



new.
Scenic
café



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sashimi tuna tacos

*avocado cilantro sesame and soy
asian salad*
10

flatbread

*parma ham black mission figs arugula
truffle oil idiazabal*
10

starters

asparagus flan

*morels chanterelles cream truffle oil
garden peas shallots*
9

artichoke slather

garlic mayonnaise chive asiago baguette
6

curried blue mussels

apple cider curry cream ciabatta
10

northern water smoked salmon

boursin apple greens baguette
10

tomato salad

*heirloom tomatoes chorizo shallot micro greens
mustard idiazabal sherry vinaigrette*
10

salads/soup

roasted beets

*haricot vert walnuts brown butter Danish blue cheese
mâche balsamic reduction*
10

pistachio crusted goat cheese

spring greens roasted garlic vinaigrette tomato
10

house salad

spring greens roasted grapes pepitas filo
5

soup, salad, bread

9

bowl soup

4

vinaigrettes:

vanilla peppercorn fennel mustard roasted garlic blue cheese walnut



filet mignon

*fingerling coins tomato butter poached haricot vert
vin de glace*

23

seared duck

*strawberry apricot curry pistachios greens
creamed leek tartlet blue cheese*

19

grouper

*green chile asparagus mascarpone polenta
cilantro monte crab*

21

entreés

ratatouille lasagna

*aubergine zucchini tomato mascarpone polenta spinach creamed leeks
goat cheese garlic balsamic reduction*

18

pork tenderloin

*adobo corn masa chorizo corn flan butternut squash
scallion cilantro butter*

19

chicken tajine

*green olive zucchini potato raisins cumin cilantro
banana middle eastern couscous preserved lemon*

18



heirloom tomato

*fresh mozzarella basil leaves shallots garlic chips
grilled ciabatta*

10

croque provençal

*applewood smoked ham tomato truffle oil
béchamel gruyere fontina
grilled ciabatta*

9

egg salad

*tomato mayonnaise mustard shallots
caraway rye*

9

sandwiches

chicken breast

*brie asparagus lemon basil aioli
cranberry pecan sourdough*

10

tempeh reuben

*saur kraut russian dressing tomato
double dark raisin rye*

10

grilled egg and asparagus

*gruyere frisée butter lemon basil aioli
grilled ciabatta*

10

cheese burger

*cheddar tomato shallot
bun*

9

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



red wines

	Bottle	5 oz. Glass
Cloudline, Pinot Noir, <i>Oregon</i>	32	7.50
Babcock, Pinot Noir 'Tri County', <i>Santa Ynez</i>	34	7.75
Sin Zin, Zinfandel, <i>Alexander Valley</i>	36	8.00
Graziano, Rocky Creek Vinyard Zinfandel, <i>California</i>	46	
Redemption, Zinfandel, <i>Dry Creek Valley</i>	45	
Monte Volpe, Primo Rosso, <i>Mendacino</i>	24	6.50
Morgon, Beaujolais', <i>Burgundy</i>	36	8.00
Domaine de Piaugier, Cote du Rhône, <i>Rhône</i>	28	7.00
Calcu, Red Blend, <i>Chile</i>	22	6.25
LIOCO, Indica, <i>Mendocino County</i>	32	7.50
Dreyer, Merlot, <i>North Coast</i>	34	7.75
Martin Ray, Cabernet Sauvignon, <i>Napa</i>	32	7.50
Bianchi, Malbec, <i>Argentina</i>	34	7.75
Henry's Drive, Cabernet Sauvignon, <i>Padthaway AZ</i>	63	
Shafer, Cabernet Sauvignon, <i>Napa Valley</i>	90	
Qupe, Syrah, <i>Central Coast</i>	26	6.75
d'Arenberg, "Footbolt" Shiraz, <i>Australia</i>	30	7.25
Graziano, Petite Sirah, <i>California</i>	34	7.75
Allegrini, Palazzo delle Torre, <i>Veranese</i>	32	7.50

white wines

Villa Wolf, Pinot Gris, <i>Germany</i>	26	6.75
Pavao, Vinho Verde, <i>Portugal</i>	22	6.25
Nieto, Torrentes, <i>Argentina</i>	26	6.75
Vignedileo, Verdicchio, <i>Italy</i>	28	7.00
Dog Point, Sauvignon Blanc, <i>Marlborough</i>	34	7.75
Warwick, Sauvignon Blanc, <i>South Africa</i>	32	7.50
Blanchet, Pouilly-Fumé, <i>Loire</i>	34	7.75
Weinhaus Max Ferd Richter, Riesling, <i>Germany</i>	34	7.75
Trefethen, Dry Reisling, <i>Napa</i>	36	8.00
Belle Pente, Riesling, <i>Willamette</i>	36	8.00
Girlan, Gewurztraminer Aime, <i>Italy</i>	41	
Seguinot Bordet, Petit Chablis, <i>Burgundy</i>	34	7.75
Au Bon Climat, Chardonnay, <i>Santa Barbara</i>	34	7.75
Bethel Heights, Chardonnay, <i>Willamette</i>	34	7.75
Miner's, Chardonnay, <i>Napa Valley</i>	50	
Jordan, Chardonnay, <i>Russian River</i>	60	

sparkling wines

	1/2 bottle	Full bottle
Carpene Malvolti, Prosecco di Conegliano, <i>Italy</i>	20	
Laurent-Perrier, Brut, Champagne, <i>France</i>	20	
Nicolas Feuillatte, Brut NV, Premier Cru Champagne, <i>France</i>	22	40
Cristalino, Brut Cava, <i>Spain</i>		36
Perrier Jouët, Grand Brut, Champagne, <i>France</i>		90
Henriot, Brut, Souverain, Champagne, <i>France</i>		88
Henriot, Rosé, Champagne, <i>France</i>		110
Henriot, Brut 1995, Enchanteleurs Champagne, <i>France</i>		154





bottled beers

Amstel Light, <i>Amsterdam, Holland</i>	3.75
Grain Belt Premium, <i>New Ulm, MN</i>	3.75
Heineken, <i>Amsterdam, Holland</i>	4.00
Moosehead, <i>Saint John, New Brunswick, Canada</i>	4.00
Blue Moon Belgium White Ale, <i>Toronto, Canada</i>	4.00
Pacifico, <i>Mazatlan, Mexico</i>	3.75
Bells Oberon, <i>Comstock, MI</i>	4.00
Sierra Nevada Pale Ale, <i>Chico, CA</i>	4.00
Summit Pale Ale, <i>St. Paul, MN</i>	3.75
Lake Superior Special Ale, <i>Duluth, MN</i>	3.75
Fat Tire Amber Ale, <i>Fort Collins, CO</i>	4.00
Bells Two Hearted Ale, <i>Comstock, MI</i>	4.00
Surly Furious, <i>Brooklyn Center, MN</i>	4.75
North Coast Red Seal, <i>Mendocino County, CA</i>	4.00
Newcastle Brown Ale, <i>Dunstan, England</i>	4.00
Bells Best Brown, <i>Comstock, MI</i>	4.00
Anchor Steam, <i>San Francisco, CA</i>	4.00
1554, <i>Fort Collins, CO</i>	4.00
Surly Bender, <i>Brooklyn Center, MN</i>	4.75
Samuel Smith Oatmeal Stout, <i>N. Yorks, England</i>	4.75
Guinness Stout Nitro Can, <i>Dublin, Ireland</i>	4.75
North Coast, Old Rasputin Russian Imperial Stout, <i>Mendocino County, CA</i>	4.00
Bells Seasonal, <i>Comstock, MI</i>	4.00
Mike's Hard Lemonade, <i>Seattle, WA</i>	3.75
Clausthaler N/A Beer, <i>Frankfurt Main, Germany</i>	4.00

beverages

Coffee	1.75
Iced Toddy	3.75
Hot Chai	3.75
Hot Loose Leaf Tea	2.50
Hot Chocolate	2.50
Milk (2% or Skim)	1.50
Kids Milk75
Soy Milk	2.50
Chai Iced Tea	3.75
San Pellegrino Sparkling	3.50
Blackberry Iced Tea	2.50
Santa Cruz Spritzers	3.00
Blackberry Lemonade	2.50
Root Beer	3.00
Izze Sparkling Fruit Juice	3.50
Blue Sky Natural Sodas	3.00
Reeds Gingerale	3.00
Coca Cola Products	2.00

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5 4 6 1
north shore scenic drive
duluth, mn 55804
www.newsceniccafe.com

