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## SMALL PLATES

### Truffled Dauphine Potatoes 14

Fried whipped potato puffs  
Asiago cream sauce, Truffle oil, scallions

### Bacon Wrapped Filet Tips 19

Tenderloin tips, apple smoked bacon, roasted cipollini,  
blue cheese cream sauce **GF available\***

### Short Rib Flatbread 18

Braised Angus beef short rib, demi glace,  
caramelized shallots, Jakes Gouda aged 6 months,  
house made crust

### Crispy Calamari 18

Buttermilk fried calamari, house made Pak Dong,  
sesame ginger aioli

### Fried Brussels 15

Roasted butternut squash, candied pecans,  
goat cheese, pork belly **GF**

### Burrata 15

Sun dried red peppers, pickled shallots, arugula,  
pistachio pesto, French baguette **GF available\***

### Lobster Mussels 25

Steamed PEI mussels, Maine lobster, spring leeks,  
lobster bisque, grilled baguette **GF available\***

### Shrimp Cocktail 18

4 jumbo Ecuadorian pink shrimp, house cocktail sauce,  
lemon

### Jersey Shore Crab Cake 18

Jumbo lump, claw, and backfin crab blend, panko,  
Old Bay lemon aioli, arugula

### Charcuterie Board 28

Prosciutto di Parma, Coppa Stagionata,  
a selection of 2 artisanal cheeses, imported olives,  
pickled cauliflower, Marcona almonds, bourbon onion  
jam, lemon honey, crostini, fresh fruit **GF available\***

#### Choice of 2

**Jakes:** Gouda, 6 month

**Cabot:** Extra Sharp Cheddar

**Nettle Meadow Farm:** Kunik

**R&G Cheese Makers:** Ballston Blue

Additional cheese selection 8

### Mezze Platter 18

Baba ganoush, muhammara, artichokes, pickled  
mushrooms, grapes, olives, assorted fresh vegetables  
house made naan bread, Vegan and **GF available\***

## SOUP & SALAD

### House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons,  
confit tomatoes, Parmesan

### Orchard Salad 14

NY Gala apples, Maple Brook Farms goat cheese,  
spiced pecans, cranberry vinaigrette,  
mixed field greens **GF\***

Add: 3 grilled shrimp 15, Salmon 15, grilled chicken 12

### Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crusty crouton

## LARGE PLATES

### Truffle Mushroom Fettuccine 25

House made tagliatelle, Collar City Mushroom blend,  
truffle oil, white wine butter sauce, shaved parmesan

#### \*Add chicken 12

*Lindquist Vineyards, Chardonnay, 2022 Santa Barbara, CA 13*

### Halibut Shakshuka 42

Pan roasted Alaskan halibut filet, chickpeas,  
Mediterranean style ragout, jasmine rice **GF\***

*J.J. Vincent, Macon Villages, 2022, Pouilly Fuissé, FR 18*

### Maple Miso Salmon 36

Pan roasted Faroe Island salmon filet, sushi rice,  
napa slaw, miso maple butter **GF\***

*Honig, The Classic, Sauvignon Blanc, 2023 US Rutherford 14*

### Shrimp and Scallops 42

Sauteed jumbo shrimp, pan seared scallops,  
BBQ spiced smoked pork belly, sharp cheddar grits,  
beurre blanc, chili oil **GF\***

*Cantina Santa Maria La Palma, Vermentino, 2023, IT Sardinia 12*

### Filet Tips 42

Sauteed tenderloin tips, house potato and ricotta gnocchi,  
oyster mushrooms, butternut squash, roasted shallot demi

*Ken Wright Cellars Pinot Noir, 2021, Willamette Valley WA, 17*

### French Onion Short Rib 49

Slow cooked Angus beef short rib, melted Gruyère,  
whipped potatoes, French onion demi glace,  
crispy onions **GF available\***

*Domaine Brusset, Laurent B. Rouge, 2023 Côtes Du Rhône, FR 14*

### Roast Rack of Lamb 46

Black garlic roasted parsnip puree, root vegetable latke,  
pomegranate pink peppercorn red wine reduction

*Torbreck Grenache, The Steading, 2021, AU 18*

### SK Bistro Burger 24

8 oz Certified Angus brisket, chuck and short rib blend,  
BBQ dry rub smoked bacon, Jakes Gouda, onion straws,  
red pepper aioli, arugula, pretzel roll, house cut fries

*Decoy, Cabernet Sauvignon, 2021, CA 14*

### Grilled Ribeye 58

14oz Omaha Black Angus ribeye,  
whole grain mustard demi, Marsala shallot butter  
roasted heirloom fingerlings, garlic spinach **GF\***

*Darioush, Caravan, Cabernet Sauvignon, 2020, CA 25*

### 6oz Black Angus Prime Filet 56

USDA Prime, Gruyère au gratin potatoes,  
sautéed asparagus, port wine demi glace **GF\***

#### \*add crab cake \$15

*Hearst, "Bunkhouse" Cabernet Sauvignon, 2022, Paso Robles 17*

### Sauces & Toppings & Sides

Truffle cream	8
Lobster butter	8
Bourbon onion blue cheese crust	12
Duck fat Brussels sprouts	8
Truffle mac and cheese	12
Lobster mac and cheese	18
Roasted heirloom fingerling potatoes	8
Sautéed asparagus	8
Sautéed garlic spinach	8
Truffle parmesan fries	8

Paul Dimm **Executive Chef**

DINNER

February, 2025