

**QUALITY
&
local**

Scarlet is proud to prepare your meal with quality ingredients from local suppliers, wherever possible.

STARTERS + SHARING

THE ‘SPIN’ DIP 12
Warm Spinach, Kale, Artichoke & Cheese Dip, House made Pumpernickel and Naan Points

FRIED GREEN TOMATO SLIDERS 11
Fried Green Tomato, Sundried Tomato Goat Cheese, Greens

DEVIL OF AN EGG 9
Devilled Eggs, Prosciutto, Caviar (4)

BRUSCHETTA & SMOKED RICOTTA 12
Baby Heirlooms, Ricotta, Basil, Balsamic

RAJIN’ KILLER SHRIMP 10.5
Battered Shrimp, Sriracha, Red Pepper, Jalapenos

SUPER-SIZE MEATBALL (8 oz) **per each** 12
Tomato Marinara, Pecorino Romano, Fresh Basil, Banh Mi Toast

HOUSE-MADE ‘FRICKLES’ 10.5
Tempura Dill Pickle Spears, Tempura Veggies, Ranch Mayo Dunk

FIG & PROSCIUTTO FLATBREAD 15
Prosciutto, Fig, Goat Cheese, Arugula

MUSSEL POT 19
Shallots, Bay Leaf, White Wine Cream Broth

SOCIAL PLATTERS	
LOX, STOCK & BAGEL 16 Mascarpone, Wasabi, Chewy Bagels, Cured Salmon CHARCUTERIE PRESENTATION 30 Cappicola, Serrano, Salami, Manchego, Shropshire, Brie, Beef Scotch Egg, Mustard & Pickles	LB OF WINGS 12 Tequila Lime Ginger • Sea Salt & Cracked Pepper • Sticky Bourbon Maple • House Buffalo • PB&J DAILY DOUBLE 16 Pieces 20 Choose 2 flavours WING TRIFECTA 24 Pieces 24 Choose 3 flavours

SOUP + GREENS + LITE BOWLS

TODAY’S SOUP cup 5 bowl 7.5

SCARLET HOUSE SALAD
Starter Size 6.5 Entrée Size 14
Artisan Greens, Cashews, Snow Goat Cheese, Cranberries, Marmalade Dressing

TRADITIONAL CAESAR
Starter Size 6.5 Entrée Size 15
Romaine, Parmesan, Anchovies, Garlic, Dijon, Lemon

SESAME CHICKEN & KALE
Entrée Size 16.5
Roasted Mangoes, Feta Snowflakes, Almonds, Sesame Chicken, Maple Vinaigrette

SANTA FE SALAD
Entrée Size 13.5
Greens, Tomato, Black Beans, Charred Corn, Cheddar, Cilantro, Lime, Avocado, Peanut Vinaigrette, Tortilla Ribbons
Add Grilled Chicken 5

TUNA RICE BOWL (cold) 16
Sesame Seared Rare Tuna, Avocado, Ginger, Rice, Cucumber, Crunchy Noodles, Cilantro

VERMICELLI NOODLE BOWL 13.5
Rice Noodles, Veggie Ribbons, Peanuts, Lime, Cilantro
Add Grilled Chicken 5

»» **FRESH
BAKED**

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All our buns are
scratch baked
daily for optimal
freshness.

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BURGERS + SANDWICHES

with house fries or cup of soup

**CANADIAN CLASSIC
PRIME BURGER** 16
Canadian Cheddar, Bacon, Tomato,
Lettuce, Frizzled Onions, Onion Aioli

SMOKY MOUNTAIN 17
Bourbon BBQ, Swiss, Bacon, Balsamic
Marinated Mushrooms

BLACK + BLUE 17
Blue Cheese, Red Onion, Tomato, Lettuce

TURKEY BURGER 16.5
Manchego Cheese, Saskatchewan
Haskap Compote, Lettuce

TRUFFLE BURGER 20
8 oz. Prime Burger, Truffle Aioli,
Gruyere Cheese, Rocket Salad,
Marinated Mushrooms
(Not available with Prix Fixe Lunch)
Add Shaved Truffles 3

SLOW SMOKED BEEF 17
Smoked Brisket, Mayo, Red Cabbage
Slaw, Home Olive Bread

FISH ‘N CRISP 17
Tempura Battered Haddock,
Salt & Vinegar Crisps, Fresh Dill Tartar

**TOP SIRLOIN STEAK
SANDWICH** 19
Sautéed Mushrooms, Toasted Brioche

SASKATCHEWAN STEELHEAD 19
Wild Steelhead Trout, Salsa, Spicy
Avocado, Pea Shoots, Toasted Brioche

**CHICKEN & AVOCADO
SALAD WRAP** 16.5
Roast Chicken, Banana Peppers,
Avocado, Bibb Lettuce, Tomato,
Red Onion, Black Olives, Dill Pickle,
Smoked Mayo

**‘WICKED WHISKEY’
PULLED PORK** 17
‘Jack’ BBQ Sauce, Melted Monterey Jack,
Crispy Onion Straws, Crusty Roll

REUBEN 17
Montreal-Style Smoked Meat, Melted
Swiss, Zingy Mustard, ‘Sour’ kraut,
Marble Rye, Pickle

PIZZAS

MARGHERITA 14.5
Basil, Fresh Mozza, Tomatoes,
Charred Tomato Sauce

BBQ CHICKEN 16
Pulled Chicken, Red Onion,
BBQ Sauce, Smoked Gouda

ROASTED POTATO PIZZA 14.5
Ricotta, Lemon, Blue Cheese, Thyme

SHRIMP PESTO PIZZA 16
Baby Shrimp, Feta Flakes, Black Olives,
Asparagus, House Basil Pesto

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PRIX FIXE LUNCH

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1	CHOOSE any burger	2	CHOOSE house fries or soup	3	CHOOSE fountain drink or coffee	ONLY \$15
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Available from 11 am to 3 pm every weekday

SCARLET
SERVES
THE BEST!



We use 100% “AAA” beef in all our burgers. It’s our own recipe, using Alberta and Saskatchewan beef, because we’re all about Canada!! Then we throw in our proprietary blend of spices, and this masterpiece is served on a fresh bun, scratch baked daily. Enjoy!



Chef de Cuisine:
Younes Skouta

SIGNATURES available after 5:00

LEEK CREAM SALMON 25
Wine Braised Leek Cream, Tomato
Risotto, Root Vegetables

POTATO GNOCCHI 18.5
Mushrooms, Tomato Confit,
Prosciutto de Parma

APPLE BARBEQUE PORK
BABY BACK RIBS 22
Full Rack, Apple Brandy Onion Glaze,
Smashed Spuds, Pickles

PETIT BEEF MEDALLIONS 35
Pan Roasted Medallions, Chanterelles,
Morels, Melting Potato, Root Crop

HALIBUT WITH
CITRUS BASIL CRÈME 26
Fork Smashed Potato Cake, Crisp Onion,
Lime Basil Cream

LEMON ROSEMARY
ROASTED CHICKEN 27
Bone-In, Lemon Zest, Banana Potato,
Maple Carrots

“AAA’ FILET MIGNON
6 oz 36 8 oz 42
28 day aged, Parsnip Mashed Potatoes
or French Fries

NEW YORK CUT
12 oz 40 14 oz 46
28 day aged, Parsnip Mashed Potatoes
or French Fries

PRIME RIB OF BEEF
10 oz 40 12 oz 44
Slow Roasted and Carved to Order,
Parsonip Mashed Potatoes

SIDES

TRUFFLE PARMESAN FRIES 7
Truffle Aioli

STEAK CUT ONION RINGS 7
Mustard Mayo

CANADIAN POUTINE 6.5
Cheese Curds & Gravy

MAC-N-CHEESE 7.5
Bread Crumble

HAND CUT FRIES 5
Kosher Salt

FIELD MUSHROOMS 10

CAULIFLOWER STEAKS 6

GLAZED ROOT CROP 9
Carrots, Brussel Sprouts,
Parsonips, Pearl Onions

SUGAR FIX

STICKY TOFFEE PUDDING 10
Toffee Sauce, Vanilla Gelato

BEIGNETS 11
Salted Caramel, Crème Anglaise,
Scotch Caramel

‘BOOZY SHAKE’ 10
Feature Milkshake – ask your server

LEMON SEMIFREDDO 9.5
Meringue, Cookie Crumbs

BROWNIE CARAMEL TOWER 9.5
Fudge Brownies, Vanilla Ice Cream,
Caramel Sauce