

# SCENIC ROOT

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## STARTERS

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### SOUP

French Onion | 10

Soup Du Jour | cup | bowl

### BONELESS WINGS | 15

fried boneless chicken wings tossed in a medium buffalo sauce OR lemon pepper seasoning. Served with blue cheese and celery.

### BANG-BANG SHRIMP | 14

6pc hand breaded and fried shrimp served over a bed of romaine and topped with bang-bang sauce and green onion

### ROOT GREENS | 17

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

### CAJUN NAAN FRIES | 10

strips of naan flatbread lightly fried and tossed in cajun seasoning. served with ranch for dipping

### MEDITERRRANEAN PIZZA BREAD | 15

half and italian loaf with a garlic butter base, mozz, artichoke hearts, red onion, kalamata olives, and roasted tomatoes

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## SALADS

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### 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 | 12

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

### CHICKEN SALAD | 17

chicken salad over greens with roasted tomatoes, candied pecans, craisins, goat cheese, and a garlic bread crostini. House Italian balsamic on the side

*Add proteins to any salad:*

*chicken 6 | 6oz salmon 13 | shrimp 9 | bacon bits 2*

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## HAND HELDS

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### 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 | (2) 18 | (3) 21

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

### EGGPLANT PARM | 16

Hand breaded and fried eggplant baked with mozzarella. Served on a hoagie roll with tomato ricotta and marinara.

### CHICKEN PO BOY | 17

blackened grilled chicken on a hoagie roll with lettuce, tomato, onion, and a spicy cajun remoulade

*All handhelds come with choice of:*

*fries, mashed potato, rice, vegetable, or coleslaw*

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## ENTREES

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### MEDITERRANEAN LEMON CHICKEN | 25

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.

### ASIAN PORK TENDERLOIN | 21

grilled, sliced, and served over jasmin rice with an asian BBQ sauce, sesame seeds, and green onion. Served with an asian slaw

### RIGGIES | 18

Rigatoni tossed in a spicy marinara cream sauce with roasted garlic, peppers, and onions.

ADD: chicken 6 | shrimp 9 | sausage 5

### TROPICAL SALMON | 24

pan seared salmon served over vegetable jasmin rice with a sweet and tangy roasted pepper and pineapple pan sauce. topped with charred pineapple, toasted coconut, and green onion.

### CAJUN CHICKEN & SAUSAGE ALFREDO | 25

grilled chicken, sausage, and rigatoni tossed in a creamy cajun alfredo sauce

### EGGPLANT PARM | 19

Hand breaded and fried eggplant cutlets baked with tomato ricotta, marinara, and a mix of Italian cheeses. Served with rigatoni and marinara.

### SHRIMP PICCATA | 24

pan seared shrimp with a lemon butter sauce with capers. served with mashed potatoes and vegetable

### HADDOCK | 22

-Fried. Served with fries and slaw.

-Broiled. Served with mashed potatoes and vegetable.

### CUT OF THE DAY | MP

Grilled with house seasoning and topped with hollandaise sauce and garlic chive compound butter. served with mashed and vegetable

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

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