

STARTERS

Spanish Charcuterie <i>curated collection of cured meats and cheeses</i>	48
Caesar <i>garlic dressing, bacon, crouton</i>	24
Veal Meatball <i>grilled focaccia, grana padano, pomodoro</i>	28
Hen of the Woods Mushroom Toast <i>ciabatta, camembert, truffle honey</i>	27
Tuna Tartare 🍷 <i>wonton crisp, sesame crunch, yuzu dressing</i>	29
Claudio's Minestrone <i>pancetta, cannellini beans, olive oil</i>	18
Mexican Fonduta Dip <i>jalapeno, iberico ham, pressed corn tortillia</i>	26
Calamari 🍷 <i>lemon tzatziki, marinated artichokes, kalamata olives</i>	28
Shrimp Cocktail <i>classic fixings</i>	42



Scotioclub is a proud partner & supporter of Ocean Wise sustainable seafood
Vegetarian menu available upon request

MAINS

Rigatoni a la Vodka <i>guanciale, gremolata, dinapoli rosé</i>	42
Braised Lamb Shank <i>herbed mashed potatoes, broccoli rabe, roasted garlic jus</i>	58
Wild Black Cod Bouillabaisse 🍷 <i>steamed clams & mussels, poached shrimp, toasted sourdough</i>	64
Chicken Piccata <i>house made pappardelle, caperberries, st. brigid butter</i>	48
Aged Prime Double Smash Burger <i>dutch gouda, caramelized onions, boujee sauce</i>	42
Smoked Steelhead Trout Salad 🍷 <i>seasonal greens, farm fresh egg, citrus vinaigrette</i>	40
10oz Prime Rib Cut <i>yukon gold mash, roast heirloom carrot, yorkshire pudding</i>	82
12oz Striploin <i>potato gratin, king oyster mushrooms, red wine jus</i>	95

SIGNATURE SIDES

Potato Gnocchi
*mornay sauce
crispy cheese*
19

Brussel Sprouts
*pancetta
ice wine vinaigrette*
18

Iceberg Wedge
*blue cheese
pomodorini*
19