

SCENIC ROOT

Appetizers

Fried Mozz

5 pc. house made with marinara 10-

Potato Skins

3 pc. with cheddar jack, bacon, french onion sour cream drizzle, green onion 9- w/ pulled pork 14-

Street tacos

root beer bbq pulled pork, wild rice, frizzled onions, sour cream & green onion on caramelized onion naan 12-

Pork Potstickers

5 pc. seared and steamed. finished with onion crisps, cucumber, tomato, & a ginger vinaigrette 12-

Calamari

fried with pepper rings. served with a creole tartar 13-

Garlic Fra Diavolo Littlenecks

1 doz. steamed in a spicy house red, garlic, sriracha, white wine broth 15-

Crispy Pork Belly

over lemon oil tossed frisee, cherry tomatoes, and pickled onions. finished with a spiced maple drizzle 12-

Heirloom Caprese

grape heirlooms and broccolini tossed with a basil pesto, over frisee. finished with lemon oil and balsamic 12-

SOUP

soup du jour cup 5- bowl 7-

french onion bowl 7-

SALAD

add: chicken 5- shrimp 7- steak 8- salmon 8- ahi tuna 8-

House

romaine, field greens, tomatoes, cucumber, onion, kalamatas & croutons half 6- whole 10-

dressings- house, caesar, ranch, raspberry balsamic, creamy bleu, poppy seed add crumbly bleu 1- goat cheese 2-

Caesar

romaine, roasted peppers, croutons & shaved cheeses half 6- whole 10-

Granny Smith and Bleu

field greens, apples, craisins, bacon, candied pecans & bleu cheese. tossed w/cayenne cider vinaigrette half 8- whole 12-

Strawberry and Spinach

strawberries, mandarin oranges, blueberries, candied pecans, & blue cheese. drizzled w/ poppy seed dressing half 9- whole 14-

Salmon BLT

4 oz salmon over spinach tossed with a warm bacon vinaigrette. w/ bacon, cherry tomato, and red onion 16-

Ahi Tuna

5 oz (med-rare) sesame crusted tuna over field greens tossed in a ginger vinaigrette. w/ mandarin oranges,

slivered radish and water chestnuts 16-

Sandwiches

served with choice of fries, vegetable, rice or mash

Root Burger

root beer bbq glaze, 8 oz black angus beef, goat cheese & frizzled onions on hard roll 14-

House Burger

8 oz black angus beef, lettuce, tomato, red onion & pickle on hard roll 12-

Add: bacon 1.5- frizzled onions 1- cheese 1- american, provolone, pepper-jack, mozzarella, swiss, cheddar-jack, bleu

Santorini

5 oz medium grilled sirloin, roasted peppers, bleu cheese crumbles, field greens, w/ italian aioli on ciabatta 15-

Dynamite Shrimp Tacos

3 flour shells, fried shrimp, spicy aioli, romaine, pickled red onions, w/ a citrus tomato cucumber tapenade 16-

BLT with Salmon

4 oz seared salmon, bacon, lettuce, tomato, w/ a citrus dill aioli on grilled naan 14-

Mahi-Mahi Tacos

6 oz blackened mahi, field greens, cabbage slaw, pineapple mango salsa, slivered radish 17-

Entrees

Mediterranean Lemon Chicken

grilled chicken with kalamatas, artichokes, roasted peppers, goat cheese & a lemon beurre blanc. over rice 19-

Tuscan Chicken

grilled and baked with basil pesto, roasted peppers, a shaved cheese blend & balsamic reduction drizzle. over rice 17-

Rosemary Chicken and Mushrooms

sautéed breasts, shallots, portobello and shiitake mushrooms. simmered in a rosemary, white wine butter sauce. over rice 19-

Agrodolce Strip

12oz (choice) strip, dry rubbed. finished with balsamic glazed shiitake mushrooms and caramelized onions. mash and veg 30-

Dry Rubbed Pub Steak

10oz (choice) grilled, served with au jus. mash and veg 22-

Lemon Pepper Mahi-Mahi

6 oz seared. served with grilled lemon. rice and veg 17-

Memphis Pork

8 oz tenderloin grilled. topped with frizzled onion and root beer bbq au jus. mash 18-

Sesame Crusted Salmon

8 oz seared. over vegetti tossed in a toasted ginger sauce. finished with a balsamic drizzle 20-

Shrimp Garlic Sauce

7 pc. sautéed with sugar snap peas, cherry tomatoes, & bacon lardons in a lemon butter, garlic, wine sauce. over linguini 21-

Stuffed Eggplant

fried eggplant with spinach, tomato, and a sharp cheese blend. w/ house red sauce 16-