

Scovie's Dinner Menu

Appetizers

FRESH MOZZARELLA AND TOMATOES topped with fresh Basil & a Balsamic Vinaigrette \$6

SMOKED SALMON PATE' Salmon Mousse' wrapped with smoked salmon lox, served with French bread. \$9

SHRIMP KABOB brushed with Scovie's Ginger Wasabi Sauce, served with grilled sun dried tomato polenta \$7

PIZZA MARGHERITA Mini parmesan crust pizza dough w/ fresh mozzarella, tomatoes & basil. \$9

SHRIMP LENNY Crab stuffed shrimp, wrapped in bacon & sauteed in olive oil \$8

SMOKED CHICKEN & CHEESE QUESADILLA served with sour cream, & salsa on the side \$6

BAKED BRIE topped with apricots then wrapped in a pastry dough & baked till golden brown. Served with French bread and apple slices. \$9 **WHEN AVAILABLE**

SALADS

BRIDGE STREET SALAD. Grilled Chicken breast tossed with Gorgonzola, roasted red peppers, tarragon vinaigrette and topped with toasted almonds. \$8

NORTHERN MICHIGAN CHICKEN SALAD on a bed of Romaine, garnished with tomato wedge, cucumber slices, and shredded carrot. \$8

SOUTH WEST CAESAR SALAD. Chipotle' caesar dressing tossed with fresh romaine, parmesan and croutons. \$7 add chicken: \$9

DINNER SALAD Tossed greens, carrot, cucumber, tomatoes, and house made croutons. \$5

Choice of dressings: Mango chardonnay, Ranch, Paris tarragon vinaigrette, sun-dried tomato Bleu cheese, and Salsalido French.

Entree's

- * **GRILLED SALMON.** Wild Chilean Salmon char-broiled and glazed with Scotty's best Bar-B-Q Sauce. Served with saute'ed greens \$10
- * **PLANKED WHITEFISH.** Seasoned with Fresh herb seasoning and Citrus butter. Surrounded with Duchess Potatoes and baked to a golden brown \$13
- * **NEW YORK STRIP STEAK** 8 oz. very lean and butchered in house \$9
- CALVES LIVER** sauteed, and deglazed with Merlot served with sauteed onions and bacon \$9
- * **T-BONE** 22 oz T-Bone Steak grilled to your liking and topped with crispy fried onions \$22
- * **BAR B Q SPARE RIBS.** Cooked slow and smothered with Scotty's Best Bar B Q sauce. 1/2 slab \$11 whole slab \$19
- * **SWEET APPLE BAR B Q PORK CHOP.** One pound Plath's smoked pork chop Grilled with Mississippi style sweet Bar B Q sauce. \$12
- * **GRAND MARNIER CHICKEN.** Sauteed chicken breast deglazed with grand marnier and finish with a orange sauce topped with toasted sesame seeds \$10
- * **SUMMER CHICKEN SAUTE'** Sauteed chicken breast with dried cherries & pecans, and finished with white wine and honey. \$10
- * **FETTUCINI ALFREDO.** Egg fettucini tossed in classic alfredo sauce and topped with grated parmesan. Served with a bread stick \$8. add blackened or grilled Chicken \$10. Shrimp \$12
- * **STEAK AU PROUVRE'** Pepper crusted, pan seared lean strip loin with a brandy Dijon cream sauce \$12

BEVERAGES:

Coca-cola Products \$1.50 ; Sparkling water \$2.25

IBC Rootbeer \$1.85 ; Juices \$1.85

Brewed Iced Tea \$1.50 ; Coffee \$1.75

Bottled spring water \$1.50 ; Hot Tea \$1.75