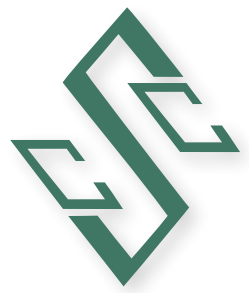


# Dinner



## Appetizers

French Onion Soup ~ \$6

Calamari ~

Dusted with Cajun Seasoned Flour & Flash Fried.  
Served with Thai Chili Sauce 12

Crab Cake ~

Homemade Panko Crusted Lump Crab Cake on Mixed Greens  
with Boom-Boom & Thai Chili Sauce 10

Boom-Boom Shrimp ~

Beer Battered Fried Jumbo Shrimp on Mixed Greens with  
Boom-Boom Sauce 12

Stuffed Banana Peppers ~

House Stuffed with Blend of Cheese, Garlic, Shallots served over  
Grilled Baguette with Garlic Oil 11

Buffalo's Original Pizza Logs ~

Hand Rolled, Stuffed with Pepperoni & Mozzarella with side of  
Marinara 9

## Sandwiches & Burgers

Choice of Homemade Chips or Fries or Fruit

SCC Burger ~

Grilled 8oz Special Blend of Sirloin, Brisket & Short Rib on Brioche  
Roll. Choice of Cheese With Lettuce, Tomato & Onion 12  
Additional toppings - Bacon, mushroom, caramelized onion

Whiskey Burger ~

Grilled 8oz Special Blend of Sirloin, Brisket & Short Rib with  
Cheddar, Lettuce, Tomato, Caramelized Onion & House Made  
Whiskey Sauce 12

Prime Rib on Weck ~

Shaved House Roasted Prime Rib Dipped in Au Jus, on  
Kimmelweck Roll with Horseradish 12

Steak Sandwich ~

8oz Grilled Steak with Sautéed Onions, Mushrooms, Provolone  
on Toasted Costanzo Roll 14

BBQ Chicken Sandwich ~

BBQ Grilled Breast, Roasted Red Pepper, Cheddar, Lettuce  
& Tomato 12

## Weekly Dinner Specials

Friday ~ Fresh Cod Fish Fry & Fresh Catch

Saturday ~ Prime Rib Night

## Salads

Blackened Steak Salad ~

Blackened Tenderloin tips, mixed greens, dried cranberries, candied  
walnuts, tomatoes & diced red onion with balsamic vinaigrette 14

Chopped BLT ~

Bacon, Lettuce & Tomato Chopped & Tossed with Ranch 9  
Add Chicken 5 Add Shrimp 8 Add Salmon 9

Souvlaki ~

Crisp Romaine, Kalamata Olives, Feta, Red Onion, Diced Tomato &  
Pepperoncini with Greek Vinaigrette & Toasted Pita 10  
Add Chicken 5 Add Shrimp 8 Add Salmon 9

Traditional Caesar ~

Crisp Romaine, Parmesan & Garlic Croutons Tossed in no anchovy  
Dressing 8  
Add Chicken 5 Add Shrimp 8 Add Salmon 9

## Entrees

Entrees add soup or house salad \$2.50

Rib-Eye ~

20oz Bone-In Angus Rib Eye, Cowboy Butter, Seasonal  
Vegetable & Starch 38

Filet Mignon ~

6oz Angus Filet, Herb Butter, Seasonal Vegetable & Horseradish  
Mashed Potato 32

Crab Cakes ~

Homemade Panko Crusted Lump Crab Cakes, Thai Chili & Boom  
Boom Sauce, Seasonal Vegetable & Starch 26

Lamb Shank ~

16oz Slowly Braised Lamb Shank with Red Wine, Celery, Carrot,  
Onion & Rosemary with Seasonal Vegetable & Horseradish Mashed  
Potatoes 34

Diver Scallops ~

Pan Seared Diver Scallops, Beurre Blanc Sauce, Seasonal  
Vegetable & Starch 32

Chicken Picatta ~

Lightly Floured & Sautéed 8oz Breast with Picatta Sauce,  
Seasonal Vegetable & Starch 24

Pasta Bolognese ~

Slow Cooked Ground Pork & Beef, White Wine, Celery, Carrot &  
Onion, Tossed with Cavatappi Pasta 22

Norwegian Salmon ~

8oz Skinless Filet, Pan Seared Finished with Lemon, Dill, White  
Wine Sauce, Seasonal Vegetable & Starch 29

Cacio e Pepe ~

Olive Oil, Garlic, Fresh Ground Pepper, Pecorino Tossed with  
Spaghetti 16

\*\*Most items may be prepared gluten free, inquire with your  
server

\*\*Please notify your server of any food allergies