



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
- talbot 'kali heart'** pinot noir, santa lucia, 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
- pork belly tacos*** 10
jalapeno & whole grain mustard bbq sauce,
pickled watermelon, cilantro
- tuna poke stack*** 12
tuna, mango, avocado, citrus
- mussels*** 14
white wine sauce with lemon garlic
- wings*** 9
bleu cheese dipping sauce
- sliders** 10
kobe beef patty, brown sugar bacon, jalapeno
bbq sauce, onion rings, micro cilantro
- prosciutto wrapped asparagus** 9
sweet glaze
- salmon tacos*** 12
tempura salmon, cole slaw, pico de gallo

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
- add to any salad**
chicken* 6 shrimp* 7 salmon* 8
- waldorf salad** 12
romaine lettuce, apple, walnuts, grapes, celery
- salmon niçoise*** 16
salmon, hard-boiled egg, fingerling potato,
kalamata olives, capers, citrus vinaigrette
- blackened chicken salad*** 14
mixed greens, heirloom tomato, radish, cilantro,
basil, green onion, pepperjack cheese, jalapeño,
raspberry and avocado, balsamic vinaigrette

BURGERS

- escena burger*** 15
half-pound beef patty, lettuce, tomato, red onion,
choice of side
- chicken burger*** 15
roasted pulled chicken, mozzarella, basil pesto,
arugula, 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
- veggie burger** 14
black bean patty, romaine, tomato, avocado,
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

prosciutto wrapped meatloaf 18

house made meatloaf, herb mashed potatoes, baby carrots

baby back ribs* 22

served with coleslaw, cornbread and french fries

lobster mac & cheese* 26

served with truffle oil

tuscan salmon* 24

served with olives, capers and parsley salad over rosemary citrus risotto

sand dabs* 26

served with eggplant, mushrooms, thyme, parsley, lemon brown butter over wild rice

half breast of chicken* 24

served with chicken gravy and seasonal vegetables over savory bread pudding

pasta escena 20

fresh tomato, asparagus, lemon, parmesan

prime rib* 26 *available fri & sat night only*

au jus, creamy horseradish, mashed potatoes, grilled asparagus

sides

*seasonal vegetables 5 asparagus 8 wild rice 5
rosemary citrus risotto 8 fingerling potato 6
steak fries 5 shoestring fries 5*

DESSERTS

pineapple upside down cake 9

lemon angel torte 9

lavender tea bread 8

apple lattice tart 9

crème brulee tart 10

strawberry rhubarb tart 9

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

latte, cappuccino, macchiato, espresso 5

add mocha or vanilla .50

juice or milk sm 3 lg 5

hot chocolate 5

iced tea or soda 3

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!