

SCENIC ROOT

APPETIZERS

Mozzarella

fried, romano and marinara 10-

Calamari

fried with hot peppers. romano, lemon, cajun remoulade 13-

Street Tacos

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

Mongolian Shrimp

fried shrimp, peanuts, celery, green onion, savory glaze, jasmine rice 14-

Smoked Chicken Nachos

pico, cheddar jack, asiago, grilled citrus crème fraiche 12-

French Onion Soup

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

SALADS

add: chicken 5- shrimp 7- salmon 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, craisins, bacon, candied almonds & bleu cheese. tossed with cayenne cider vinaigrette **half 8- whole 12-**

Poached Pear and Spinach

baby spinach, port wine poached pears, rendered prosciutto, goat cheese, candied almonds, raspberry balsamic vinaigrette 12-

Arugula and Steak

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

Sandwiches

Prime Burger

8oz **PRIME** patty, greens, tomato, onion, pickle. hard roll **13-**
Add: bacon 1.5- frizzled onions 1- cheese 1- american, provolone, mozzarella, swiss, cheddar-jack, bleu

Root Burger

8oz **PRIME** patty, **root beer bbq** glaze, goat cheese & frizzled onions. on a hard roll **14-**

Shrimp Tacos

fried, spicy aioli, romaine, pickled onion, citrus tomato and cucumber tapenade, sriracha drops **16-**

Salmon Naan

cajun seared, arugula, pico, grilled citrus crème fraiche **14-**

Steak Dip

5oz choice sirloin, frizzled onions, on onion brioche. with horsey sauce and roasted garlic au jus **15-**

Chicken and Prosciutto

panko fried, prosciutto, provolone, romaine, tomato, maple dijon, onion brioche **13-**

Entrees

Mediterranean Lemon Chicken

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

Stuffed Chicken

grilled chicken, caramelized onions, cherry peppers, spinach, four cheese blend, roasted pepper coulis, balsamic. over rice **18-**

Chicken and Mushroom

sautéed with shallots, prosciutto, hot peppers, marsala. baked with a four-cheese blend. over pappardelle **19-**

Scenic Cordon Bleu

panko fried, prosciutto, provolone, maple dijon, chopped bacon, green onion. over mashed **17-**

Fresh Catch

served with today's vegetti

Cedar Plank Salmon

pan seared, baked with dijon and brown sugar. rice and vegetable **20-**

Honey Garlic Shrimp

pan seared, shiitake mushrooms, green onion, toasted almonds, jasmine rice, char grilled naan, grilled lime **20-**

Teriyaki Steak

8oz (choice) marinated sirloin, silver dollar mushrooms, rustic vegetable fried rice, teriyaki glaze **26-**

Stockyard Sirloin

8oz (choice), roasted garlic au jus, mashed potato, vegetable **25-**

Pork Tenderloin

charred and roasted, apple pear chutney, toasted almonds. mashed **18-**

ROOT BBQ Glazed Pork

french chop grilled and roasted, frizzled onions. mashed **19-**

Pork Chop Milanese

french chop pounded thin and fried, Italian tossed tomato and red onion ensalada, balsamic, asiago. mashed **19-**

Eggplant

fried and layered with spinach, roasted peppers, fresh mozz, and ricotta. baked with a four-cheese blend. with marinara and pappardelle **15-**

Pasta Prima Vera

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