

SCENIC ROOT

APPETIZERS

Beer Battered Mozz

fried cheese, romano and marinara 10-

Street Tacos

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

Calamari

fried, served with a hot pepper vinaigrette and lemon 13-

Shrimp and Naan

3pc fried, on caramelized onion naan with a greek tapenade and grilled lime crème fraiche 13-

Chipotle Crusted Ahi

4oz chow mein crusted ahi, seared, over jasmine rice, citrus tossed greens, spicy aioli, and diced tomato 16-

Steak Crostini

3pc with med flat iron, horseradish spread, roasted red peppers, balsamic glazed onions, and goat cheese 14-

Sticky Wings

8pc fried and tossed in an asian glaze, baked, and finished with toasted sesame seeds and green onion 12-

French Onion Soup

house made with crostini, swiss, provolone, asiago, and green onion 7-

SALADS

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

House

romaine, mixed 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

mixed greens, apples, raisins, bacon, candied almonds & bleu cheese. tossed with cayenne cider vinaigrette **half 8- whole 12-**

Arugula and Steak

arugula, romaine, roasted peppers, crumbly bleu, red onion, root crisps, tossed with house balsamic, topped with grilled (choice) sirloin 17-

Wasabi Tuna

5oz blackened tuna (med rare), mixed greens, cucumber, diced tomato, toasted sesame seeds, chow mein noodles, wasabi drizzle 17-

Sandwiches

served with choice of fries, vegetable, wild rice, mashed, or baked potato

Root Burger

root beer bbq glaze, goat cheese & frizzled onions. on a hard roll 14-

House Burger

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

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

Greek Chicken

grilled chicken on naan with field greens, greek tapenade, provolone and grilled lime aioli 12-

Steak Pita

5oz choice sirloin, field greens, tomato, cucumber, onion, carrots, blue, and a sriracha yogurt sauce. on naan 15-

Creole Mahi-Mahi

lightly breaded and fried, field greens, pickled vegetables, creole tartar. on a hard roll 16-

Grilled Salmon

cajun charred, arugula, kalamata and tomato tapenade, citrus caper aioli. on naan 14-

Entrees

Mediterranean Lemon Chicken

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

Portobello Stuffed Chicken

grilled chicken, portobellos, roasted peppers, artichokes, and a four cheese blend. over rice with a lemon oil and balsamic drizzle 18-

Shrimp and Chicken Pappardelle

sautéed with portobellos, artichokes, and shallots. simmered in a red wine herb butter sauce and baked with mozz 21-

Jerk Mahi-Mahi

pan seared over rustic vegetable fried rice, finished with a sweet and spicy mango salsa and plum sauce 20-

Brown Sugar Glazed Salmon

grilled, spiced ginger glaze. with rice and veg 20-

Shrimp Fra Diavolo

7pc simmered in spicy house red sauce, herb butter, white wine. tossed with pappardelle 20-

Flat Iron

8oz cocoa and coffee rubbed and grilled, finished with a smoked paprika chocolate coffee reduction. with potato and veg 26-

Filet

8oz grilled, topped with butter sautéed wild mushrooms and port demi. with potato 36-

Sweet Pepper Pork

11lb pork porterhouse, topped with maple glazed red onion, bell and hot peppers. over mashed 22-

Stuffed Pork Tenderloin

10oz grilled, wild mushroom and spinach stuffing, asiago panko crust, balsamic and roasted red pepper coulis. over wild rice 18-

Stuffed Eggplant

deep fried, ricotta, cheese blend, and house red. over penne pasta 15-

Pasta Prima Vera

pappardelle pasta, oil and garlic, tossed with house vegetables 15-