



DINNER

served 5pm - close wed-sat

APPETIZERS & SALADS

soup du jour cup 7 bowl 9
chef's inspiration

fried calamari 14
cocktail sauce, lemon, parsley

grilled asparagus 14
prosciutto, lemon

citrus & greens 12
kale, radicchio, spinach, basil, red onion, citrus

caesar salad 14
romaine, parmesan, croutons, caesar dressing

spinach salad 16
spinach, egg, mushroom, red onion, served with a warm pancetta dressing

roasted pear & sweet potato 16
garden greens, roasted pear, goat cheese, cranberry, lemon

escena wedge 14
iceberg lettuce, bacon, gorgonzola cheese, cherry tomatoes, pickled onion, choice of dressing

hummus 12
grilled veggies, pita bread, lemon

mussels 16
white wine sauce, herbs, baguette

truffle fries 12
garlic aioli, fresh herbs

crispy brussels 14
brussels sprouts, garden greens, apple, chives

roasted beets 18
roasted beets, goat cheese, pine nuts, parsley

stone fruit salad 17
arugula, prosciutto, grilled stone fruit, burrata cheese, balsamic dressing

winter chopped 18
romaine, beets, red cabbage, sweet potato, cauliflower, cucumber

dressing choices
bleu cheese, citrus vinaigrette, ranch, thousand island

add to any salad

salmon* 10 shrimp* 9 chicken* 8 avocado 4

ENTRÉES served wednesday - saturday 5p-close

escena fried chicken* 28
smashed potatoes, chicken gravy, wilted spinach

chicken schnitzel* 26
dijon roasted potatoes, asparagus, lemon herb yogurt, cranberry

beef tenderloin* 42
porcini & rosemary crusted beef tenderloin with port wine sauce, smashed potatoes, peas

pork chop* 32
potato croquet, broccoli, peach relish, bbq glaze

cider-braised pork shoulder 30
cider-braised pork shoulder with caramelized onion and apple confit, smashed potatoes

prosciutto wrapped meatloaf 28
served with smashed potatoes, baby carrots

ribeye steak * 38
12 oz ribeye, truffle fries, asparagus, red wine pan sauce

pan seared salmon* 36
citrus, mashed peas, jasmine rice, tarragon butter

shrimp scampi* 28
spaghetti, white wine sauce, lemon, parsley

crab cakes 28 (3 per order)
arugula, baby carrot, lemon, remoulade

pasta carbonara* 26
spaghetti, egg, pancetta, parmesan

brown butter mushroom ravioli 28
asparagus, mushroom, truffle oil cream sauce, parmesan

grilled veggies 24
asparagus, cauliflower, broccoli, winter squash, sweet potato, carrots, chimichurri sauce

sides fries 6 smashed potatoes 8 jasmine rice 8
brussels sprouts 8 baby carrots & winter squash 8
asparagus & broccoli 10

BEVERAGES

coffee 4
hot tea 4
espresso/latte/cappuccino/macchiato 6

iced tea or soda 4
juice or milk sm 4 lg 6
hot chocolate 5

We strive to source our meats, herbs, and produce from local providers to the extent possible. Single check required for parties of 8 or more. 20% gratuity is applied to parties 6 or more guests. A charge of \$4.00 may be added to entrée plate split 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. Thank you!