

## *Chef's Prix Fixe Menu*

*\$ 36*

Available Tuesday-Saturday, 5:00pm-8:30pm

Please refer to the a la Carte menu to make your selections

### *ACT I*

Choice of  
Soup or Salad

### *ACT II*

Choice of Entrée\*

\* Fillet Mignon add \$7.00

### *ACT III*

Choice of Dessert\*

\*Cheese Plate add \$3.00

Entertainment Card or other discounts are not applicable on the Prix Fixe.

*Parties of 5 people or more will be charged 18% Gratuity.*

La SCENE  
CAFE & BAR

## SOUP & SALADS

<b>Soup of the Day</b>	\$ 6
<b>Gazpacho</b> cold tomato soup, garlic croutons, jalapeno peppers	\$ 7
<b>Baby Spinach Salad</b> fennel, roasted peppers, hard boiled eggs, baked goat cheese on crostini, miso dressing	\$ 8
<b>Caesar Salad</b> garlic cheese croutons, parmesan cheese and anchovies filet	\$ 8
<b>Light Herb Salad</b> arugula, asparagus, sundried tomatoes, mustard garlic vinaigrette	\$ 8
<b>Signature Organic Mixed Green Salad</b> organic mixed green salad, beets, red onions, diced tomatoes, parmesan cheese, balsamic vinaigrette	\$ 8



## APPETIZERS

<b>Dungeness Crab Cakes</b> citrus chili aioli	\$ 13
<b>Tuna Tartare</b> green olives, coconut flakes, sesame seed, wonton crisp	\$ 12
<b>Country Style Pate</b> organic baby green salad, cornichons, toast points	\$ 8
<b>Baked Rockefeller Half Oyster (5pcs)</b> spinach, bacon, lettuce	\$ 14
<b>Fried Calamari</b> green beans, fennel, red onions, citrus chili aioli	\$ 12
<b>Garlic-Parsley Shoestring French Fries</b> garlic and parsley	\$ 7
<b>Wild Mushroom Tart</b> cresenza cheese, petite green salad	\$ 8
<b>Golden Crispy Onion Rings</b> tomato sauce	\$ 7

## *FROM THE GRILL*

<b>New York Steak</b> mixed green salad, french fries, caramelized onions	<b>\$ 27</b>
<b>Fillet Mignon</b> grilled portobello mushrooms, oven roasted new potatoes, red wine shallot demi	<b>\$ 35</b>
<b>House Marinated Cured Grilled Pork Chop</b> braised red cabbage, green lentils, grilled apples	<b>\$ 23</b>
<b>Grilled Colorado Lamb Loin</b> navy white bean, sautéed Swiss chard, mojito sauce	<b>\$ 28</b>
<b>Duck Confit with Papardelle</b> asparagus, red pepper, garlic, green onions, tomatoes, parmesan cheese	<b>\$ 22</b>



## *CATCH OF THE DAY*

all fresh fish selections may be prepared poached, baked or grilled with steamed new potatoes, seasonal vegetables, tomatoes, olives shallot vinaigrette

## *HOUSE SPECIALTIES*

<b>Spinach and Artichokes Ravioli</b> marinara or pesto sauce, fresh tomatoes, grana padano cheese	<b>\$ 19</b>
<b>Lemon Roasted Chicken Breast</b> sautéed wild mushrooms, baby spinach mashed potatoes, lemon mustard sauce	<b>\$ 23</b>
<b>Rosemary Crab Risotto</b> fresh dungeness crab meat, tiger prawns, asparagus, fresh tomatoes, parmesan cheese, truffle oil	<b>\$ 28</b>
<b>Pan Seared Scallops</b> potato gratini, asparagus, smoked bacon, chive fumet	<b>\$ 26</b>
<b>Ricotta Meat Lasagna</b> garlic cheese bread, parmesan cheese	<b>\$ 18</b>