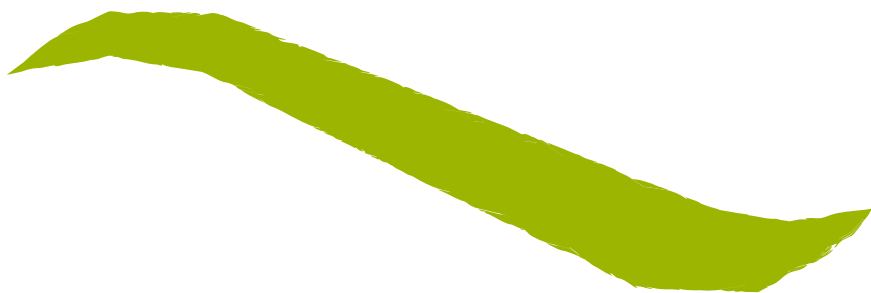


# SCARLETT'S AT PDRCC

## NEIGHBORHOOD COOKERY & LIBATIONS

SERVED FRIDAY & SATURDAY



## TO SHARE

### **CHARCUTERIE BOARD 20**

Chef's choice of cured meats, cheeses, olives nuts, baguette

### **HAM AND GRUYERE CROQUETTES 16**

ham, potato and gruyere cheese croquettes with creamy dijonanaise sauce.

### **DILL DIP 12**

dill pickles, bacon, white cheddar and cream cheese, smoked almonds, green onions, mayonnaise. served with house chips.

### **LEMON PARMESAN CAULIFLOWER 12**

roasted cauliflower florettes, parmesan, lemon, garlic aioli

Consumer Advisory:  
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.



## GREENS

### **RANCHERO STEAK SALAD 30**

8oz new york steak, romaine, black beans, roasted corn, pico de gallo, corn tortilla strips, queso fresco, avocado, southwest ranch

### **SALMON POWERHOUSE 28**

scottish salmon filet, romaine and spring mix, blueberries, dried cranberries, gorgonzola cheese, candied walnuts, balsamic dressing

### **WEDGE 12**

iceberg wedge, shaved red onion, crisp bacon, tomato, gorgonzola crumbles, green goddess dressing

### **CAESAR 14**

romaine lettuce, house Caesar, croutons, parmesan crisp  
add steak+\$14, chicken breast +\$8, shrimp +\$14, salmon +\$14, tofu +\$6

## SMALL PLATES

### **SOUTHWEST POWER BOWL 14**

cilantro quinoa, caramelized onions and peppers, pico de gallo, black beans, queso fresco, crispy tortilla strips  
add steak+\$14, chicken breast +\$8, shrimp +\$14, salmon +\$14, tofu +\$6

### **INDY SHEPERD'S PIE 24**

savory ground beef, gravy and vegetables topped with white cheddar cheese mashed potatoes.

### **TORTELLINI CARBONARA 26**

cheese tortellini, bacon, parmesan cream, spinach, garlic bread

add soup or house salad/side caesar to above items for \$5



## WINE PAIRINGS

### WHITEHAVEN

#### SAUVIGNON BLANC

Marlborough New Zealand. crisp, earthy notes pairs well with seafood and pasta  
Btl 41 Gls 14

### TREFETHEN

#### CHARDONNAY

napa valley, oakey, with vanilla notes, pairs well with seafood and chicken  
Btl 41 Gls 14

### J. LOHR, HILLTOP

#### CABERNET SAUVIGNON

paso robles, drier finish & well rounded pairs well with beef, pasta & pork  
Btl 38 Gls 13

### DRY CREEK ZINFANDEL

Dry Creek Valley, blackberry, and black pepper spice pairs well with red meat  
Btl 43 Gls 14

## ENTREES

served with choice of soup or salad, fresh baked bread

### MASCARPONE PORK CONCHIGLIE 32

pork bolognese finished with creamy mascarpone cheese tossed with shell pasta. served with garlic bread

### SUGAR CANE SALMON 38

sweet and spicy coated scottish salmon filet, honeyed english mustard, heirloom jasmine rice, vegetables du jour.

### STEAK FRITES 48

10oz Prime New York steak, julienne french fries, maitre d' butter, demi glace drizzle

### CREOLE DOUBLE CUT PORK CHOP 36

spiced pork chop with corn macque choux, mashed potatoes, vegetable du jour.

### PARMESAN CHICKEN CUTLET 34

crispy chicken breast cutlet, creamy orzo, sundried tomato butter, vegetables du jour

### RED WINE LAMB SHANK 42

red wine braised lamb shank, whipped potatoes, vegetable du jour

### COCOA FILET MIGNON 50

8oz beef filet lightly dusted with cocoa and coffee, whipped mashed potatoes, whiskey demi glace, vegetable du jour.

## SATURDAY PRIME RIB

served Saturday evenings 5:00pm to 8:00pm with soup or salad, salt & pepper baked potato au jus, creamy horseradish

8oz queen cut 50 16oz king cut 65

## BOTTLES

MEOMI PINOT NOIR 32

GOLDENEYE PINOT NOIR 69

DETAILS SAUVIGNON BLANC 28

MIGRATION CHARDONNAY 59

TREFETHEN CHARDONNAY 41

SANTA MARGARITA PINOT GRIGIO 41

BOUCHANE VIN GRIS 39

CHANDON CHAMPAGNE SPLIT 10

PIPER SONOMA CHAMPAGNE 36