



# DINNER

served 5pm - close wed-sat

## APPETIZERS & SHARING

**soup du jour** cup 7 bowl 9  
chef's inspiration

**crab cakes\*** 15  
two crab cakes, remoulade sauce, paprika, lemon

**charcuterie \*** 20  
french port salut, point Reyes bleu cheese, gouda, prosciutto, italian salame, soppressata

## SALADS

**garden greens salad** 14  
mixed greens, tomato, carrot, radish, cucumber, choice of dressing

**italian chopped salad** 17  
romaine lettuce, iceberg lettuce, chickpeas, italian salami, mozzarella cheese with a pecorino romano vinaigrette

**pear salad** 16  
mixed greens, walnuts, candied bacon, bleu cheese, caramelized pears, pear emulsion

**tomato & basil salad\*** 18  
burrata cheese, baby tomatoes, pesto, fresh basil, croutons, balsamic reduction

### add to any salad

salmon\* 10 shrimp\* 9 chicken\* 8 avocado 4

## BURGERS & PIZZA

**escena burger\*** 18  
half-pound beef or turkey patty, lettuce, tomato, red onion, choice of side

**jalapeno pepper jack burger\*** 20  
half-pound beef patty, romaine lettuce, tomato, jalapeno, pepper jack cheese, pico de gallo, avocado cilantro aioli, choice of side

**caramelized onion burger\*** 20  
half-pound beef patty, arugula, herb mayo, caramelized onions, swiss cheese, choice of side

**three meat pizza (8")** 19  
pancetta, spanish chorizo, salame, roasted tomato sauce, mozzarella *gluten free crust add 2*

## BURGER ADD-ONS

- american, swiss, cheddar, pepperjack 2  
- bacon\*, grilled mushrooms, grilled onions, jalapeño 2  
- egg\* 3 - avocado 4

## BEVERAGES

coffee 5.50 hot tea 4 soda 4  
special house iced tea 5 (refills .50)  
juice or milk sm 4 lg 6 hot chocolate 5

**roasted red pepper hummus** 12  
grilled veggies, pita bread, lemon

**sautéed mushrooms\*** 16  
white wine, lemon, fresh herbs

**truffle fries** 12  
garlic aioli, fresh herbs

**caesar salad** 16  
romaine, shaved parmesan, croutons, caesar dressing

**escena wedge** 16  
iceberg lettuce, bacon, gorgonzola cheese, cherry tomatoes, capers, choice of dressing

**persimmon salad** 18  
arugula, persimmons, blackberries, shaved parmesan, berry vinaigrette

**evergreen salad** 16  
mixed greens, mint, pecans, strawberry, parmesan, berry vinaigrette

### dressing choices

bleu cheese, citrus vinaigrette, ranch, thousand island

**beyond burger** 18  
beyond burger™ patty, romaine hearts, avocado, tomato, herb mayo, choice of side

**barbecue cheddar cheeseburger\*** 20  
half-pound beef patty, romaine lettuce, smoked cheddar, bacon, bbq sauce, fried onion rings, choice of side

**mushroom burger\*** 20  
half-pound beef patty, grilled mushrooms, lettuce, garlic mayo, provolone cheese, choice of side

**wild mushroom pizza (8")** 18  
roasted wild mushroom, roasted cauliflower, herb pesto sauce, mozzarella *gluten free crust add 2*

## SIDE CHOICES

fries, steak fries, escena house chips, tomatoes, cottage cheese, fresh fruit  
*add for each additional side* 4

espresso/latte/cappuccino/macchiato 7  
sub or add almond or oat milk 1



## DINNER ENTRÉES served tuesday – saturday 5p-close

### escena fried chicken\* 32

crispy fried chicken, mashed potatoes, baby carrots, chicken gravy

### rack of lamb\* 40

pan seared rack of lamb, roasted fingerling potatoes, carrots, asparagus, mint chimichurri

### bbq pork ribs\* 30

oven roasted bbq pork ribs, memphis cole slaw, corn ribs, smoked paprika aioli

### braised short ribs\* 38

slow roasted braised short ribs with a red wine sauce, mashed potatoes, baby carrots, horseradish chives

### shrimp scampi\* 30

spaghetti, white wine sauce, lemon, parsley

### filet\* 42

grilled 8-oz filet, roasted fingerling potatoes, béarnaise sauce, cabernet butter, asparagus

### pan seared salmon\* 38

salmon filet, broccolini, jasmine rice, creamy beurre blanc sauce

### dover sole\* 40

pan fried dover sole, asparagus, jasmine rice, dill lemon butter, fried capers

### branzino\* 36

crispy skin-on pan-seared branzino, parsley, tomato cucumber salad, lemon

### roasted cauliflower pot pie 28

roasted cauliflower, carrots, celery, onion, peas, fresh herbs, cream sauce, capped with a buttery crust

### mushroom bolognese 24

rigatoni, wild mushrooms, house made red sauce

### grilled veggies 24

asparagus, cauliflower, broccoli, sweet potato, carrots, chimichurri sauce

### sides

fries 6   smashed potatoes 8   jasmine rice 8   baby carrots 8   asparagus & broccoli 10

## DESSERTS

dark chocolate cake 10

vanilla panna cotta with fresh berries 10

pumpkin beignets with brown butter maple 10

apple crisp with vanilla ice cream 10

vegan pumpkin pie parfait 10

ice cream / sorbet rotating flavors...please ask your server 10

## AFTER DINNER DRINKS

irish coffee tullamore dew irish whiskey, coffee, whipped cream 13

chocolate martini absolut vanilla, godiva milk, crème de cacao 13

truffle martini absolut vanilla, frangelico, baileys, cinnamon 13

mexican coffee don fulano tequila, tia maria, coffee, whipped cream 13

snow cap absolut vanilla, frangelico, coffee, whipped cream 13



Escena is proud to partner with Varraco Coffee + Roasters, based locally in Palm Desert. For more information, visit [varracoroasting.com](http://varracoroasting.com).

We strive to source our meats, herbs, and produce from local providers to the extent possible. Single check required for parties of 6 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!