



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, cilantro

tuna poke stack* 12
tuna, mango, avocado, citrus

wings* 9
bleu cheese dipping sauce

lime chili fish tacos* 12
grilled mahi mahi, cole slaw, jalapeno, pico de gallo

sliders 10
kobe beef patty, brown sugar bacon, jalapeno
bbq sauce, onion rings, micro cilantro

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

strawberry spinach salad 14
spinach, hard-boiled egg, strawberry, lime vinaigrette

salmon niçoise* 16
salmon, hard-boiled egg, fingerling potato,
kalamata olives, capers, citrus vinaigrette

basmati rice with summer veggies salad 12
basmati rice, mixed greens, radish, summer squash,
peas, tomatoes, green onions, herb 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
black bean 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

prosciutto wrapped meatloaf 18

house made meatloaf, herb mashed potatoes, baby carrots

baby back ribs* 22

served with coleslaw, cornbread and french fries

citrus salmon* 24

served with white wine sauce, olives, capers and parsley salad over basmati rice

summer squash & basil pasta* 18

ziti pasta, squash, basil

pasta with mushroom & prosciutto 20

papardelle, prosciutto, mushrooms, thyme, shallots, parmesan cheese

fried chicken* 22

herbed mashed potatoes, baby carrots?

sides

*seasonal vegetables 5 asparagus 8 wild rice 5 basmati rice 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

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!