

Restaurant Week 2024

March 14th – 24th \$65 Dinner Menu

Traditional Ceaser Salad or a Cup of Lobster Bisque

Cape Code Seared Scallop Served on a Bed of Roasted Corn and Poblano Pepper Risotto

Chard-Broiled Double Cut Pork Chop

Sautéed Spinach and Shiitake Mushrooms, Garlic Mash Potatoes

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Dungeness Crab Encrusted Swordfish

Lemon Butter sauce, Garlic Mash Potatoes

or

Scott's Famous Seafood Cioppino

Fresh Fish, Dungeness Crab Quarter, Shellfish Simmered in a Hearty Marinara Sauce

> Chocolate Velvet Cake or Key Lime Pie

\$65 per Guest, Does Not Include Gratuity or Sales Tax
Not Valid with any other Promotions
No Substitutions