

SALADS AND SOUPS

♥ WARM SPINACH SALAD WITH
DRIED CRANBERRIES & PECANS 8

♥ HOUSE SALAD 6
WITH CRISPY CHICKEN 9 WITH FILET TIPS 11

♥ TOSSED CAESAR SALAD 6
WITH BLACKENED TUNA 14 WITH GRILLED SALMON 15

CRAB SALAD 12
SERVED ON A BED OF LETTUCE WITH LEMON WEDGE

SOUP DU JOUR CUP 4 BOWL 6

APPETIZERS

LOADED POTATO SKINS 9

WITH BACON, RANCH, BBQ SAUCE, AND SOUR CREAM

FRIED ZUCCHINI WITH AI HORSEY CREAM SAUCE 8

SEARED TUNA APPETIZER WITH SWEET TERIYAKI SAUCE 8

DEEP FRIED PICKLES WITH RANCH 8

♥ DRUNKEN MUSHROOMS 8

♥ VEGGIE QUESADILLA WITH SOUR CREAM 8

MOZZARELLA MOONS WITH MARINARA 9

BALSAMIC FILET TIPS 9

BATTERED BUFFALO FILET TIPS 9

CHESAPEAKE BAY CRAB DIP AND CHIPS 9

1 LB. BONELESS BREAST TENDERS 9

SWEET POTATO FRIES 6

SCRUBOAKS FRENCH FRIES 6

SCRUBOAKS HOUSE WINGS 1.5 LBS. 12

DEEP FRIED HOME MADE ONION RINGS 8

WITH SIGNATURE BOOM BOOM SAUCE

SANDWICHES

HOUSE CHUNKY CHICKEN SALAD 8
ON GRILLED ARTISAN BREAD

RIBEYE STEAK SANDWICH 10
SERVED WITH LETTUCE, TOMATO, ONION AND GARLIC MAYO

SLICED PORK SANDWICH 9
WITH CREAMY COLESLAW

CERTIFIED ANGUS BEEF OLD-FASHIONED BURGER** 9
WITH LETTUCE, TOMATO, ONION AND CHOICE OF
HORSERADISH MAYO OR JACK DANIELS ONION MAYO

BLACK AND BLEU BURGER 10
WITH BLACKENED BURGER AND BLEU CHEESE

♥ CRISPY CHICKEN CAESAR WRAP ON TORTILLA 8

CRAB CAKE SANDWICH 9
WITH TEQUILA-INFUSED COCKTAIL SAUCE

PHILLY CHEESE STEAK 8
PHILLY CHICKEN CHEESE STEAK 8
BUFFALO CHICKEN CHEESE STEAK 8
(PHILLY COMES WITH CHOICE OF CHEESE)

ITALIAN BEEF HOAGIE 9
WITH AU JUS AND PEPPERONCINI

GRILLED CHICKEN WITH BACON, LETTUCE, TOMATO** 8

ALL SANDWICHES SERVED WITH THIN CUT, EXTRA CRISPY
FRIES SEASONED WITH SALT, PEPPER AND OLD BAY.

**SERVED WITH CHOICE OF KAISER ROLL OR WHEAT BUN

FOR THE CHILDREN

GRILLED CHEESE SANDWICH AND FRIES 6
SMALL CHICKEN TENDERS AND FRIES 7
CHICKEN ALFREDO 6
MAC AND CHEESE 6

ENTREES

♥ GRILLED SALMON FILET 19
LIGHTLY SEARED AND GRILLED SALMON FILET

♥ BLACKENED TUNA 18
CAJUN BLACKENED TUNA SEARED TO YOUR LIKING
WITH MUSTARD SAUCE

SCALLOPS 19
LARGE DEEP FRIED SEA SCALLOPS SERVED ON A BED OF HOUSE
CHUNKY CHICKEN SALAD, LETTUCE, AND TOMATO

LOBSTER PENNE 20
FRESH LOBSTER CHUNKS, CHOPPED ASPARAGUS AND SUN DRIED
TOMATO TOSSED IN A CREAMY CAJUN ALFREDO OVER PENNE PASTA

ZUCCHINI FRITTER PLATTER 12
FRESH ZUCCHINI FRITTERS SERVED WITH CHOICE OF TWO SIDES
PARMESAN PEPPERCORN SMOTHERED CHICKEN 16
WITH PARMESAN PEPPERCORN SAUCE,
PROVOLONE, AND MUSHROOMS

SMOKEY BBQ SMOTHERED CHICKEN 15
WITH BACON, ONION RINGS, AND CHEDDAR

SHEPHERD'S PIE 13
HEARTY BEEF PIE TOPPED WITH HOMEMADE MASHED POTATOES
AND SERVED WITH SALAD

SAUSAGE STUFFED MEATLOAF 16
STUFFED WITH AN ITALIAN SAUSAGE ROPE, WRAPPED IN BACON
AND SERVED WITH A PORT WINE DEMI-GLAZE
SHORT PLATE AVAILABLE 12

12 oz. DOUBLE-THICK PORK CHOP 18
FRENCH CUT, BONE-IN CHOP WITH SWEET CHILE GLAZE

ST. LOUIS RIBS 1/2 RACK 19
TENDER RIBS PREPARED WITH CLASSIC
ST. LOUIS BBQ RUB
FULL RACK 27



FOR YOUR DINING PLEASURE, ALL OF OUR STEAKS
AND BURGERS ARE THE *CERTIFIED ANGUS BEEF*®
BRAND, THE TASTIEST, JUICIEST BEEF AVAILABLE.

12 oz. RIBEYE STEAK 25
SEASONED WITH THE PERFECT BLEND OF SALT, PEPPER, & GARLIC

8 oz. GRILLED FILET MIGNON 26
FILET MIGNON GRILLED TO TEMPERATURE
WITH HERB BUTTER

20 oz. PORTERHOUSE FOR TWO 34
GRILLED TO PERFECTION AND SERVED WITH CHOICE OF TWO SIDES

SIDES

BAKED POTATO, SMASHED GARLIC POTATOES, MAC AND CHEESE,
FRIED SQUASH, RISOTTO, WHITE RICE, COLE SLAW, SAUTE OF
VEGETABLES, SCRUBOAKS FRENCH FRIES, SWEET POTATO FRIES,
HOUSE SALAD, CAESAR SALAD, SAUTEED ASPARAGUS

DESSERT MENU

XANGOS 6
PUFF PASTRY WITH CHEESECAKE FILLING
WITH CARAMEL DRIZZLE AND WHIPPED CREAM

FRENCH CREPES 7
THIN FRENCH CREPES WITH SEASONAL CREAM AND FRUIT FILLINGS

BROWNIE BITES 8
BROWNIE MORSELS WITH CHOCOLATE DRIZZLE
AND WHIPPED CREAM

PLEASE ASK YOUR SERVER ABOUT THE POPULAR SCRUBOAKS
WEEKEND ENTREES AND DESSERT SPECIALS



INDICATES HEART HEALTHY SELECTIONS AS
DESIGNATED BY CAPE FEAR VALLEY FOUNDATION'S
FRIENDS OF THE HEART CENTER.

ASK US ABOUT PRIVATE PARTIES
AND CATERING SERVICES!