



2100 P Street NW Washington DC 20037 t: 202-833-8899  
www.scionrestaurant.com

## DINNER MENU

### Starters

Surf and Turf Sliders Mini Scion Burger and a Mini Jumbo Lump Crab Cake Sandwich	\$7.50
Vegetable Spring Rolls (v) Two Crispy Spring Rolls Served with Sweet Chili Dipping Sauce	\$3.95
Rock Shrimp Tempura With Tangy Scion Dipping Sauce	\$7.50
Smoked Salmon with Caper Berries and Cream Cheese Puff	\$7.95
Potato Chickpea Croquettes (v)	\$4.95
Honey Glazed Baked Brie on Crostini (v) With Toasted Almonds & Strawberry Preserves	\$5.50
Seared Scallops 3 Large Scallops, Spicy White Bean Succotash, Crispy Prosciutto	\$8.50
Also available in Entrée portion	\$16.95
Edamame Hummus (v) Served with Assorted Vegetables and Crackers	\$4.50
Pumpkin Goat Cheese Ravioli (v) Served Over Sautéed Wild Mushrooms	\$6.95
Also available in Entrée portion	\$11.95
Crab, Spinach and Artichoke Dip with Garlic Crostini	\$8.50
Rosemary Basil Roasted Lamb Chops	\$8.95
Also available in Entrée portion served with Sautéed Vegetables and Rice	\$16.95

### Salads

Simple Salad (v) Mesclun Greens, Cucumber, Tomato, Carrots, Feta & Sherry Dijon Vinaigrette	\$5.95
Spinach Salad (v) With Walnuts, Red Onions, Bleu Cheese, Asian Pear & House Balsamic	\$6.95
Cereal Crusted Goat Cheese Arugula Salad (v) Dressed with House Balsamic	\$7.95
Wasabi Caesar Salad With Grilled Shrimp and Shaved Parmesan	\$12.95
Ribeye Steak Salad Ribeye Steak, Romaine, Red Onions, Roasted Red Peppers, Sesame Dressing	\$13.95

## Entrées

Scion Burger Ground Kobe and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles & Peach Ketchup	\$9.95
Jumbo Lump Crab Cakes Broiled & Accompanied with Hand-cut Herb Garlic Fries	\$21.95
Lobster Reuben Lobster Meat, Sauerkraut, 1000 Island & Swiss Cheese on Rye Bread	\$14.95
Steak Frites Grilled 10oz Superior Angus Ribeye Steak and Hand-cut Herb Garlic Fries	\$19.95
Turkey Brie and Cranberry Panini	\$9.95
Panini Florentine (v) Roasted Tomato, Spinach and Fresh Mozzarella	\$8.95
Turkey Meatloaf Served with Wild Mushroom Gravy and Wasabi Mashed Potatoes	\$14.95
Coconut Mango Duck Breast Served Over Veggies and Roasted Red Potatoes	\$18.95
Syrah Braised Beef Short Ribs Served with Garlic Mashed Potatoes and Baby Bok Choy	\$21.95
Pan Seared Rockfish Served with Ginger Basil Curry and Vegetables Over Jasmine Rice	\$22.95
Available as our Jade Vegan Curry (v) with Sautéed Vegetables, Coconut Milk, and Rice	\$14.95
Garlic Soy Shrimp and Scallops with Flat Rice Noodles	\$19.95
Maple Glazed Arctic Char Pan Seared with Maple Syrup Glaze Served Over Mashed Potatoes	\$23.95
Buffalo Osso Bucco 12 oz Bone-In Buffalo Shank Slow Roasted with Veggies and Rice	\$24.95

## Accompaniments

Hand-cut Herb Garlic Fries (v)	\$3.50
Mashed Potatoes (v)	\$3.50
Mac and Cheese (v) Sprinkled with Crispy Prosciutto	\$5.50
Grilled Asparagus (v) With Balsamic Glaze	\$3.95
Fried Pickles (v) Served with Ranch Dressing	\$3.50
Vegetable Medley (v)	\$4.50

(v) = Vegetarian dish

An 18% service charge may be added to all parties of six (6) or more.

Please note: Choice of rare or undercooked food may increase your risk of food borne illness