS CHEESE, WITH OUR SIGNATURE CHILI MUSTARD. SERVED WITH MASHED POTATOES AND VEGETABLES.

MEDITERRANEAN PASTA | \$22

TOMATOES, KALAMATA OLIVES, BANANA PEPPERS, CAPERS, FETA CHEESE, IN A WHITE WINE GARLIC SAUCE OVER ANGEL HAIR PASTA.

ADD CHICKEN \$7 • ADD SHRIMP, CALAMARI, OR SALMON \$10

PESTO CREAM VEGGIE RIGATONI | \$24

CHERRY TOMATOES, MUSHROOMS, PEPPERS, ONIONS, GARLIC, ZUCCHINI, TOPPED WITH FRESH MOZZARELLA, BASIL, AND BALSAMIC DRIZZLE.

TZATZIKI SALMON | \$28

PAN SEARED SALMON, TOPPED WITH TZATZIKI SAUCE, SRIRACHA DRIZZLE, AND CRISPY WONTONS. SERVED WITH RICE AND ROASTED VEGETABLES.

AHI TUNA NACHOS | \$26

SESAME ENCRUSTED AHI TUNA AND RICE ON FRIED WONTON NACHOS TOPPED WITH SRIRACHA MAYO AND KOREAN BARBECUE DRIZZLE.

BEEF SHORT RIB | \$25

SLOW ROASTED BEEF SHORT RIBS TOPPED WITH A CHERRY DEMI-GLACE SERVED WITH MASHED POTATOES AND ROASTED VEGETABLES.

FRESH CUT STEAKS

12OZ RIBEYE | \$40

8OZ STRIP SIRLOIN | \$30

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF STARCH.

ADD MUSHROOMS AND ONIONS | \$2

ADD SHRIMP | \$6

ADD BLEU CHEESE CRUMBLES | \$2

SIDES

STEAK FRIES | SHOE STRING FRIES

MAC SALAD | HOUSE CHIPS

SWEET POTATO FRIES +2 | ONION RINGS +\$2

SIDE SALAD +\$3 | CUP OF SOUP +\$2