

new.
Scenic
café

w i n t e r 2 0 0 7

s c o t t g r a d e n
p r o p r i e t o r / c h e f

5 4 6 1
north shore scenic drive
duluth, mn 55804
218 - 525 - 6274
www.sceniccafe.com

artichoke slather

garlic mayonnaise chives asiago baguette
10

steamed mussels

apple cider red indian curry cream ciabatta
10

starters

taleggio fondue

artisan croutons
10

charcuterie platter

*salametti salami chorizo capicollo pate
cornichons olives baguette*
11

northern waters smoked salmon

boursin apple greens bagutte
10

artisan cheese plate

10

organic beets

*baby spinach roasted carrots red onion mustard cream
dried blueberries and raisins*
10

smoked salmon

boursin mixed field greens roasted garlic vinaigrette grape tomatoes
10

salads/soup

pistachio crusted goat cheese

mixed field greens roasted garlic vinaigrette grape tomatoes
10

house salad

spring lettuce roasted grapes pepitas filo
5

bowl of soup, house salad and bread

8

bowl of soup

4

fennel mustard vinaigrette roasted garlic vinaigrette blue cheese walnut vinaigrette

grilled quail

whiskey fennel sausage onion yams herb oil broccoli

17

tofu with peanut sauce

*steamed broccoli organic short grain brown rice mojo verde
microgreens edamame*

16

pan seared sea scallops

yams asparagus mojo verde orange herb oil micro greens

20

fruit stuffed pork tenderloin

dried fruits yukon potato puree chicken stock mâche and arugula

18

entrées

butternut squash ravioli

*sundried tomatoes spinach cream pecans pesto
red onion garlic romano*

18

alaskan king salmon

wild rice celery onion micro greens asparagus raisins

18

bistro filet

baby sweet potatoes brussels sprout leaves vin de glace beets

20

seared elk

*hand harvested wild rice foie gras mire poix roasted sweet corn
black trumpet mushroom jus*

22

grilled egg sandwich

frisee asparagus fontina lemon basil aioli ciabatta

9

jalapeno bacon and avocado

tomato lemon basil aioli mache three seed sour dough

9

whiskey fennel sausage

apples fennel onion gruyere bagel bun

9

grilled chicken breast

*marinated apples pecans cheddar jack cheese
cranberry pecan sour dough*

9

hamburger

cheddar tomato red onion bun

8

pistachio crusted walleye

mixed greens lemon aioli cranberry pecan sour dough

8

knife river herring fish cakes

lemon basil aioli greens grilled ciabatta

10

organic tempeh reuben

*sour kraut swiss cheese russian dressing tomato
double dark raisin rye*

9

cheddar gruyere melt

organic tomato pesto cranberry pecan sour dough

8

sandwiches

*organic and local products used when available and in season
groups of seven or more will receive one check with 20% gratuity included*

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Scenic
c a f é

espresso soaked chocolate cake

a hint of orange oil chocolate whipped cream

5

chocolate turtle tart

*cookie crust ganache browned butter caramel
whipped cream pecans*

5

crème brûlée

5

desserts

black berry cream cheese tart

cream cheese marion berries pastry shell whipped cream

5

triple berry pie

blackberries raspberries blueberries

3.50

seasonal pie

3.50

artisan cheese plate

10

	Bottle	5 oz. Glass
red wines		
Marco Real, Garnacha, <i>Spain</i>	24	6.50
Bethel Heights, Pinor Noir, <i>Willamette Valley</i>	34	7.75
Cloudline, Pinot Noir, <i>Oregon</i>	32	7.50
Monte Volpe, Primo Rosso, <i>Mendacino</i>	22	6.25
Lorca, Monastrell, <i>Spain</i>	24	6.00
Lavradores, Douro, <i>Portugal</i>	26	6.75
Novelty Hill, Merlot, <i>Washington</i>	36	8.00
Sin Zin, Zinfandel, <i>Alexander Valley</i>	28	7.00
Quivera, Zinfandel, <i>Dry Creek Valley</i>	38	
Ridge Three Valley, Zinfandel, <i>California</i>	48	
Emilio Moro, Ribera del Duero, <i>Spain</i>	44	
Ringbolt, Cabernet Sauvignon, <i>Australia</i>	30	7.25
Smith-Madrone, Cabernet Sauvignon, <i>Napa Valley</i>	70	
Shafer, Cabernet Sauvignon, <i>Napa Valley</i>	90	
Bianchi, Malbec, <i>Argentina</i>	32	7.50
Qupe, Syrah, <i>Cental Coast</i>	26	6.75
Chateau Maris Minervois, Syrah-Granache, <i>Langedoc</i>	28	7.00
white wines		
Pavao, Vinho Verde, <i>Portugal</i>	22	6.25
Kris, Pinot Grigio, <i>Montagna</i>	20	6.00
Villa Chiopris, Pinot Grigio, <i>Fruilli</i>	38	
Sache Lichene, Poule Blanche, <i>Langedoc</i>	24	6.50
Ardegas Gran Vinum, Nessa Albarino, <i>Spain</i>	28	7.00
Chateau d' Orschwih, Pinot Blanc, <i>Alsace</i>	34	7.75
Blanchet, Pouilly Fume, <i>Loire Valley</i>	32	7.50
Warwick, Sauvignon Blanc, <i>South Africa</i>	32	7.50
Ottella Lugana, Trebbiano, <i>Italy</i>	24	6.50
Au Bon Climat, <i>Santa Barbara</i>	34	7.75
E.Guigal Saint Joseph, <i>Rhone</i>	42	
Frog's Leap, Chardonnay, <i>Napa Valley</i>	46	
Stag's Leap Wine Cellars Chardonnay, <i>Napa Valley</i>	50	
sparkling wines		
	Split	1/2 bottle
		Full bottle
Hou Hou Shu Sparkling Sake	15	
Nicolas Feuillatte, Brut NV, Premier Cru Champagne, <i>France</i> . . .	18	
Carpene Malvolti, Prosecco di Conegliano, <i>Italy</i>	18	
Laurent-Perrier, Brut, Champagne, <i>France</i>	16	
Cristalino, Brut Cava, <i>Spain</i>	36	

bottled beers

Lake Superior Special Ale	3 . 7 5
Lake Superior Oatmeal Stout	3 . 7 5
Lake Superior Mesabi Red	3 . 7 5
Lake Superior Kayak Kolsch	3 . 7 5
Amstel Light	3 . 7 5
Summit Extra Pale Ale	3 . 7 5
Summit Seasonal Ale	3 . 7 5
Sam Smith Oatmeal Stout	4 . 7 5
Newcastle Brown Ale	4 . 0 0
Bells Two Hearted Ale	4 . 0 0
Bells Seasonal	4 . 0 0
Bells Porter	4 . 0 0
Bells Double Cream Stout	4 . 0 0
Bells Hop Slam	4 . 5 0
Heineken	4 . 0 0
Guinness Stout Nitro Can	4 . 7 5
Molson Canadian Lager	4 . 0 0
Stella Artois Belgium Lager	4 . 0 0
Blue Moon Belgium White Ale	4 . 0 0
Anchor Steam	4 . 0 0
Sierra Nevada Pale Ale	4 . 0 0
Mikes Hard Lemonade	4 . 0 0
Hakutsuru Draft Sake	4 . 5 0
Clausthaler N/A Beer	4 . 0 0

beverages

Coffee	1 . 5 0
Hot Chai	3 . 7 5
Hot Loose Leaf Tea	2 . 5 0
Hot Chocolate	2 . 5 0
Milk (2% or Skim)	1 . 5 0
Kids Milk 7 5
Soy Milk	2 . 5 0
Chai Iced Tea	3 . 7 5
San Pellegrino Sparkling	3 . 5 0
Blackberry Iced Tea	2 . 5 0
Santa Cruz Spritzers	3 . 0 0
Blackberry Lemonade	2 . 5 0
Root Beer	3 . 0 0
Izze Sparkling Fruit Juice	3 . 5 0
Blue Sky Natural Sodas	3 . 0 0
Reeds Gingerale	3 . 0 0
Coca Cola Products	2 . 0 0

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