

new.
Scenic
café

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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.newsceniccafe.com

sashimi tuna tacos

*avocado cilantro sesame and soy
asian salad*

10

soft shell crab

*melon cucumber cilantro monte
fleur de sel micro greens*

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

king crab salad

*orange and grapefruit segments
scallion marinated hearts of palm lotus root
vanilla burre blanc*

10

salads/soup

smoked salmon

*boursin mixed field greens grape tomatoes
roasted garlic vinaigrette*

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

halibut

*mango butter poached asparagus
beluga lentils beet reduction basil truffle oil*

21

seared duck

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

19

grouper

*green chile asparagus mascarpone polenta
cilantro monte crab*

21

ratatouille lasagna

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

18

entrées

bistro filet

*lavender thyme truffled peas
pearl onions port reduction red potatoes romano*

21

pork tenderloin

*hoisin green onion cilantro marcona almonds
broccolini brown rice peanut sauce*

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

pork pibil

*cilantro avocado shallot sour cream
stirato roll*

10

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

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
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lemon tiramisu

champagne raspberry mint

5

key lime tart

coconut raspberry whipped cream

5

goat cheese cake

ginger cookie crust macerated strawberries

honey orange blossom water

5

desserts

chocolate espresso cake

chocolate ganache whipped cream

5

chocolate mousse

candied pepitas browned butter caramel

5

crème brûlée

5

blackberry cream cheese tart

whipped cream pastry shell

5

seasonal pie

4

	Bottle	5 oz. Glass
red wines		
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
Zaccagnini, 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
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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