



SCARLET

STARTERS & SOCIAL FOOD

SPIN DIP 13

Warm spinach, kale, artichoke & cheese dip with naan points

WINGS 12

Sticky Bourbon Glaze / Cajun Bacon Salt / Buffalo / Honey Sriracha / Ranch Parmesan

NACHOS 12

Corn chips, layered cheddar, red onion, peppers, beans, jalapeños, corn, tomato, sour cream

+ Add guacamole 3

+ Add chicken or bacon 5

CRAB CAKE CROQUETTE MUSHROOM CAPS 12

Crab croquettes, white button mushroom, potato matchsticks, lemon basil dill aioli

KILLER SHRIMP 12

Battered shrimp, sriracha, red pepper, jalapeños

MUSSEL POT 19

White wine cream broth, leeks, matchstick fries, house sourdough

TEMPURA FRIED DILL PICKLES 10.5

Tempura dill pickle slices, tempura veggies, ranch mayo dunk

CRAFT BURGERS

! All burgers served with house fries, cup of soup, house or Caesar salad



CANADIAN CLASSIC BURGER 18

Canadian cheddar, bacon, tomato, lettuce, frizzled onions, onion aioli

BOURBON STREET 18

Bourbon bbq sauce, bacon, cheddar, button & portabella mushrooms

TRUFFLE BURGER 18

Truffle aioli, arugula, tomato, Gruyere, truffle balsamic glaze

LEMON TURKEY BURGER 17

Feta, basil, mint, cilantro, cucumber, dill pickle, lettuce, lemon Kalamata aioli

G.O.A.T (GREATEST OF ALL TIME) BURGER 18

Melted snow goat cheese, apple cider pickled onions, bourbon bacon jam

BLACK BEAN BURGER 16

Seasoned black bean patty (contains black beans, pumpkin seeds, sunflower seeds, hemp heart seeds, walnuts) avocado, tomato, red onion, lettuce, feta, spring scallion aioli

PASTRAMI MEETS BURGER 18

Beef burger, beef brisket pastrami, Gruyere cheese, hot horseradish Dijon

BIG BLUE 18

Benedictine blue cheese, Manchego, arugula, red onion, bacon, apple cider mayo

+ Make any burger a double 5

+ Upgrade to Sweet Potato Fries, Onion Rings or Kettle Chips 2

+ Upgrade to Truffle Parmesan Fries, Truffle Parm Kettle Chips 4

★ soups & greens ★

+ Add grilled chicken 5 or grilled prawns 8 to any entrée size salad

TODAY'S SOUP

Cup 5 / Bowl 7.5

SCARLET HOUSE SALAD

Starter 6.5 / Entrée 14
Artisan greens, cashews, snow goat cheese, cranberries, marmalade dressing

TRADITIONAL CAESAR SALAD

Starter 6.5 / Entrée 14
Romaine, Parmesan, croutons, lemon, classic Caesar dressing

SOUP, GREENS & GRAINS 13.5

Small house or Caesar salad, cup of daily soup, grilled foccacia

KALE & SPINACH COBB 15

Kale, spinach, chopped bacon, tomato, six minute egg, avocado, blue cheese, red wine vinaigrette

SANTA FE SALAD 15

Greens, tomato, black beans, Cheddar, avocado, tortilla ribbons charred corn, cilantro, lime peanut vinaigrette

From 11 am to 3 pm every weekday

Prix Fixe Lunch ONLY \$17

1 CHOOSE any burger

2 CHOOSE house fries or soup

3 CHOOSE fountain drink or coffee



THIN CRUST PIZZA

MARGHERITA 14.5

Basil, fresh mozza, charred tomato sauce

CANADIAN 17

Pepperoni, salami, Canadian bacon, mushrooms, Mozzarella cheese

SAUSAGE, PEPPER & ONION 17

Chorizo sausage, red & green peppers, red onions, Mozzarella cheese

BBQ CHICKEN 17

Pulled chicken, red onion, bbq sauce, smoked Gouda

SANDWICHES

! All sandwiches served with house fries, cup of soup, house or Caesar salad

CURRY CHICKEN SALAD 14

Curry chicken salad, toasted almonds, celery, sherried raisins, on pumpernickel

FISH & CRISP 17

Tempura battered haddock, salt & vinegar crisps, fresh dill tartar

CRISPY CHICKEN SANDWICH 17

Buttermilk fried chicken, red onion, lettuce, cucumber remoulade, house baked potato roll

STEAK SANDWICH 20

8 oz sirloin steak, sautéed mushrooms, steak cut onion ring, grilled sourdough

BRISKET PASTRAMI 17.5

Shaved beef brisket pastrami, sauerkraut, bacon jam, horseradish Dijonaise, grilled sourdough

YORKSHIRE CHEESE STEAK 16.5

Shaved prime rib, Yorkshire pudding wrap, sharp cheddar, mozzarella, caramelized onion, horseradish, beef au jus

Entreés

! Only available after 5pm

! With Chicken Supreme & Baby Back Ribs choose between whipped potato or french fries

CHICKEN SUPREME 22

Herb roasted rotisserie style chicken supreme, whipped potato, daily veg, rotisserie bbq sauce

BABY BACK RIBS 28

Full rack, apple brandy onion glaze, whipped potato



CAN'T DECIDE? HAVE BOTH. MAKE IT A DUO
CHICKEN SUPREME & ½ RACK OF RIBS \$30

ATLANTIC SALMON 25

Lemon caper butter sauce, smashed baby roasted potato, bacon salt asparagus

SIRLOIN STEAK 28

8 oz. sirloin 'baseball cut' steak, mushroom Marsala sauce, whipped potato

- Sides -

FRIES 5

+ Make it a poutine 7

TRUFFLE FRIES 7

SWEET POTATO FRIES 7

KETTLE CHIPS 7

Ranch seasoning or truffle Parmesan

CAULIFLOWER STEAKS 9

Buffalo blue cheese, buttermilk ranch dip

TATER TOTS 7

Cajun bacon salt, Parmesan

ONION RINGS 7



The word 'craft' is defined as an activity in making things by hand, like in food or drinks, made in a non mass produced way. 'Craft' is a skill learned & we take the word seriously.

Chef Younes Skouta / Manager Leah Bantug

