



asparagus and brie pizza

*truffle oil lemon garlic shallot
romano snow pepper*

10

green pea falafel

*sweet harissa pickled red onion and cucumber
olives greens radishes tzatziki*

10

starters

summer duck confit

petals asparagus pickled mustard seed brioche

10

curried blue mussels

*cream red curry apple cider
cilantro ciabatta*

10

artichoke slather

*garlic mayonnaise chive asiago
baguette*

9

tomato & chorizo

*idiazabel mustard seed sherry vinaigrette
micro cilantro cucumber pearls*

10

roasted red beets

*frisee cider gastrique browned butter haricot vert
chevre hazelnut*

10

salads/soups

pistachio crusted goat cheese

spring greens tomato elephant garlic vinaigrette

10

house salad

spring greens roasted grapes seasoned filo

5

soup, salad, bread

9

bowl soup

5

fennel mustard blue cheese walnut sweet shallot heirloom tomato

osso bucco

*boquerones mire poix garden peas mint
orange gremolata egg cilantro*

26

shrimp scampi

*asparagus flan sauce vierge fennel garlic
garden peas micro cilantro*

25

seared duck breast

*apricot curry strawberry micro green salad arya pistachio
creamed leek & spinach tartlet blue cheese mousse*

23

entree's

ratatouille lasagna

*halloumi aubourgine courgette heirloom tomato
quinoa pilaf red wine reduction garlic chips*

22

seared sea scallops

*corn masa chorizo roasted corn butternut squash
scallion lime cilantro*

24

beef tenderloin

*heirloom carrot sfogliatelle medjool dates chocolate mole
cashew whip greens*

24

heirloom tomato

*fresh mozzarella truffle oil basil leaves
garlic chips grilled ciabatta*

11

lobster roll

*bell pepper celery lime mayonnaise cholula
grilled sweet corn new england roll*

15

prosciutto and medjool dates

*mizuna gruyere truffle oil
grilled ciabatta*

11

grilled chicken breast

*asparagus brie lemon basil aioli
cranberry walnut bread*

10

asparagus & egg

*gruyere frisee butter lemon basil aioli
grilled ciabatta*

10

sandwiches

tempeh reuben

*sauerkraut russian dressing tomato gruyere
double dark raisin rye*

10

cheese burger

*cheddar tomato shallot
bun*

10

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scott graden proprietor/chef
5461 north shore scenic drive duluth, mn 55804
218-525-6274 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: *I Was Asleep When I Met You*,
Adam Swanson, acrylic and pencil

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salted caramel tart

chocolate pastry whipped crème fraîche ganache

6

goat cheese cake

passion fruit honey oat crumble

pashmak

6

turtle cake

browned butter caramel toasted pecans

whipped cream ganache

6

desserts

sauternes parfait

caramel whipped cream crème caramel

gelatina hazelnut toffee

6

crème brûlée

madagascar vanilla bean

5

blackberry cream cheese tart

whipped cream pastry shell

5

seasonal pie

5

Cover Art: *I Was Asleep*
When I Met You,
Adam Swanson,
acrylic and pencil

red wines

Bethel Heights, Pinot Noir, <i>Willamette, Oregon</i>	36	8.00
Chateau de Chamilly, Pinot Noir, <i>Bourgogne Cote Chalonnaise</i>	34	7.75
Becker Estate, Pinot Noir, <i>Pfaltz, Germany</i>	32	7.50
St. Innocent, Pinot Noir, <i>Willamette, Oregon</i>	96	
Duxoup, Charbono, <i>Sonoma, California</i>	28	7.00
Villa Ponciago, Fleurie, <i>Beaujolais, France</i>	34	7.75
Marietta, Old Vine Red, <i>Geyserville, California</i>	24	6.50
Monte Volpe, Primo Rosso, <i>Mendocino, California</i>	26	6.75
Borsao Tres Picos, Garnacha, <i>Borja, Spain</i>	30	7.25
Dashe, Zinfandel, <i>Sonoma, California</i>	46	
Graziano, Petite Sirah, <i>Mendocino, California</i>	34	7.75
Chateau La Caminade, Malbec, <i>Cahors, France</i>	24	6.50
Inama, Carmenere Piu, <i>Veneto, Italy</i>	34	7.75
Cline, "Small Berry" Mourvedre, <i>Contra Costa, California</i>	70	
Pardevalles Gamonal, Prieto Picudo, <i>Leon, Spain</i>	48	
Gamling and McDuck, Cabernet Franc, <i>Sonoma, California</i>	60	
Les Pensees de Pallus, Cabernet Franc, <i>Chinon, France</i>	26	6.75
Bodegas Breton, Loriñon Crianza, <i>Tempranillo, Rioja, Spain</i>	30	7.25
Warwick, Three Cape Ladies, <i>Elsenburg, South Africa</i>	38	8.75
Chateau de Ciffre, <i>Saint Chinian, France</i>	26	6.75
L'Oustalet, <i>Rhone, France</i>	28	7.00
Famiglia Bianchi, Cabernet Sauvignon, <i>Mendoza, Argentina</i>	34	7.75
Barnard Griffin, Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	36	8.00
Smith Wooten, Petit Verdot, <i>Napa Valley, California</i>	68	
Shafer One Point Five, Cabernet Sauvignon, <i>Stags Leap, California</i>	132	

white wines

Marquez de Caceres, Rose, <i>Cenicero, Spain</i>	22	6.25
Mas de Gourgonnier, Rose, <i>Provence, France</i>	24	6.50
E. Guigal, Rose, <i>Rhone, France</i>	30	7.25
Domaine Lafage, <i>Cote Est, Catalanes, France</i>	24	6.50
Shaya, Verdejo, <i>Rueda, Spain</i>	26	6.75
Yalumba, Vermentino, <i>Eden Valley, Australia</i>	24	6.50
Graziano, Chenin Blanc, <i>Mendocino, California</i>	26	6.75
Gamling & McDuck, Chenin Blanc, <i>Sonoma, California</i>	34	7.75
Dr. Loosen, "Blue Slate" Riesling, <i>Mosel, Germany</i>	36	8.00
Pewsey Vale, Dry Riesling, <i>Eden Valley, Australia</i>	28	7.00
Trefethen, Dry Riesling, <i>Napa Valley, California</i>	34	7.75
Sabrego, Godello, <i>Valdeorras, Spain</i>	28	7.00
Bucci, Verdichio Classico, <i>Castelli di Jesi, Marche, Italy</i>	30	7.25
Chateau Les Tuileries, <i>Bordeaux, France</i>	24	6.50
Domaine Eric Louis, Sauvignon Blanc, <i>Sancerre, France</i>	24	6.50
Chateau Jolys, Sec, Gros & Petit Manseng, <i>Jurancon, France</i>	30	7.25
Le Clos du Chateau L'oiseliniere, <i>Muscadet Sevre et Maine, France</i>	42	
St. Innocent, Chardonnay, <i>Willamette, Oregon</i>	34	7.75
William Fevre, Champs Royaux, <i>Chablis, France</i>	36	8.00
Neyers, Chardonnay "304," <i>Sonoma, California</i>	36	8.00
Frog's Leap, Chardonnay, <i>Napa Valley, California</i>	36	8.00
Chateau Montelena, Chardonnay, <i>Napa Valley, California</i>	90	
Bouchard Pere & Fils, <i>Puligny Montrachet, France</i>	132	

1/2 bottle Full bottle

sparkling wines

Carpene Malvolti, Prosecco, <i>Conegliano, Italy</i>	24	
Laurent-Perrier, Brut, <i>Champagne, France</i>	32	
Henriot Brut NV, <i>Champagne, France</i>	64	
Laurent-Perrier, Brut, <i>Champagne, France</i>		66
Adami, "Bosco di Gica" Prosecco, <i>Italy</i>		34
Veuve Clicquot, Brut NV, <i>Champagne, France</i>		110
Moet et Chandon, Imperial NV, <i>Champagne, France</i>		120
Brundlmayer, Brut Rose, <i>Langenlois, Austria</i>		82
Moet et Chandon, Brut Rose, <i>Champagne, France</i>		126
Veuve Clicquot, Brut Rose, <i>Champagne, France</i>		140

bottled beers

Amstel Light, <i>Amsterdam, Holland</i>	4.75
Grain Belt Premium, <i>New Ulm, Minnesota</i>	4.75
Modelo Especial, <i>Mexico City, Mexico</i>	5.00
Heineken, <i>Amsterdam, Holland</i>	5.00
Alaskan White Ale, <i>Juneau, Alaska</i>	5.00
Summit Extra Pale Ale, <i>St. Paul, Minnesota</i>	4.75
New Belgium Fat Tire Amber Ale, <i>Fort Collins, Colorado</i>	5.00
New Belgium Seasonal, <i>Fort Collins, Colorado</i>	5.00
Fulton Sweet Child of Vine, <i>Minneapolis, Minnesota</i>	5.75
Lake Superior Special Ale, <i>Duluth, Minnesota</i>	4.75
Bells Two Hearted Ale, <i>Comstock, Michigan</i>	5.00
Bells Seasonal, <i>Comstock, Michigan</i>	5.00
Surly Furious, <i>Brooklyn Center, Minnesota</i>	5.75
Central Waters Glacial Trail IPA, <i>Amherst, Wisconsin</i>	5.00
Omission Pale Ale, Gluten Free, <i>Portland, Oregon</i>	5.75
Newcastle Brown Ale, <i>Dunstan, England</i>	5.00
Brau Brothers Bancreagie Peated Scotch Ale, <i>Lucan, Minnesota</i>	5.00
Central Waters Ouisconsin Red Ale, <i>Amherst, Wisconsin</i>	5.00
Lift Bridge Farm Girl Saison, <i>Stillwater, Minnesota</i>	5.75
Anchor Steam, <i>San Francisco, California</i>	5.00
Surly Bender, <i>Brooklyn Center, Minnesota</i>	5.75
Deschutes Black Butte Porter, <i>Bend, Oregon</i>	5.75
Guinness Stout Nitro Can, <i>Dublin, Ireland</i>	5.75
Central Waters Satin Solstice Imperial Stout, <i>Amherst, Wisconsin</i>	5.00
Crispin Brut Extra Dry Cider, <i>California</i>	4.75
Angry Orchard Hard Apple Ginger Cider, <i>Cincinnati, Ohio</i>	4.75
Mike's Hard Lemonade, <i>Seattle, Washington</i>	4.75
Clausthaler N/A Beer, <i>Frankfurt Main, Germany</i>	5.00
Duvel, Belgian Golden Ale, <i>Breendonk, Belgium</i>	14.00
Ommegang, Rare Vos Amber Ale, <i>Cooperstown, New York</i>	12.00
Ommegang, Abbey Ale Dubbel, <i>Cooperstown, New York</i>	12.00
Ommegang, Three Philosophers, <i>Cooperstown, New York</i>	12.00
Orkney Skull Splitter Scotch Ale, <i>Scotland</i>	10.00
Rogue, Hazelnut Brown Nectar, <i>Portland, Oregon</i>	10.00
Borealis Mon Cherries, <i>Knife River, Minnesota</i>	16.00
Borealis La Lune, <i>Knife River, Minnesota</i>	16.00
Borealis Speckled Ghost, <i>Knife River, Minnesota</i>	16.00

beverages

Coffee	2.00
Hot Chai	3.75
Rishi 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
Peach Black Iced Tea	3.00
Santa Cruz Spritzer	3.00
Housemade Lemonade	3.00
Blackberry Lemonade	3.00
Root Beer	3.00
Mr. Q Cumber	3.50
Izze Sparkling Fruit Juice	3.50
Blue Sky Natural Soda	3.00
Cock and Bull Ginger Brew	3.00
Dry Soda, Vanilla, Lavendar, or Juniper, etc	3.50
Coca-cola Products	2.50

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