

Starters

Soup of the Day	<i>Served with a Brioche Roll</i>	MP
Spring Rolls	^V <i>Two Crispy Vegetable Spring Rolls Served with Sweet Chili Sauce</i>	4
Fried Pickles	^V <i>Served with Ranch Dressing</i>	6
Hand Cut Fries	^{V/GF} <i>Seasoned with Garlic, Thyme and Cajun Spices</i>	4
Surf and Turf Sliders	<i>Mini Scion Burger and a Mini Crab Cake Sandwich</i>	8
Endive Wraps	^{GF} <i>Smoked Pork Belly, Rock Shrimp, Peanuts, Carrots, Fennel, Fried Shallots, Cilantro, BBQ Sauce</i>	9
Seared Scallops	^{GF} <i>Three Large Scallops over Spicy White Bean Succotash</i>	9
Edamame Hummus	^{V/GF} <i>Served with Assorted Vegetables and Brown Rice Crackers</i>	5
Jambalaya Croquettes	^V <i>Black Bean Jambalaya, Smoked Mozzarella, Chipotle Sauce</i>	6
Crab Spinach Dip	^{GF} <i>Made with Crab, Spinach and Artichokes. Served with Garlic Crostini</i>	9
Sweet Potato Nachos	^{V/GF} <i>Sweet Potato Fries, Pico de Gallo, Jalapenos, Avocado Sauce, Cheese (Add BBQ Pork for +4)</i>	9
Mac and Cheese	^V <i>Smoky Five Cheese House Recipe (Add Bacon for +1)</i>	7

Salads

Add Chicken (Grilled, Crispy or Blackened) for +4 | Seared Scallops or Grilled Shrimp for +6

Simple Salad	^{V/GF} <i>Artisan Lettuce, Tomatoes, Cucumbers, Carrots, Feta, House Balsamic</i>	8
Spinach Salad	^{V/GF} <i>Baby Spinach, Candied Walnuts, Strawberries, Red Onions, Bleu Cheese, House Balsamic</i>	8
Wasabi Caesar Salad	^{GF} <i>Romaine, Wonton Strips, Carrots, Shaved Parmesan, Wasabi Caesar Dressing</i>	8
Italian Chopped Salad	^{V/GF} <i>Mixed Greens, Chickpeas, Artichokes, Sundried Tomatoes, Pistachios, Mozzarella, Lemon Dressing</i>	9
Arugula Salad	^{V/GF} <i>Arugula, Fennel, Red and Golden Beets, Mandarin Oranges, Almonds, Goat Cheese, Lemon Herb Dressing</i>	9

^V = Vegetarian ^{GF} = Available Gluten Free Upon Request | An 18% service charge may be added to all parties of six (6) or more.

Please note: Choice of rare or undercooked food may increase your risk of food borne illness.

Specials

Seared Tuna *Seared Sesame Crusted Tuna, Soy Ginger Sauce, Scallions, Sautéed Spinach* 12

Duck Breast *Seared Duck Breast, Pomegranate Port Reduction, Shallots, Grilled Asparagus, Mashed Potatoes* 22

Sandwiches

Served with Hand Cut Fries or Pasta Salad | Substitute a Side Salad or Grilled Broccoli for +2 | Add Bacon or an Egg for +2

Scion Burger *Ground Wagyu and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles, Peach Ketchup* 12

Crab Cake Sandwich *Jumbo Lump Crab Cake, Arugula, Fennel, Scion Sauce, Brioche Bun* 16

Portabella Caprese Panini ^V *Grilled Portabella, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto (Add Grilled Chicken +4)* 11

Vermont Panini *Roasted Turkey, Sharp Cheddar, Granny Smith Apples, Maple Dijon Mustard* 11

Lobster Reuben *Lobster Meat, Sauerkraut, 1000 Island, Swiss Cheese, Rye Bread* 16

Entrees

Steak Frites ^{GF} *10 oz. Ribeye Steak, Hand Cut Fries, Veal Demi Glace, Available Grilled or Blackened* 26

Spicy Yogurt Chicken ^{GF} *Marinated Chicken Breast, Grilled Tomatoes, Grilled Peppers, Yogurt, Sriracha, Pita* 16

Salmon Piccata ^{GF} *Herb Marinated Salmon, Caper Berries, Shiitake Mushrooms, Mashed Potatoes, Asparagus* 18

Carnitas BBQ Pasta *Spicy Pulled Pork, Peppers, Onions, Grilled Pineapple, BBQ Tomato Sauce, Fried Shallots* 17

LBJ Mac and Cheese *Lobster, Bacon, Jalapenos, Five Cheese Mac* 20

Duck Ravioli *Braised Duck, Smoked Mozzarella, Leeks, Basil, Spinach Alfredo Sauce* 17

Brussels Sprouts Scampi *Brussels Sprouts, Mushrooms, Garlic Tomato Sauce, Linguine (Add Shrimp for +6)* 15

Risotto ^{V/GF} *Roasted Corn, Asparagus, Zucchini, Mushrooms, Parmesan, Over Easy Egg (Add Scallops for +6)* 15

Maple Cider Pork Chop ^{GF} *Bone-In Pork Chop, Brandy Apple Sauce, Brussels Sprouts Provencal, Mashed Potatoes* 20

Avocado Pesto *Spinach, Sun Dried Tomatoes, Roasted Corn, Avocado Pesto, Linguine (Add Shrimp and Crab for +6)* 15