

BAR & GRILL



**SCARLET
OAK
TAVERN**

GLUTEN FREE MENU

TABLE SIDES

- Roasted Asparagus 8.
- Garlic Mashed Potatoes 6.
- Maple Chipotle Sweet Potato 7.
- Yukon Potatoes 6.
- Sautéed Spinach 6.
- Spicy Broccoli Rabe 6.

ADD-ONS

- Jumbo Grilled Shrimp 9./16.
- Lobster Tail* 21.
- Sauce Bordelaise 2.5
- Bleu Cheese Compound Butter 2.

APPETIZERS

- Garlicky Shrimp** GREEN OLIVES, ROSEMARY, ROASTED TOMATO 16.
- Spicy Tuna Tartare*** CUCUMBER, WASABI AIOLI, LEMON VINAIGRETTE 17.
- Warm Crab and Vermont Cheddar Dip** UDI'S GF TOAST 16.

RAW BAR

- Iced Jumbo Shrimp** 18.
- Chilled Crab Salad** AVOCADO, CELERY, GRAINY MUSTARD 19.
- Local Oysters*** 3. EACH

SALADS

- Roasted Beet, Arugula and Apple Salad** FENNEL, WALNUTS, ROBINSON FARM CHEESE, GRAINY MUSTARD 14.
- Cobb Salad** CHICKEN, BACON, BLEU CHEESE, TOMATO, HARD COOKED EGG 18.
- Scarlet Salad** FIELD GREENS, CRANBERRIES 6./9.
- Classic Caesar Salad** 6./9.
- ADD CHICKEN 7. SHRIMP 9./16. SALMON* 14.

STEAKS

- Filet Mignon*** 6 oz. 28. 10 oz. 39. **Bone-In Rib Eye* 20 oz. * 37.**
- New York Sirloin 12 oz. * 32.**

ENTREES

- Chicken Avocado Sandwich** VERMONT CHEDDAR, SUN-DRIED TOMATO AIOLI, UDI'S GF BUN 16.
- Black Angus Burger*** UDI'S GF BUN, CHOICE OF CHEESE AND ONE SIDE 16.
- ADD BACON, MUSHROOMS OR CARAMELIZED ONIONS — 1.5 EACH
- Hanger Steak*** GARLIC MASHED POTATOES, ARUGULA SALAD, BONE MARROW BUTTER 27.
- Crispy Potato-Crusted Haddock** SWEET CORN AND BACON CHOWDER 26.
- Seared \$10K Tuna*** BLISTERED GREEN BEANS, WASABI AIOLI 29.
- Pan Roasted Salmon*** ASPARAGUS, MAPLE CHIPOTLE SWEET POTATO, POBLANO LIME VINAIGRETTE 26.
- Roast Statler Chicken Breast** ROSEMARY POTATOES, SPICY BROCCOLI RABE, CITRUS PAN JUICES 26.

HALF BOTTLES - WHITE

Roederer Estate Brut, <i>Anderson Valley, CA NV</i>	30.
Laurent-Perrier, <i>Champagne, Fr NV</i>	46.
Santa Margherita Pinot Grigio <i>Valdadige, It 2018</i>	31.
Crossings Sauvignon Blanc, <i>Sonoma County, CA 2018</i>	22.
La Crema Chardonnay, <i>Sonoma Coast, CA 2017</i>	29.
Migration by Duckhorn, <i>Russian River Valley, CA 2014</i>	38.

HALF BOTTLES - RED

Adelsheim Pinot Noir, <i>Willamette Valley, OR 2017</i>	36.
Emeritus Pinot Noir, <i>Russian River Valley, CA 2015</i>	47.
Muga Reserva, <i>Rioja, SP 2015 (Temp Garnacha Graciano Mazuelo)</i>	33.
L'Ecole No. 41 Merlot, <i>Columbia Valley, WA 2017</i>	32.
Dry Creek Cabernet, <i>Dry Creek Valley, CA 2017</i>	39.
Stag's Leap Wine Cellars "Artemis" <i>Napa Valley, CA 2015</i>	62.

WHITE WINES - GLASS

Avissi Prosecco	10.
Torre di Luna Pinot Grigio	9.
Twin Islands by Nautilus Sauvignon Blanc	11.
Landmark "Overlook" Chardonnay	13.
Laurent Miquel Rosé	9.

GLUTEN FREE BEER

Red Bridge	5.
Far From the Tree Cider	8.
Down East Cider	7.

RED WINES - GLASS

Averaen Pinot Noir	13.
Valravv Cabernet Sauvignon	15.
Altesino Rosso (sangiovese-cab-merlot)	11.

*Please ask your server if you would like to see a complete
list of our wines by the bottle*