

# SCENIC ROOT

## Apps

### **Fried Pickle Chips**

hand breaded and fried. with chipotle ranch and fried spinach -9

### **Fried Calamari**

with dynamite dipping sauce -14

### **Ginger Clams**

1 lb clams steamed in a ginger oyster sauce topped with lime -15

### **Steak Bruschetta**

toasted baguette, steak, pesto, fresh mozz, tomato and cucumber salsa, balsamic -12

### **Crab Deviled Eggs**

5pc house deviled eggs, topped w crab meat, old bay dusted -10

### **Northside Greens**

sausage, garlic, roasted peppers, caramelized onions, hot peppers. romano crumb crust -14

**add:** chicken -5 salmon -9 shrimp -7 steak -10

## Soup

**french onion -7      du jour cup -5 bowl -7**

## SALADS

**add:** chicken -5 salmon -9 shrimp -7 steak -10

### **House**

romaine, mixed greens, tomatoes, cucumber, onion, kalamatas, croutons **half -6 whole -10**

**dressings-** house, caesar, ranch, raspberry balsamic, creamy bleu    **add** crumbly bleu -1.5 goat cheese -2

### **Caesar**

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

### **Granny Smith & Bleu**

mixed greens, apples, craisins, bacon, toasted almonds & bleu cheese. tossed with cayenne cider vinaigrette **half -10 whole -14**

### **Winter Caprese**

fried green tomatoes, fresh mozz, roasted peppers, over greens with a basil pesto oil and balsamic -13

## Sandwiches

-with choice of side-

### **Prime Burger**

8oz **PRIME** patty, greens, tomato, onion, pickle -14

**Add:** bacon 1.5- frizzled onions 1- cheese 1- american, provolone, mozzarella, swiss, bleu

### **Root Burger**

8oz **PRIME** patty, **root beer bbq** glaze, goat cheese & frizzled onions -15

### **Shrimp Tacos**

fried shrimp, spicy dynamite aioli, romaine, pickled onion, citrus tomato cucumber tapenade, sriracha drops -16

### **Steak Sangwich**

sliced steak, caramelized onions, provolone, balsamic dressed arugula and peppers, roasted garlic aioli. round roll -14

### **Corned Beef Reuben**

house corned beef, sauerkraut, swiss, and bacon thousand island. on marble rye -13

### **Blackened Salmon**

lettuce, tomato, red onions, avocado, lime aioli on a grilled naan -16

# Entrees

## **Mediterranean Chicken**

grilled breasts with kalamatas, artichokes, fire roasted peppers, goat cheese and lemon beurre blanc. over rice -22

## **Chicken and Cheddar Biscuit**

house cheddar and rosemary biscuit smothered with a chicken and vegetable gravy -19

## **Maple Glazed Salmon**

maple glazed salmon over a butternut squash, sweet potato, brussels sprout and bacon hash, with scallions and balsamic -23

## **Coconut Curry Shrimp**

fried coconut breaded shrimp. creamy curry with pineapples, cilantro, peanuts with jasmine rice -20

## **Shrimp Riggies**

shrimp, rigatoni, onions, bell peppers. tossed with a creamy spicy sauce -21

## **Pork Tenderloin**

char grilled, finished with a honey garlic sauce. with mash and veg -20

## **Flat Iron Steak**

pepper crusted topped with a mushroom, asparagus, caramelized onion, rosemary reduction. with mash -25

## **Linguine Pesto**

mushrooms, roasted red peppers, grape tomatoes in a pesto cream -17

## **Grilled Eggplant**

layered with zucchini, squash, portabella mushrooms, and ricotta cheese. baked with mozz. over pasta marinara -18

### **Draft**

1911 Honeycrisp 6.9 ABV	5
Dogfish Head "Hazy-O" IPA 7.1 ABV	6
Buried Acorn "Hot Whip" IPA 6 ABV	6
Ithaca "Flower Power" IPA 7.2 ABV	6
Middle Ages "Swallow Wit" 4.8 ABV	5
Good Nature Brown Ale 6.2 ABV	5
Meier's Creek "Excelsior" Amber 5.2ABV	5
Blue Light 4 ABV	4

### **Bottle**

Amstel Light	5
Blue Moon	5
Budweiser	4
Bud Light	4
Coors Light	4
Corona Light	5
Corona Extra	5
Dogfish Head 60 minute IPA	6
Guinness Pub Can	7
Heineken	5
Heineken NA	5
Labatt Blue	4
Labatt Blue Light	4
Michelob Ultra	4
Miller Lite	4
Sam Adams Boston Lager	5
Stella Artois	5
1911 Original Hard Cider	4

### **White**

Chardonnay, Stone Cellars, CA	6	18
Chardonnay, Cline, Sanoma CA	9	30
Semi-Dry Riesling, Barnstormer, NY	11	35
Dry Riesling, Dr. Loosen, GER	8	28
Pinot Grigio, Santa Cristina, ITA	7.5	26
Sauv Blanc, Twin Islands, NZL	9	30
White Zinfandel, Beringer, CA	6	18
Moscato, Beringer, CA	6	18

### **Red**

Cab Sauv, B.V. Coastal, CA	6	18
Cab Sauv, Cartlidge & Browne, CA	8	28
Cab Sauv, Arrowood, Sonoma 2016 375ml		24
Merlot, Tilia, ARG 2016	7.5	24
Red Blend, Farmhouse, CA	7	24
Malbec, Diseno, ARG	7	24
Pinot Noir, Root Cause, CA	8	28
Sangiovese, Di Majo Norante, ITA	8	28
Rosso, Altesino, Tuscany, ITA	11	35
Zinfandel, Tortoise Creek, Lodi CA,	9	30

### **Rosé**

Les Vignobles Gueissard, FRA 2018	8	28
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### **Sparkling**

Brut, Francois Montand, FRA -187ml	8.5	
Vuve du Vernay, Brut, FRA	34	

Gls BTL