

STARTERS + SHARING

'SPIN' DIP 13

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

HOUSE-MADE 'FRICKLES' 10.5

Tempura Dill Pickle Spears, Tempura Veggies, Ranch Mayo Dunk

FIG & PROSCIUTTO

FLATBREAD 15

Prosciutto, Fig, Goat Cheese, Arugula

BRUSCHETTA

& SMOKED RICOTTA 12

Baby Heirlooms, Ricotta, Basil, Balsamic

MUSSEL POT 19

Shallots, Bay Leaf, White Wine Cream Broth

CLASSIC NACHOS 19

Crunchy Corn Chips, Layered Cheddar, Red Onion, Peppers, Beans, Jalapeños, Corn, Tomato, Sour Cream
Add Chicken or Bacon 5

Add Guacamole 3

MEATBALLS (4) 12

Tomato Marinara, Pecorino Romano, Fresh Basil, Banh Mi Toast

RAJIN' KILLER SHRIMP 12

Battered Shrimp, Sriracha, Red Pepper, Jalapeños

LB OF WINGS 12

Tequila Lime Ginger/Sea Salt & Cracked Pepper/Sticky Whiskey Maple/
House Buffalo/ Peanut Butter & Jelly

CHARCUTERIE PLATTER 30

Capicola, Serrano, Salami, Manchego, Shropshire, Brie, Pork Scotch Egg, Mustard & Pickles

SEAFOOD TOWER

Alaskan King Crab, Poached Jumbo Prawns, Poached & Marinated Lobster Tail, Seared Scallops, Market Oyster.
(House Made Horseradish, Tarragon Cream, Gin Cocktail Sauce, Mignonette)
35 per person (minimum 2 people)

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

Add Grilled Chicken 5 Grilled Prawns 8

TRADITIONAL CAESAR

Starter Size 6.5 Entrée Size 15

Romaine, Parmesan, Anchovies, Garlic, Dijon, Lemon

Add Grilled Chicken 5 Grilled Prawns 8

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 Grilled Prawns 8

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



**QUALITY
&
local**

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

BURGERS + SANDWICHES

With house fries or cup of soup. Sub house salad or Caesar salad 3

CANADIAN CLASSIC PRIME BURGER 17

Canadian Cheddar, Bacon, Tomato,
Lettuce, Frizzled Onions, Onion Aioli

SMOKY MOUNTAIN 18

Bourbon BBQ, Swiss, Bacon, Balsamic
Marinated Mushrooms

BLACK + BLUE 18

Blue Cheese, Red Onion, Tomato,
Lettuce

TURKEY BURGER 16.5

Manchego Cheese, Saskatchewan
Haskap Compote, Lettuce

STEAKHOUSE GUINNESS BURGER 20

Green Onion Aioli, Guinness & Smoked
Onion Jam, Porter Cheddar, Seasoned
Arugula
(Not available with Prix Fixe Lunch)

FISH 'N CRISP ROLL 17

Tempura Battered Haddock, Salt &
Vinegar Crisps, Fresh Dill Tartar

TOP SIRLOIN STEAK SANDWICH 20

Sautéed Mushrooms, Toasted Brioche

SASKATCHEWAN STEELHEAD 19

Steelhead Trout, Salsa, Spicy Avocado,
Pea Shoots, Toasted Brioche

'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, Sauerkraut,
Marble Rye, Pickle

CHICKEN & AVOCADO WRAP 17

Roast Chicken, Banana Peppers,
Avocado, Bibb Lettuce, Tomato, Red
Onion, Black Olives, Dill Pic

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FRESH BAKED

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All our buns are
scratch baked
daily for optimal
freshness.
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THIN CRUST PIZZAS

MARGHERITA 14.5

Basil, Fresh Mozza, Charred
Tomato Sauce

BBQ CHICKEN 16

Pulled Chicken, Red Onion,
BBQ Sauce, Smoked Gouda

CANADA 150 17

Canadian Back Bacon, Applewood
Bacon, Salami, Mushrooms

WILD MUSHROOM 15.5

Wild Mushrooms, Black Truffle
Béchamel, Cherry Tomatoes, Arugula



PRIX FIXE LUNCH



1 CHOOSE
any burger

2 CHOOSE
house fries
or soup

3 CHOOSE
fountain
drink
or coffee

ONLY
\$17

Available from 11 am to 3 pm every weekday

CANADIAN SUMMER COMBO

2x Canada 150 pizzas,
1x lb Whiskey Maple Wings,
1x Pitcher of Original 16

50

SIGNATURES available after 5:00

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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:
Darby Kells

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LEEK CREAM SALMON 26

Wine Braised Leek Cream, Tomato Risotto, Root Vegetables

HALIBUT WITH CITRUS BASIL CRÈME 29

Panko Halibut, Fork Smashed Potato Cake, Crisp Onion, Lime Basil Crème

SHORT RIB PAPPARDELLE 24

Hand Rolled Wide Egg Pasta, Braised Short Rib, Basil Tomato Sauce

CHICKEN ROULADE 27

Roasted Chicken Breast, Herbs, Baby Carrots, Creamed Dill Baby Potatoes

APPLE BBQ PORK BABY BACK RIBS 29

Full Rack, Apple Brandy Onion Glaze, Smashed Spuds, Pickles

PETIT BEEF MEDALLIONS 38

Pan Roasted Medallions, Chanterelles, Morels, Melting Potato, Root Crop

Add Jumbo Prawns 12

‘AAA’ FILET MIGNON

6 oz 38 8 oz 45

28 day aged, Parsnip Mashed Potatoes or French Fries

Add Jumbo Prawns 12

NEW YORK CUT

12 oz 42 14 oz 49

28 day aged, Parsnip Mashed Potatoes or French Fries

Add Jumbo Prawns 12

PRIME RIB OF BEEF

10 oz 42 12 oz 46

Slow Roasted and Carved to Order, Parsnip Mashed Potatoes

Add Jumbo Prawns 12

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

FIELD MUSHROOMS 10

FRENCH FRIES 5

Kosher Salt

FIELD MUSHROOMS 10

CAULIFLOWER STEAKS 12

GLAZED ROOT CROP 9

Carrots, Baby Beets, Parsnips, Pearl Onions

TWICE BAKED POTATO 10

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

BROWNIE CARAMEL TOWER 9.5

Fudge Brownies, Vanilla Ice Cream, Caramel Sauce