

The Scuffer

STEAK & ALE HOUSE

Appetizers

- * **ALE HOUSE FLATBREAD** Marinated Filet Mignon on a Greek pita, brushed with olive oil and topped with Cabot cheddar, bleu cheese crumbs and caramelized onions. **\$11.99**
- SHRIMP COCKTAIL** Jumbo cooked in Magic Hat #9 broth. **\$8.99**
- * **CRAB CAKES** House-made twin New England lump crab cakes with Dijon aioli. **\$9.99**

- WINGS** Dozen crispy wings tossed in choice of house maple habanero, buffalo, or dry Cajun spiced. **\$8.99**
- POTATO SKINS** Baked potatoes topped with Cabot cheddar, hickory bacon and scallions. **\$6.99**
- FRIED CALAMARI** Roasted red pepper aioli. **\$10.99**
- § **SWEET POTATO FRIES or ONION RINGS** \$ 6.99

Soups & Salads

- FRENCH ONION** Croutons, Swiss and Provolone cheese **\$5.99**
- LOBSTER BISQUE** **\$4.99 / \$6.99**
- NEW ENGLAND CLAM CHOWDER** **\$3.99 / \$5.99**
- ALE HOUSE CHILI** Long Trail Ale, beef & beans, red onions, melted cheese **\$3.99 / \$5.99**

- * § **BLUE ON BLUE SALAD** Blueberries, bleu cheese crumbles, mixed greens & Blueberry Vinaigrette. **\$8.99**
- § **CAESAR SALAD** Tossed in house Caesar dressing. **\$7.99**
- § **SCUFFER HOUSE SALAD** with choice of dressing: House Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian, 1,000 Island or Oil & Vinegar. Dinner **\$6.99** Side **\$3.99**
Add Steak Tips \$3.99, Grilled Chicken \$2.99 or Shrimp \$3.99 to any salad

****All Steak and Seafood Entrees come with House side salad, vegetable and choice of Long Grain & Wild Rice, Baked Potato or Mashed Potatoes****

Steak Entrées

All of our beef is hand-cut USDA CHOICE BLACK ANGUS BEEF.

- * **SCUFFER WHISKEY FILET** House made Jack Daniels sauce over an 7oz. grilled filet mignon. **\$23.99**
- PRIME RIB** Slow roasted and steeped in Switchback Ale. Scuffer cut 10oz. **\$14.99** King cut 14oz. **\$18.99**
- * **BLACK & BLUE BONE IN RIBEYE** 20oz. bone-in rib eye with melted blue cheese crumbles. **\$36.99**

- NY STRIP** 14oz. Strip, lightly seasoned and grilled to your liking. The steak lovers cut. **\$25.99**
- * **DELMONICO** 14oz. three peppercorn medley seasoned and grilled. Served with house demi glaze. **\$22.99**
- SIRLOIN TIPS** 12oz. grilled sirloin tips in a Jack Daniels and Coca-Cola marinade. **\$17.99**

How would you like your steak? Rare Cool, red center. *Medium-rare* Warm, red center. *Medium* Warm, pink center. *Medium-well** Hot, slightly pink center. *Well** Hot, fully cooked, no pink. * Steak served "butterflied"

Chef Specialties

- * **STATLER CHICKEN** VT Misty Knoll chicken served over sweet potato pancake, steamed brussel sprouts and apple cider reduction sauce. **\$17.99**
- * **PORK TENDERLOIN** Grilled and served with Rootbeer & Unibroue Ephemere Ale apple sauce over au gratin potatoes. **\$16.99**
- * § **ALFREDO LASAGNA** Three layered white lasagna with spinach ricotta, roasted red pepper ricotta and portabella mushrooms. **\$10.99**
- * **GLAZED SALMON** Grilled with maple ginger glaze over wasabi mashed potatoes. **\$17.99**

Lighter Fare

Lighter Fare includes choice of Baked Potato, Mashed Potato, Long Grain & Wild Rice, Seasonal Vegetable or Cole Slaw.

- NY STRIP** 8oz. Strip, lightly seasoned and grilled to your liking. **\$16.99**
- SHRIMP SCAMPI** Eight sautéed shrimp served over linguini. **\$15.99**
- * **FIVE SPICE CHICKEN** Grilled chicken breast in our tangy house marinade **\$10.99**
- FISH & CHIPS** Beer battered haddock deep fried served over fries and house cole slaw **\$10.99**
- ST LOUIS STYLE RIBS** Slow cooked in juices and house barbecue sauce, served with Cole Slaw. **\$18.99**

Seafood Entrées

- MARKET FISH** – Please ask your server about the Chef's daily selection.
- MAINE 1 ¼ LB LOBSTERS** Steamed and cracked. **Market price.** Enjoy Baked Stuffed \$3.99. Lazy man \$2.99
- * **BROILED SCUFFER SCALLOPS** Served with green apple pancetta drizzle. **\$19.99**
- BAKED STUFFED SHRIMP** Jumbo shrimp stuffed with house crabmeat stuffing and baked with lemon and drawn butter. **\$18.99**

Ale House Burgers

ALL Scuffer burgers are made with Vermont Woodcreek all natural beef and come with fries and pickle spear. Add onion rings for \$1.00, sweet potato fries for \$1.99. Add to any burger: bacon \$.99 or chili \$1.99

- GARLIC & ALE BURGER** 8oz. grilled burger with roasted garlic seasoning, Cabot cheddar and roasted garlic puree, lettuce, tomato, and red onion. **\$9.99**
- BACON & GUACAMOLE BURGER** 8oz. grilled burger with hickory bacon and avocado spread, lettuce, tomato, and red onion. **\$9.99**
- PORTABELLA MUSHROOM & CHEESE BURGER** 8oz. grilled burger topped with sautéed portabella mushroom and Cabot cheddar, lettuce, tomato, and red onion. **\$9.99**
- ALE HOUSE BURGER** 8oz. grilled burger topped with lettuce, tomato, and red onion. **\$9.29**
- * § **VEGETARIAN BURGER** Housemade veggie patty made of a blend of whole grain rice, kidney beans, cashews, fresh garlic, and roasted corn. Served on a toasted roll with lettuce, tomato, and red onion. **\$8.99**

ENTREE ADDITIONS

- King Crab Legs, 12oz, to any entree for **\$12.99**
- Salmon Filet, Chicken Breast, Sea Scallops, Crab Cakes, Sautéed Shrimp or Baked Stuff Shrimp to any order for **\$4.99**

ENHANCEMENTS

- House Jack Daniels Whiskey Sauce **\$.99**
- Rosemary Compound Butter **\$.99**
- Sautéed Asparagus **\$1.99**
- Sauces: Honey Mustard, Five Spice or Maple Habanero **\$.50**

Parties of six or more 18% tip will be added to your check. Separate checks are available for parties of less than six. We do not take personal checks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We strive to use local ingredients whenever possible. All weights are prior to cooking. All prices are subject to change without notice.

* Scuffer Steak & Ale Specialty § Vegetarian menu selection