

STARTERS & SOCIAL FOOD

SPINACH & ARTICHOKE DIP **G** Warm spinach, artichoke & cheese dip with naan points 13
KILLER SHRIMP **G** Battered shrimp, sriracha, red pepper, jalapeños 12
CRISPY AVOCADO TACO Corn tortilla, refried beans, pico de gallo, crispy avocado, iceberg lettuce, pickled onion, cilantro, lime, radish 12
WINGS Sticky Bourbon Glaze / Buffalo / Ranch Parmesan / Salt & Pepper / Peanut Butter & Jam 12
CALAMARI Spring onions, red pepper, roasted lemon, Kalamata aioli 12
NACHOS **G** Cheddar, red onion, peppers, beans, jalapeños, corn, tomato, sour cream *Add guacamole 3 chicken or bacon 5* 12

SOUP & GREENS

*Add to any entrée size salad: grilled chicken 5, salmon 8, grilled prawns 8 **G***

TODAY'S SOUP **CUP 5 / BOWL 7.5**
SCARLET HOUSE SALAD Artisan greens, cashews, snow goat cheese, cranberries, marmalade dressing **STARTER 6.5 / ENTRÉE 14**
TRADITIONAL CAESAR SALAD Romaine, Parmesan, croutons, lemon, classic Caesar dressing **STARTER 6.5 / ENTRÉE 14**
SMOKED CHICKEN COBB SALAD Spring mix, smoked chicken, avocado, blue cheese, bacon, chives, hard boiled egg, tomato, red onion, snap peas, red wine vinaigrette 16
SANTA FE SALAD Tomato, black beans, cheddar, avocado, tortilla ribbons, corn, cilantro, lime peanut vinaigrette 15

THIN CRUST PIZZA

MARGHERITA Basil, fresh mozza, charred tomato sauce 16
CANADIAN Pepperoni, salami, Canadian bacon, mushrooms, Mozzarella cheese 17
TEX MEX NACHO Cheddar, mozzarella, red onion, peppers, beans, jalapeños, corn, tomato, green onion, aioli, guacamole dip 16
THAI SHRIMP Thai peanut sauce, spicy shrimp, toasted peanuts, mozzarella, peppers, green onion, cilantro, shredded carrot, crispy noodles 17

CRAFT BURGERS & SANDWICHES

All burgers & sandwiches served with choice of fries, cup of soup, house or Caesar salad. Upgrade your fries to sweet potato or onion rings 4

CLASSIC CANADIAN BURGER **G** Canadian cheddar, bacon, tomato, lettuce, frizzled onions, onion aioli 18
BOURBON STREET **G** Bourbon bbq sauce, bacon, cheddar, button & portabella mushrooms 18
LEMON TURKEY BURGER Feta, basil, mint, cilantro, cucumber, dill pickle, lettuce, lemon Kalamata aioli 18
BLACK BEAN BURGER **G** Bean patty, avocado, tomato, red onion, lettuce, feta, scallion aioli (contains walnuts) 16
FISH & CRISP Tempura battered haddock, salt & vinegar crisps, fresh dill tartar 17
CRISPY CHICKEN SANDWICH Buttermilk chicken, red onion, lettuce, cucumber rémoulade, house baked potato roll 18
6OZ TOP SIRLOIN STEAK Sautéed mushrooms, steak cut onion ring, grilled sourdough 18
CLASSIC FRENCH DIP Baguette, roast beef, Gruyère cheese, caramelized onion, horseradish, beef au jus 16.5

PASTA & BOWLS

CHICKEN ALFREDO PENNE Alfredo sauce, penne, smoked chicken, parmesan crisps, garlic bread 16
TUNA RICE POKE Yellow fin tuna, avocado, cilantro, seaweed salad, nori sheets, wasabi tobiko ponzu sauce, sesame spicy mayo, toasted sesame seeds, dill 17
TERIYAKI CHICKEN BOWL Coconut rice, chicken, zucchini, broccoli, celery, pineapple, carrot, toasted sesame seeds, green onion 14
PAD THAI Rice noodles, toasted peanuts, peppers, scrambled eggs, carrot, cilantro, green onion, snap peas, lime 14
*Add prawns 8, grilled or ginger soy chicken 5 **G***

MAINS

(Only available after 5pm)

ROAST CHICKEN Herb roasted chicken supreme, lemongrass kefir lime sauce, lemon thyme roasted potato, garlic roasted green beans, green onions 25
BABY BACK RIBS Half rack, apple brandy onion glaze, whipped potato or French fries 22
ATLANTIC SALMON Lemon caper butter sauce, smashed baby roasted potato, bacon salt asparagus 29
CARVER'S 7OZ FILET MIGNON Served with seasonal vegetables & your choice of potato: baked, whipped or house fries 39

SIDES

FRIES *Make it a poutine 7* 5
SWEET POTATO FRIES 7
TRUFFLE FRIES 7
ONION RINGS 7
STEAMED VEGETABLES Carrot, broccoli 6

PRIX FIXE LUNCH (Weekdays 11am to 3pm)
BUILD YOUR OWN Choose any burger, with house fries or salad, and a fountain drink or coffee 17

G Gluten friendly options available. Ask your server for more details.

SCARLET

CRAFT KITCHEN



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