

Serena

RESTAURANT AND BAR

October 2008

5311 South Miami Boulevard Durham, NC 27703
(919) 941-6380 www.serena-rtp.com

Monday - Friday 11AM - 9PM



SERENA SIGNATURE STARTERS

Housemade Fried Pickles battered and fried to crispy perfection, served with buttermilk ranch dressing. \$6.25

Spicy Crab Cake served with fried green tomatoes on a bed of mixed greens and drizzled with a red pepper dressing. \$10

Beef Carpaccio Paper thin slices of filet mignon served with mixed greens in a lemon dressing, croutons, fried pickles and a horseradish cream sauce. \$12.5

Chicken Wings tossed in your choice of a BBQ sauce or Hot sauce. \$9

Fried Calamari & Olives hand breaded in house and quickly fried to perfection. 4 oz half \$8.5 / 8 oz full \$11.

Spicy Crab Spread

lump crab mixed with worcestershire, hot sauce, garlic & jalapenos for a little heat and topped with parmesan cheese served with crostini. \$9

Gourmet Hummus with a bit more heat than most, served with warm flat bread and dusted with persian sumac spice. \$8

Spinach Cheese Dip A blend of fresh sauteed spinach and cheeses topped with bits of bacon and baked to a warm perfection. With toasted baguette slices for dipping. \$7.5

Spicy Beef Meatballs made in house with peppers, onions, and spices. Served with spicy Spanish bravas sauce and garlic allioli. \$8

Tomato-Manchego Bread toasted ciabatta with grated fresh tomato, shaved Manchego cheese and a drizzle of excellent Spanish olive oil. \$7

Dusted Goat Cheese Discs each with a unique flavor: Pimenton (Smoked Paprika), Poppy Seed and Toasted Almond. Served with toasted ciabatta. \$7.5

Pinchos Morunos grilled flat iron beef skewers prepared in a spicy Spanish marinade. Five Beef \$12.

Chorizo & Peppers in Red Wine featuring authentic spicy Spanish chorizo sausage and piquillo peppers sauteed in a red wine and spices. \$8

Meat & Cheese Plate a selection of our favorite gourmet meats, cheeses and toasted stirato bread. \$13

Calamari Flat Bread grilled flat bread topped with fried calamari, monterray jack and parmesan cheese, tomato, green onions and balsamic marinated tomatoes. \$11

House Cut French Fries \$5

Onion Rings Beer battered, thick-cut onion rings with an addictive, smoky chipotle sauce. \$7.5

Chicken Tenders Lightly breaded chicken tenders served with honey mustard or bbq sauce. \$7

Stuffed Potato Skins available with applewood smoked bacon and cheese (\$8), diced chicken in bbq sauce (\$9.5) or diced peppers, onions and spices (\$7.5).

BBQ Duck Nachos

Tri-colored nachos layered with melted monterray jack cheese, shredded bbq duck, diced tomatoes, green peppers and onions. Topped with a dollop of sour cream. \$9.75

SOUPS Please check with your server for today's freshly made soup of the day.

Serena Tomato Soup Made in house to produce a soup that is creamy and boldly flavored yet with a texture and character that reminds you of a favorite family recipe. \$5.5/bowl, \$3.5/cup.

SALADS Half-sized salads are available with the purchase of any entree or sandwich.

Strawberry Salad Fresh spinach tossed in strawberry vinaigrette dressing, sliced strawberries, goat cheese discs, hard boiled eggs and almond slivers. \$9.5

Asian Chop A refreshing chopped salad of napa cabbage, jicama, carrots and green onions with fresh cilantro and mint, avocado on top and a tangy asian sauce. Pairs perfectly with grilled steak! \$9

Grilled Asparagus with Flat Iron Steak Fresh mixed greens tossed in balsamic dressing, crumbled gorgonzola cheese, cherry tomatoes and fresh grilled asparagus and flat iron cut tender beef. \$12

Grilled Pear Salad Grilled pears, candied pecans, feta cheese, caramelized shallots and mixed greens with house made apple-sherry dressing. \$11

Duck & Soba Salad Chilled duck, Japanese soba noodles, fresh napa cabbage, cucumber, scallions, chopped peanuts, and fresh cilantro & mint in a zesty house made peanut-orange dressing. \$12.5

Caesar with Grilled Chicken Crisp romaine lettuce tossed in caesar dressing, boiled egg, sliced red onion, parmesan cheese, and grilled chicken breast. \$10.5

American House Crisp romaine lettuce, carrots, cucumbers, tomatoes, onion, crumbled bacon, boiled egg and croutons. Served with the dressing of your choice. \$9

Salad Add Ons: Seared Salmon \$4, Tuna Steak \$4, Blackend Tuna \$4.5, Flat Iron Steak \$4
Grilled Chicken breast \$3.5, Blackend Chicken breast \$4, Grilled Shrimp \$4

House Made Dressings: Balsamic, Apple-Sherry, Strawberry Vinaigrette, Caesar
or Fat-Free Italian, Honey Mustard, Ranch, Blue Cheese

ENTREES Half-sized salads are available with the purchase of any entree or sandwich.

Flat Iron Steak An 8 ounce, thick cut steak in a dry rub seasoning topped with a dollop of scallion-worcestershire butter served with roasted miniature herbed potatoes, sauteed green snap beans and shaved carrots. \$19.5

The Spanish Sea Inspired by the multiple textures and flavors of Paella, the Sea features scallops, shrimp, calamari and salmon with pasta noodles and scallions in a saffron-white wine cream sauce. \$17.5

Pork Tenderloin stuffed with fontina cheese, thinly sliced prosciutto and fresh basil. Served over a bed of polenta with oven roasted tomato slices. \$17.5

Salmon Filet wrapped in Prosciutto then oven roasted to perfection and served with sauteed spinach and green lentils with a drizzle of light mint-yogurt sauce. \$16.5

Paella de Serena featuring Spanish chorizo (sausage), grilled shrimp, diced marinated chicken, garlic, mushrooms, onions, peppers, peas and saffron rice. Please let us know if you prefer it milder or spicier than our normal recipe. \$16.5

French Bone in Chicken Breast with sauteed spinach, garlic cumin lentils, celery, carrots and onions. \$14

Grilled Garlic Rubbed Tuna Steak served over a spinach and miso mustard sauce that consists of wasabi, miso paste and rice wine vinegar (think of a sweet tangy and a little spicy sauce and delicious). Garnished with cilantro and relish. \$16

Gnocchi with Scallops and Grilled Sweet Italian Sausage served with mushrooms and green peppers all tossed together in a tangy red pepper sauce and sprinkled with parmesan cheese. \$17

A gratuity of 20% may be applied to parties of 6 or more. No split checks, please.

Desserts

Housemade Chocolate Soufflee Cake

Warm flourless chocolate cake made with premium cocoa and gourmet chocolate. Served warm, drizzled with caramel. \$4

Housemade Rich Vanilla Cheesecake

Vanilla cheesecake with a chocolate graham cracker crust and house made strawberry sauce. \$4

Tiramisu

Sponge cake drenched with coffee, filled with mascarpone cheese and dusted with cocoa powder. \$4.5

Profiteroles

Fluffy choux pastry cream puffs resting on a bed of sweet cream and covered in excellent premium dark chocolate mouse. \$4.5

Raspberry & Brie Rolls

Two petite phyllo dough rolls filled with raspberry preserves, brie cheese and almonds with a warm raspberry sauce. \$3.5

Fig & Mascarpone Satchels

Two petite satchels of phyllo dough filled with fresh fig and mascarpone cheese then drizzled with honey. \$3.5

Chocolate Raspberry Sundae

All natural vanilla ice cream with chocolate graham cracker crumbles, raspberry preserves and sliced almonds. \$4

Vanilla Bean Ice Cream Sundea

A large scoop of all natural vanilla bean ice cream. Optional toppings for a small extra charge include toasted almonds, fresh fruit such as strawberries, chocolate, caramel, or raspberry sauces. Selections vary so ask your server and we'll see if we can make it! \$3+

WINES & COCKTAILS Please see our separate wine and cocktail list for carefully selected wines and original cocktails!

DRAFT BEERS

Bell's Two hearted Ale \$4

Very popular IPA from our favorite brewery

Bell's Brewery Kalamazoo Stout \$4

Excellent Award Winning Stout

Dark color, smooth texture and rich flavor of roasted malts.

Sam Adams Octoberfest \$4

Pale Amber Marzen beer for cooler days of the coming Fall.

Sam Adams' Boston Lager \$4

Classic Vienna style session beer from Boston.

Magic Hat's "#9" \$4

Popular American style pale ale with a fruity twist.

Yuengling Lager \$3.5

Traditional American Lager with a well balanced taste.

BOTTLED MICROBREWS

Stone Pale Ale \$4

Brooklyn Brown Ale \$3.75

Popular American Brown Ale, smooth and complex.

Rogue Dead Guy \$3.75

Award Winning Maibock, honey in color, malty aromas.

Highland Gaelic Ale \$3.75

American Amber with a balancing sweetness and bitters.

Brewed in the Mountains of Western North Carolina.

Victory Hop Devil Ale \$3.75

For lovers of strong, hoppy beers.

Dogfish 90 IPA \$4.50

Lagunitas I.P.A. \$3.75

A refreshingly hoppy and refreshing IPA from California

NOW BY THE BOTTLE

Samuel Adams Light \$3.75

BOTTLED NATIONALS

Guinness \$4

Stells Artois \$3.75

Corona, Blue Moon \$3.75

Heineken \$3.5

Amstel Light \$3.75

Michelob Ultra Light \$3.5

Bud Light & Miller Light \$3

Kaliber (Non-Alcoholic Beer by Guinness) \$3

BEVERAGES

Evian Water, San Pellegrino Sparkling Water, Orangina, Freshly Brewed Tea (Sweet/Unsweet), Coca-Cola brand Sodas