



MOUNTAINS GRILLE


At Lake Scouti


Menu

May 2009

MOUNTAINS GRILLE


Starters & Snacks

 Fried Green Tomatoes*6
Melted bleu cheese crumbles & "Dixie Caviar"

 Coastal Crab Cakes9
Nested in crispy spun potatoes, finished with cilantro aioli and grilled corn relish

Sesame Seared Ahi Tuna8
Sauced with a sugar cane ginger and wasabi soy glaze, served with a rice noodle and green cabbage salad

Buttermilk Battered Calamari.....7
With three dipping sauces: sweet Thai chili, sun-dried tomato vinaigrette and chili pepper mayonnaise

 Eggplant Pancakes6
Crispy eggplant rounds with marinara, ricotta, mozzarella, parmesan and goat cheeses

Balsamic Grilled Portabella Mushrooms.....8
Stuffed with fresh mozzarella, baby spinach, sun-dried tomatoes* in a balsamic vinegar reduction

BBQ Pizza.....7
Topped with grilled chicken, cilantro, onions, jack and cheddar cheeses and BBQ sauce

Prosciutto, Artichoke and Wild Mushroom Pizza.....7

Black Bear Nachos5
House made chips with melted bleu cheese crumbles and dressing

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Kettles & Greens

Chefs Soup of the Day
Cup3 Bowl4

Iceberg Wedge6
One-quarter wedge of crisp lettuce topped with chopped bacon, boiled egg, cucumbers, tomatoes*, and croutons with a tangy bleu cheese dressing

Classic Caesar Salad7
Crisp hearts of romaine lettuce tossed with shaved Asiago cheese, house made dressing, topped with buttermilk onion rings

Baby Spinach Salad.....8
Bleu crumbles, tomatoes*, carrots, craisons, candied pecans and warm bacon dressing

 Black Bear Gorgonzola Salad.....8
Romaine and mixed greens, strawberries, oranges, cucumbers, gorgonzola, tomatoes* with balsamic vinaigrette

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SALAD TOPPERS

Grilled Chicken Breast, Steak, Salmon or Ahi Tuna4

Crab Cake.....5

Pecan Trout.....5

Chef's Specials

THE CONSUMPTION OF RAW PRODUCTS OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY CONTAIN HARMFUL BACTERIA, WHICH MAY CAUSE SERIOUS ILLNESS OR DEATH.

*COOKED TO YOUR DESIRED TEMPERATURE

MOUNTAINS GRILLE

Sandwedges

Complete with choice of house made chips, sweet potato fries, French fries, fruit or cottage cheese

🍃 Grilled Angus Burger*	9
<i>½ pound of lean ground beef grilled to order, basted with old #7 and topped with lettuce, tomato*, sweet onion on a toasted Kaiser roll</i>	
Corned Beef or Turkey Reuben	8
<i>Beef brisket slowed cooked in-house served on toasted marble rye, with Swiss cheese, Thousand Island dressing and sauerkraut</i>	
Crab Cake Sandwich	10
<i>Sautéed golden brown and served on toasted Kaiser Bun with tartar sauce</i>	
🍃 Ahi Tuna Wrap	8
<i>Sliced Ahi tuna with avocado, sprouts, onions, baby lettuce, tomatoes*, cucumbers and chilled cucumber wasabi dressing in a flour tortilla</i>	
Sconti Club.....	8
<i>Ham, turkey, pancetta bacon, baby Swiss, tarragon mustard sauce and served with lettuce, tomato* on a grilled ciabatta bread</i>	
Creole Turkey Wrap.....	8
<i>Sliced turkey with apple wood smoked bacon, pepper jack cheese, lettuce, tomatoes*, Creole mayonnaise wrapped in a flour tortilla</i>	
🍃 Fresh Basil Chicken Salad.....	7
<i>Grilled chicken breast chopped and tossed with basil, Vidalia onions, mayonnaise on wheat berry bread or grilled ciabatta bread</i>	
Lake Side Deli.....	7
<i>Choice of ham, turkey, roast corned beef, lettuce, tomato*, mayonnaise with a choice of bread and cheese</i>	
½ deli and cup of soup.....	7

Choice of wheat, white or rye breads
Choice of cheddar, American, Swiss, jalapeno jack or bleu

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DELICIOUS SIDES

Garlic/Regular French Fries.....	2
Housemade Potato Chips with Bleu Cheese dressing.....	2.50
Fresh Fruit.....	2.50
Sweet Potato Fries with Dijonaise dressing.....	2.50
Garden Salad	3
Onion Rings	3

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Features

(Offered after 5:00 pm)
All entrees include a House Salad

🍷 Buttermilk Fried Chicken.....	13
<i>Melt in your mouth boneless fried chicken settled on cheddar grits and fried green tomatoes* and finished with “Dixie Caviar”</i>	
Thyme Grilled Chicken.....	13
<i>Angel hair pasta tossed with roasted peppers, spinach and artichokes served in a lemon caper sauce</i>	
Pecan Crusted Mountain Trout.....	15
<i>Pan fried and sauced with a raspberry maple drizzle served with sweet potato soufflé and thin green beans</i>	
Rigatoni Pasta.....	12
<i>Tossed with fresh Italian sausage, tomato*, basil, vodka and fresh cream</i>	
Bayou Shrimp & Grits.....	16
<i>Cajun grilled shrimp garnished with a cilantro beurre blanc sauce and served with cheddar grits and fresh vegetables</i>	
Georgia Coast Crab Cakes.....	22
<i>Pan seared to a golden brown with a lemon beurre blanc sauce and served with whipped Idaho potatoes and grilled asparagus</i>	

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Hot Off The Grill

(Offered after 5:00 pm)
All entrees include a House Salad

Grilled Pork Medallions.....	17
<i>Sautéed with wild mushrooms and onions and sauced with a Marsala wine and shallot reduction, finished on a bed of whipped potatoes</i>	
Fresh Ahi Tuna or Atlantic Salmon Steak*.....	15
<i>Herb grilled and served with a basil and tomato orzo pasta and grilled broccoli</i>	
🍷 12 oz. Grilled New York Strip* or Angus Ribeye*.....	20
<i>Basted with old #7 bourbon butter and special spices and served with baked or mashed potatoes, asparagus and black bear steak sauce</i>	
Black Angus Beef Tenderloin*.....	21
<i>8 oz. cut of beef marinated in a apple – smoked bacon, coriander and mustard seed marinade and served with a baked or mashed potatoes, asparagus and peppercorn demi</i>	

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