



Ruby

**pâte à pain**

*chicken & duck liver pistachio cognac butter mustard  
wild swedish lingonberries country bread*

9

**curried blue mussels**

*cream red curry apple cider  
cilantro ciabatta*

10

**starters**

**seared sea scallops**

*red yuzu kosho cilantro  
avocado citrus*

12

**heirloom tomatoes**

*cilantro mustard seed chorizo  
cream sherry idiazabal*

11

**artichoke slather**

*garlic mayonnaise chive asiago  
baguette*

9

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**endive**

*aged mimolette asparagus applewood bacon  
buttermilk poppyseed*

10

**roasted beets**

*cider haricot vert frisee chevre panko  
browned butter hazelnut*

10

**salads/soup**

**pistachio crusted goat cheese**

*spring greens tomato red wine vinaigrette*

10

**house salad**

*spring greens roasted grapes seasoned filo*

6

**soup, salad, bread**

9

**bowl soup**

5

*fennel mustard blue cheese walnut elephant garlic tawny port*

**cumin scented pork tenderloin**

*pork confit baby beets applewood bacon  
miso mushrooms*

**23**

**seared duck breast**

*strawberry arya pistachio apricot curry puree  
tartlet creamed leeks blue cheese mousse  
micro green salad*

**24**

**lamb meatloaf**

*egg green peas carrot potato sweet potato  
black truffle duck liver cream sherry*

**24**

**entrées**

**ratatouille lasagna**

*courgette aubergine quinoa tabouli tomato  
asparagus goat cheese balsamic reduction*

**22**

**seared sea scallops**

*corn masa butternut squash adobo  
chorizo scallion cilantro sweet corn*

**25**

**beef tenderloin**

*heirloom carrot sfogliatelle dates chocolate mole  
cashew whip greens*

**25**

**grilled chicken breast**

*asparagus brie lemon basil aioli*

*cranberry pecan bread*

**10**

**heirloom tomato**

*fresh mozzarella basil shallot garlic chips truffle oil*

*grilled ciabatta*

**11**

**asparagus & egg**

*gruyere frisée butter lemon basil aioli*

*grilled ciabatta*

**10**

**tempeh reuben**

*sauerkraut russian dressing tomato gruyere*

*double dark raisin rye*

**10**

**banh mi**

*pork terrine chicken liver pate cilantro*

*carrot daikon sriracha mayo*

*baguette*

**11**

**seared halloumi**

*tomato cucumber tapenade*

*mint dill lemon*

*torpedo roll*

**11**

**cheese burger**

*cheddar tomato shallot*

*bun*

**10**

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**sandwiches**

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**scott graden proprietor/chef**

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218-525-6274 [www.newsceniccafe.com](http://www.newsceniccafe.com)

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

Cover Art: *Winter Birches*, Ruby Walsberg,  
Age 9, Two Harbors, MN 2008, Watercolor

*new.*  
**Scenic**  
*café*

**crème brûlée**

*madagascar vanilla bean*

**5**

**lemon bundt cake**

*crystal blueberries lemongrass*

*lemon curd whipped cream*

**6**

**cherry cheesecake**

*sweetened thyme bittersweet chocolate*

*fabbri cherries*

**6**

**chocolate terrine**

*mousse feuilletine ganache*

*hazelnut pistachio*

**6**

**blackberry cream cheese tart**

*whipped cream pastry shell*

**5**

**seasonal pie**

**5**

**desserts**

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Two Harbors, MN  
2008, Watercolor

**red wines**

Cloudline, Pinot Noir, <i>Willamette, Oregon</i> . . . . .	32	7.50
Berthelemot, Hautes-Côtes de Beaune, <i>Bourgogne, France</i> . . . . .	36	8.00
Bethel Heights, Pinot Noir, <i>Willamette, Oregon</i> . . . . .	36	8.00
Abad Dom Bueno, Mencía, <i>Bierzo, Spain</i> . . . . .	34	7.75
Borsao Tres Picos, Garnacha, <i>Borja, Spain</i> . . . . .	30	7.25
Cline, Cashmere, <i>Contra Costa, California</i> . . . . .	28	7.00
Duxoup, Charbono, <i>Napa, California</i> . . . . .	30	7.25
Graziano, Petite Sirah, <i>Mendocino, California</i> . . . . .	34	7.75
Pardevalles Gamonal, Prieto Picudo, <i>Léon, Spain</i> . . . . .	48	
Château Sainte Eulalie, Minervois, <i>Languedoc, France</i> . . . . .	32	7.50
Famiglia Bianchi, Malbec, <i>Mendoza, Argentina</i> . . . . .	34	7.75
Errazuriz, Carménère, <i>Aconcagua, Chile</i> . . . . .	36	8.00
Cline, "Small Berry" Mourvèdre, <i>Contra Costa, California</i> . . . . .	70	
Hahn Estates, Syrah, <i>Monterey, California</i> . . . . .	30	7.25
Milcampos, Tempranillo, <i>Ribera del Duero, Spain</i> . . . . .	30	7.25
Barnard Griffin, Cabernet Sauvignon, <i>Columbia Valley</i> . . . . .	36	8.00
Emmanuel Darnoud, Crozes-Hermitage, <i>Rhone, France</i> . . . . .	60	
Hannah Nicole, Meritage, <i>Contra Costa, California</i> . . . . .	34	7.75

**white wines**

Grinalda, Vinho Verde, <i>Portugal</i> . . . . .	28	7.00
Gamling & McDuck, Chenin Blanc, <i>St. Helena, California</i> . . . . .	34	7.75
Château Sainte Eulalie, Minervois Rosé Printemps, <i>Languedoc</i> . . . . .	32	7.50
Eyrie Vineyards, Pinot Gris, <i>Willamette, Oregon</i> . . . . .	36	8.00
Claude Branger, Les Fils des Gras Moutons, Muscadet, <i>Loire</i> . . . . .	24	6.50
Berger, Grüner Veltliner, <i>Kremstal, Austria</i> . . . . .	30	7.25
Dr. Loosen, "Blue Slate" Riesling Kabinett, <i>Mosel, Germany</i> . . . . .	32	7.50
Trefethen, Dry Riesling, <i>Napa, California</i> . . . . .	36	8.00
Château de Champteloup, Sauvignon Blanc, <i>Touraine, France</i> . . . . .	30	7.25
E. Guigal, Côtes du Rhône Blanc, <i>Cote-Rotie, France</i> . . . . .	32	7.50
d'Arenberg, "Hermit Crab," <i>McLaren Vale, Australia</i> . . . . .	28	7.00
Domaine Lafage, Côte Est, <i>Catalanes, France</i> . . . . .	24	6.50
Peirano Estate, Viognier, Heritage Collection, <i>Lodi, California</i> . . . . .	24	6.50
Tablas Creek, Patelin de Tablas Blanc, <i>Paso Robles, California</i> . . . . .	34	7.75
Calera, Chardonnay, <i>Central Coast, California</i> . . . . .	34	7.75
Billaud-Simon, Chardonnay, <i>Chablis, France</i> . . . . .	34	7.75
Château Montelena, Chardonnay, <i>Napa, California</i> . . . . .	76	

**1/2 bottle Full bottle**

**sparkling wines**

Carpenè Malvolti, Prosecco di Conegliano, <i>Italy</i> . . . . .	20	
Laurent-Perrier, Brut, <i>Champagne, France</i> . . . . .	20	
Adami, "Bosco di Gica" Prosecco, <i>Italy</i> . . . . .		34
Veuve Clicquot, Brut, <i>Champagne, France</i> . . . . .		90
Brundlmayer, Brut Rosé, <i>Langenlois, Austria</i> . . . . .		78
Veuve Clicquot, Rosé, <i>Champagne, France</i> . . . . .		84

**bottled beers**

Amstel Light, <i>Amsterdam, Holland</i> . . . . .	4.75
Grain Belt Premium, <i>New Ulm, MN</i> . . . . .	4.75
Modelo Especial, <i>Mexico City, Mexico</i> . . . . .	5.00
Heineken, <i>Amsterdam, Holland</i> . . . . .	5.00
Alaskan White Ale, <i>Juneau, AK</i> . . . . .	5.00
Summit Extra Pale Ale, <i>St. Paul, MN</i> . . . . .	4.75
Fat Tire Amber Ale, <i>Fort Collins, CO</i> . . . . .	5.00
Lake Superior Special Ale, <i>Duluth, MN</i> . . . . .	4.75
Bells Two Hearted Ale, <i>Comstock, MI</i> . . . . .	5.00
Surly Furious, <i>Brooklyn Center, MN</i> . . . . .	5.75
Central Waters Ouisconsin Red Ale, <i>Amherst, WI</i> . . . . .	5.00
Newcastle Brown Ale, <i>Dunstan, England</i> . . . . .	5.00
Brau Brothers Bancreagie Peated Scotch Ale, <i>Lucan, MN</i> . . . . .	5.00
Anchor Steam, <i>San Francisco, CA</i> . . . . .	5.00
Surly Bender, <i>Brooklyn Center, MN</i> . . . . .	5.75
Central Waters Mud Puppy Porter, <i>Amherst, WI</i> . . . . .	5.00
Guinness Stout Nitro Can, <i>Dublin, Ireland</i> . . . . .	5.75
Alaskan Stout, <i>Juneau, AK</i> . . . . .	5.00
Old Rasputin Russian Imperial Stout, <i>Mendocino County, CA</i> . . . . .	5.00
Ace Perry Hard Cider, <i>Sebastopol, CA</i> . . . . .	4.75
Angry Orchard Hard Apple Ginger Cider, <i>Cincinnati, OH</i> . . . . .	4.75
Mike's Hard Lemonade, <i>Seattle, WA</i> . . . . .	4.75
Clausthaler N/A Beer, <i>Frankfurt Main, Germany</i> . . . . .	5.00
Duvel, Belgian Golden Ale, <i>Belgium</i> . . . . .	14.00
Ommegang, Rare Vos Amber Ale, <i>Cooperstown, NY</i> . . . . .	12.00
Ommegang, Abbey Ale Dubbel, <i>Cooperstown, NY</i> . . . . .	12.00
Rogue, Hazelnut Brown Nectar, <i>Oregon</i> . . . . .	10.00

**beverages**

Coffee . . . . .	2.00
Hot Chai . . . . .	3.75
Hot Loose Leaf Tea . . . . .	3.00
Hot Chocolate . . . . .	2.50
Milk (2% or Skim) . . . . .	1.50
Kids Milk . . . . .	1.00
Soy Milk . . . . .	2.50
Chai Iced Tea . . . . .	3.75
San Pellegrino Sparkling (250 ml) . . . . .	4.00
Black Currant Iced Tea . . . . .	3.00
Santa Cruz Spritzer . . . . .	3.00
Housemade Lemonade . . . . .	3.00
Blackberry Lemonade . . . . .	3.00
Root Beer . . . . .	3.00
Izze Sparkling Fruit Juice . . . . .	3.50
Blue Sky Natural Soda . . . . .	3.00
Reed's Ginger Brew . . . . .	3.00
Coca-cola Products . . . . .	2.50

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