
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

Tomato Stew, Smoked Paprika, Grilled Pepper, Jalapeno

QUALITY & local

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



SUMMER PATIO 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

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

»» FRESH BAKED

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All our buns are scratch baked daily for optimal freshness.
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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



PRIX FIXE LUNCH



1

CHOOSE
any burger

2

CHOOSE
house fries
or soup

3

CHOOSE
fountain drink
or coffee

ONLY
\$15

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, Parsnip 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, Parsnips, 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