

SCENE

RESTAURANT & LOUNGE

SHAREABLES

STEAK KABOBS
angus beef and shiitake mushroom skewers, served over garlic smashed potatoes, blue cheese and natural chicken sauce
10.5

HUMMUS
moroccan-roasted vegetables and pita crisps
6

CHICKEN SKEWERS
charred tomatoes and onions, lemon garlic sauce
9

FRIED SHRIMP DUMPLINGS
spicy thai bbq sauce
10

BLUE LUMP CRAB CAKES
pan-roasted crab cakes with jalapeños, chives, red pepper remoulade, mango sauce
10

CHICKEN QUESADILLA
mexican cheeses, guacamole, pico de gallo, sour cream
8.5

BEEF SATAY
beef skewers with malaysian peanut curry sauce
9

ULTIMATE NACHO'S
chicken or steak, with black beans, mexican cheeses, guacamole, pico de gallo, sour cream
8.5

CHIPOTLE BBQ CHICKEN WINGS
jumbo fried wings, your choice of ranch or blue cheese dressing
9.5

CRISPY CALAMARI AND ROCK SHRIMP
served with spicy aioli, asian slaw
9

CUMIN FRENCH FRIES
served with peruvian aioli
4

SWEET POTATO FRIES
served with blue cheese dip
5

EDAMAME
steamed with sea salt
5

SUSHI

SEXY BAN
tempura shrimp, ahi tuna, salmon, yellowtail, avocado, jicama, eel sauce, garlic chili aioli
12.5

OCEAN'S 7
california roll inside, salmon, smoked salmon, red snapper, ahi tuna, red tobiko, masago, wasabi aioli, eel sauce on crispy wonton
12

SPIDER ROLL
soft-shell crab, carrot, cucumber, red tobiko, crab stick, eel sauce, spicy garlic aioli
12

PHILADELPHIA ROLL
smoked salmon, cream cheese, green onion, jicama, eel sauce
9.5

CALIFORNIA ROLL
crab stick, avocado, cucumber, masago
8

SUPER CRUNCH
smoked salmon, tempura mixed, jicama, red tobiko, ponzu sauce
11

ATLANTIC ROLL
crab stick, avocado, cucumber, salmon, sriracha, wasabi aioli, eel sauce
11

DRAGON ROLL
crab stick, cucumber, avocado, fresh baked bbq eel, spicy aioli, eel sauce, spicy sesame sauce
10.5

SPICY TUNA ROLL
ahi tuna, avocado, jicama, red tobiko, spicy sesame sauce
9

VEGETABLE TEMPURA ROLL
carrot, onion, sweet potato, wild mushroom, ponzu sauce, spicy garlic aioli
8

SEARED TUNA ROLL
spicy tuna roll inside, seared ahi tuna, avocado, spicy sesame, eel sauce
10.5

MONACO SUSHI SAMPLER
trios of nigiri, sashimi, california roll, and spicy tuna roll with a seaweed cucumber salad
14.5

WARM CRAB SALAD
fresh baked blue crab salad, cucumber, red tobiko, spicy aioli, nigiri style
9

SPICY SCALLOP
fresh baked scallop, sriracha, spicy aioli, nigiri style
11

NIGIRI OR SASHIMI
\$4 per pair

PIZZAS

additional toppings \$1 each

PEPPERONI MUSHROOM PIZZA
pepperoni, mushrooms, mozzarella, marinara sauce
9

CHEESE PIZZA
fresh tomatoes, mozzarella, marinara sauce, pesto
8

PIZZA OF THE DAY
chef's daily selection
9

BIG PLATES

choice of side salad, caesar salad, or cumin fries; sweet potato fries add 50¢

MONACO BURGER
black angus beef, aged white cheddar, lettuce, tomatoes, crispy fried onions, red onion, remoulade
9.5

KENTUCKY HOT BROWN
open-face, roasted turkey, griddled tomatoes, smoked applewood bacon, mornay sauce, sourdough toast
9.5

CHICKEN FLORENTINE
roasted chicken breast, pesto mayo, smoked applewood bacon, sautéed spinach, mozzarella, ciabatta bread
10.50

CUBAN PORK SANDWICH
roast pork loin, tasso ham, gruyere cheese, pickles, creole mustard, toasted hoagie
9.5

SALADS

CHICKEN CAESAR SALAD
hearts of romaine, baby spinach, marinated cherry tomatoes, shaved parmesan, garlic croutons
10

SEARED TUNA SALAD
sliced rare ahi tuna, baby mixed greens, avocado, cucumber, tomato, carrots, jicama
12.5

SIGNATURE COCKTAILS

THE CLASSIC MARTINI
absolut level served to your liking
with three blue cheese stuffed olives
12

POMEGRANATE
absolut mandrin, pomegranate juice
8.5

SCENE COSMO
absolut citron, cranberry, splash of
peach schnapps
8.5

PRIVE MOJITO
bacardi silver, mint, lime, topped
with soda
9

ULTIMATE LEMON DROP
absolut citron, lemon juice, sugar rim
8

CHOCOLATE MARTINI
absolut vanilla, godiva dark
chocolate liqueur, crème de
cacao, cream, chocolate drizzle
10

SPICY MANGO
captain morgan, cointreau,
mango juice, jalapeño
9

APPLETINI
skyy vodka, sour apple pucker,
sweet and sour, cinnamon sugar rim
8

RASPBERRY MARTINI
absolute raspberry, raspberry
liqueur with frozen raspberries
10

MONACO MARGARITA
chambord, sauza silver, cointreau,
fresh lime and lemon served up
with a sugar rim
10

WINES BY THE GLASS

	Glass	Bottle
CHAMPAGNE/ SPARKLING		
CHARLES DE FERÉ blanc de blancs, sparkling	8	30
VUEVE CLICQUOT champagne, france		95
RUINART champagne, france		155
CHANDON brut rose, california		45
WHITES		
BERINGER white zinfandel, napa	6	22
MILLBRANT VINEYARDS reisling, washington	9	34
HOGUE gewürztraminer, washington	7	27
MASO CANALI pinot grigio, trentino	9	34
CANYON ROAD chardonnay, california	6.5	24
REDS		
CYCLES FALCON pinot noir, california	8.5	32
CONQUISTA malbec, argentine	7	26
LOUIS M. MARTINI cabernet, sonoma california	9.5	36
CANYON ROAD merlot, california	6.5	24
CANYON ROAD CAB cabernet, california	6.5	24

DESSERTS

CHEESECAKE
southern-style cheesecake wrapped in a graham
cracker crust, topped with whipped cream and
fresh seasonal berries
6

CHOCOLATE FUDGE BROWNIE
a warm housemade brownie topped with vanilla
ice cream and drizzled in chocolate sauce
6

BANANAS FOSTER
chef's favorite dessert. bananas sautéed in butter,
brown sugar, cinnamon and banana liqueur, then
flamed in dark rum. served over vanilla ice cream
6.5

BOTTLED BEER

AMSTEL LIGHT	5
BLUE MOON	5
BUD SELECT	5
BUDWEISER	4
CORONA	5
HEINEKEN	5
KIRIN ICHIBAN	5
MICHELOB ULTRA	4
SAM ADAMS	5
MURPHY'S IRISH	6.5

DRAFT BEER

AMBER BOCH	4
BUD LIGHT	4
MILLER LITE	4
OLD TOWNE AMBER	5
OLD TOWNE HEFE	5
STELLA ARTOIS	5
SWEET WATER 420	6.5
YUENGLING	4

COFFEES

*sweeten up with vanilla, chocolate, caramel
or hazelnut, add 50¢*

COFFEE	3
MOCHA	4
ESPRESSO	3.5
LATTE	4
CAPPUCCINO	4