



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 12

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

SALADS

house salad 9

mixed greens, tomato, carrot, radish, choice of dressing

watermelon salad 10

lime, red onion, feta cheese, parsley, mint

shrimp salad 14

grilled shrimp, cantaloupe, cucumber, cilantro, mint, pumpkin seeds, green goddess dressing

chopped salad 14

romaine, feta cheese, shallot, radish, cucumber, snap pea, dill, lemon, choice of dressing

BEVERAGES

coffee 3

hot tea 4

espresso/latte/cappuccino/macchiato 5

add mocha or vanilla .5

hummus 12

roasted red peppers, pita bread, lemon

crabcakes 14

remoulade, arugula salad

escena nachos 12 add chicken 4 add steak 6

black beans, tomato, green onions, guacamole, sour cream, cheddar cheese, tortilla chips

fresh veggies 12

asparagus, broccolini, baby carrots, tomato, cucumber, green goddess dressing

herb salad 12

butter lettuce, parsley, basil, cilantro, dill, pine nuts, goat cheese, choice of dressing

salmon salad 16

grilled salmon, mixed greens, grilled corn, tomato, green onions, avocado, dill, lemon, citrus vinaigrette

caesar salad 10

romaine hearts, caesar dressing, croutons, shaved parmesan

add to any salad

chicken 6 shrimp 7 salmon 8

iced tea or soda 3

juice or milk sm 3 lg 5

hot chocolate 5



ENTRÉES

stuffed chicken breast 22
herb butter, smashed potato, broccolini

brown butter basted ribeye 32
rosemary mashed potato, baby carrots

escena fried chicken 24
smashed potato, savoy cabbage slaw

barbecue ribs 26
grilled corn, jalapeno, barbecue sauce, baked beans

citrus seared scallops 26
grapefruit, blood orange, lemon, mixed greens

pepper seared ahi tuna salad 24
ahi, jasmine rice, parsley, radicchio, frisée, romaine, lemon, red chili

blackened salmon 22
jasmine rice, grilled asparagus, spiced honey grapefruit

fettucini with shredded zucchini 18
ricotta cheese, lemon zest, parsley, mint

roasted veggie quinoa 18
quinoa, broccolini, fried egg

grilled shrimp spaghetti 22
grilled shrimp, fresh cherry tomato, basil, burrata cheese

sides

*seasonal vegetables 5 asparagus 8 broccolini 8 jasmine rice 5
fingerling potato 6 steak fries 5 shoestring fries 5*

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

mushroom burger 16
half-pound beef patty, sautéed mushrooms, onion rings, bleu cheese, arugula, choice of side

add-ons

cheese (american, swiss, cheddar, or pepperjack),
bacon, grilled mushrooms, melted onions, jalapeño,
fried egg* (2 each); avocado (3)

side choices

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

DESSERTS

raspberry ginger crème brûlée 10 pear flan 9
warm chocolate soufflé 10 citrus cheesecake 9 chocolate pecan pie 10
profiteroles w/ vanilla ice cream & toasted almonds 9

AFTER DINNER DRINKS

espresso martini absolut vanilla, kahlua, espresso 10 **irish coffee** tullamore dew whiskey, coffee 8
chocolate martini absolut vanilla, godiva milk and white chocolate 10
truffle martini absolut, frangelico, coffee 10
mexican coffee patron café dark, kahlua, coffee 10 **snow cap** absolut vanilla, frangelico, coffee 10
haute & steamy godiva milk chocolate, absolut vanilla, coffee 10

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 we'll get the party started.

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!