

# SCENIC ROOT

---

## STARTERS

---

### SOUP

French Onion | 10

Soup Du Jour | cup | bowl

### AHI TUNA | 15

Sesame crusted and lightly seared. Served over a small bed of greens with a citrus thai chili glaze. Finished with scallion and pickled red onion.

### MUSSELS | 16

1lb mussels steamed in a cajun broth with chorizo. served with crostini.

### ROOT GREENS | 17

Braised escarole, garlic, sausage, cherry peppers, Italian cheeses and breadcrumbs.

### EGGPLANT STICKS | 14

Hand breaded and fried eggplant sticks served with sides of tomato ricotta and marinara dipping sauces.

### PIZZA BREAD | 14

Herbed tomato ricotta base, mozzarella, parmesan and balsamic reduction baked on Italian bread. Marinara dipping on side

---

## SALADS

---

### HOUSE SALAD | whole 12 | half 9

Spring mix greens, tomatoes, onion, cucumber & house made croutons.

### HOUSE CAESAR | whole 12 | half 9

Romaine, tomatoes, and croutons tossed with Caesar dressing and topped with shaved parmesan.

### SCENIC WEDGE | 14

A wedge of iceberg lettuce, crumbly blue, roasted tomatoes, red onion, chorizo, and buttermilk dressing.

*Add proteins to any salad:*

*chicken 6 | 6oz salmon 13 | shrimp 9 | 6oz ahi tuna 9*

# SCENIC ROOT

---

## HAND HELDS

---

### HOUSE BURGER | 17

8oz Black Angus reserve. Lettuce, tomato, onion, pickle.  
cheese 1.5 | bacon 2 | frizzled onion 1.5

### THE ROOT BURGER | 19

8oz Black Angus reserve, house BBQ, goat cheese, frizzled onions

### SALMON BLT | 22

Pan seared salmon, lettuce, roasted tomato, bacon, pesto herb aioli. On toasted naan bread.

### SHRIMP TACOS | 20

3 tacos with fried shrimp, shredded romaine, citrus tomato cucumber tapenade, dynamite sauce, and pickled red onion.

### CUBAN | 19

Roasted pork tenderloin, ham, swiss, pickles, and house mustard on a hoagie roll, grill pressed.

*All handhelds come with choice of:  
fries, mashed potato, rice, vegetable, or coleslaw*

---

## ENTREES

---

### MEDITERRANEAN LEMON CHICKEN | 24

Pan seared chicken over jasmine rice with a lemon butter white wine sauce with artichoke hearts, roasted peppers, and kalamata olives. finished with goat cheese.

### PORK STIR FRY | 20

pineapple teriyaki stir fried pork tenderloin and vegetables with jasmine rice

### SCENIC CORDON BLUE | 21

Grilled chicken, ham, and swiss layered, baked, and topped with butter crumbs. served over a honey dijon cream sauce and mashed potato

### SALMON | 24

Herb crusted, pan seared, and served over couscous sauteed with fresh vegetables.

### RIGGIES | 18

Rigatoni tossed in a spicy marinara cream sauce with roasted garlic, peppers, and onions.  
ADD: chicken 6 | shrimp 9 | sausage 5

### EGGPLANT PARM (V) | 19

Hand breaded and fried eggplant cutlets baked with marinara and a mix of Italian cheeses. served with rigatoni and marinara

### CUT OF THE DAY | MP

Grilled with house seasoning and topped with bordelaise and a blue cheese compound butter.  
Served with mashed and vegetable

*If you have a food allergy, please notify us.*

*- (V) - vegetarian  
-Gluten free pasta available - 2\$  
-most items are gluten free or can be made gluten free*