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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, 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

Collar City Mushroom blend, fresh fettuccine pasta,
truffle oil, white wine butter sauce, shaved parmesan

*Add chicken 12

Lindquist Vineyards, Chardonnay, 2022 Santa Barbara, CA 13

Chilean Sea Bass 48

Pan roasted Chilean Sea Bass filet, fennel slaw
roasted fennel farro risotto, fennel butter sauce,
basil oil

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 Grits 39

Sauteed jumbo shrimp, sharp cheddar grits, arugula
house chorizo sausage, pan sauce, shrimp 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

Roasted vegetable hash, spiced cauliflower puree,
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, Jake's 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 Filet 56

USDA Choice Iowa black angus, 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

Lobster butter	8
Bourbon onion blue cheese crust	12
Duck fat Brussels sprouts	8
Butternut Bacon Mac n 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

March, 2025