



DINNER

served from 5pm

WINES BY THE GLASS

montpellier chardonnay, napa, 2015 8/28
carmenet chardonnay, california, 2014 9/32
william hill chardonnay, central coast, 2014 10/34
la playa sauv. blanc, chile, 2016 8/28
white haven sauv. blanc, marlborough, 2014 9/32
chateau de la roche sauv. blanc, loire valley, 2013 10/34
cottonwood creek^ pinot grigio, california, 2013 8/28
lagaria pinot grigio, italy, 2014 8/28
j vineyards pinot gris, russian river, 2014 10/34
fess parker riesling, santa barbara, 2013 8/28
six degrees rosé, california, 2014 9/32
saracco moscato d'asti, italy, 2014 8/28

dark horse cabernet, california, 2014 8/28
rare earth^ cabernet, california, 2014 8/28
boomtown cabernet, washington, 2013 10/34
livermore ranch merlot, napa, 2013 8/30
rutherford vintners pinot noir, napa valley, 2013 9/32
laurelwood pinot noir, willamette valley, 2013 10/34
finca el origen malbec, argentina, 2013 9/32
harlow ridge zinfandel, lodi, 2012 8/28

^organic

please see our wine list for more wines by the bottle

APPETIZERS

soup du jour cup 4 bowl 6
chef's inspiration
wings* 9
bleu cheese dipping sauce
pork belly tacos* 10
jalapeno & whole grain mustard bbq sauce, cilantro
sliders* 10 (2 per order; add a 3rd for 3)
beef patty, brown sugar bacon, jalapeno bbq sauce,
onion rings, micro cilantro, fries

tuna tartare* 12
shallots, parsley, lemon
crabcakes* 12
avocado, tartar sauce
oysters on the half shell* 16
one half dozen oysters, served with lemon
mussels* 14
white wine butter sauce

SALADS

house salad 9
mixed greens, tomato, carrot, radish
chef's salad* 14
ham, turkey, heirloom tomato, cucumber,
hard-boiled egg, cheddar cheese
caesar salad 10
romaine hearts, caesar dressing, croutons,
shaved parmesan
roasted fingerling potato salad 14
fingerling potato, watercress, horseradish dressing

asparagus salad 12
arugula, asparagus, mushroom, lemon, fennel,
citrus vinaigrette
salmon niçoise* 16
salmon, hard-boiled egg, fingerling potato,
kalamata olives, capers, citrus vinaigrette
smoked chicken salad* 14
smoked pulled chicken, mixed greens, wild rice,
apricot, citrus vinaigrette
add to any salad
chicken* 6 shrimp* 7 salmon* 8

BURGERS

escena burger* 15
half-pound beef patty, lettuce, tomato, red onion,
choice of side
veggie burger 14
veggie patty, romaine, tomato, avocado,
choice of side
add-ons
cheese (american, swiss, cheddar, or pepperjack),
bacon, grilled mushrooms, melted onions, jalapeño,
fried egg* (2 each); avocado (3)

bacon bleu cheese burger* 16
half-pound beef patty, thick-cut bacon, arugula,
bleu cheese crumbles, choice of side

side choices

seasonal fruit, steak fries, shoestring fries,
coleslaw, tomato
add for each additional side 4



ENTRÉES

chicken milanese* 20

served over smashed fingerling potatoes with an arugula fennel salad

filet* 32

served with whipped peppercorn butter, smashed fingerling potatoes and grilled asparagus

white truffle risotto with cauliflower 18

roasted cauliflower, wild mushrooms, parsley, thyme

roasted chicken* 22

fingerling potatoes, baby carrots

braised short ribs* 24

served with buttered egg noodles

prosciutto-wrapped scallops* 26

pan-seared, served over rosemary rice

salmon* 24

mustard glazed, served on buttery savoy cabbage with basmati rice

winter squash carbonara 20

linguini pasta, butternut squash, pancetta, sage, thyme

paella* 28

shrimp, chicken, mussels, chorizo, rice, peas, green beans, saffron sauce

prime rib* 30 *friday & saturday only*

served with baked potato, seasonal vegetables

sides

*seasonal vegetables 5 asparagus 8 risotto 8 basmati rice 5
fingerling potato 6 steak fries 5 shoestring fries 5*

DESSERTS

pineapple upside down cake 9

lemon angel torte 9

strawberry rhubarb tart 9

crème brulee tart 10

chocolate & hazelnut tower 8

vanilla bean ice cream or sorbet 6

AFTER DINNER DRINKS

espresso martini 10

absolut vanilla, kahlua, espresso

chocolate martini 10

absolut vanilla, godiva milk and white chocolate

truffle martini 10

absolut, frangelico, coffee

snow cap 10

absolut vanilla, frangelico, coffee

haute & steamy 10

godiva milk chocolate, absolut vanilla, coffee

irish coffee 8

tullamore dew whiskey, coffee

mexican coffee 10

patron café dark, kahlua, coffee

BEVERAGES

coffee 3

hot tea 4

espresso/latte/cappuccino/macchiato 5

add mocha or vanilla .5

iced tea or soda 3

juice or milk sm 3 lg 5

hot chocolate 5

Planning a party or special event?

Weddings, rehearsal dinners, birthday parties, celebrations of life, business meetings... we've got you covered, inside or outside. Whether it's just a few close friends or associates, or all of your friends and their friends, too, chances are we've got a space for you.

Please leave your contact information at the host stand or visit our weddings & events page at escenagrill.com, and our event coordinator will follow up with you.

We strive to source our meats, herbs, and produce from local providers to the extent possible.

18% gratuity is applied to all parties 6 or more guests. A charge of \$4.00 may be added to entrée plate split/share requests.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change.**

Questions, comments, concerns? Please let us help. Thank you!