

ST. JAMES HOTEL

# SCARLET



KITCHEN & BAR

RED WING MN

*fall*

DINNER MENU

fall

# DINNER MENU

## SOUP + SALAD

### ST. JAMES CHICKEN WILD RICE SOUP

chicken, mushroom, minnesota wild rice

### POACHED PEAR SALAD

spinach, radicchio, frisee, wine-poached pears, dried cherry, bleu cheese, pepper melange, maldron, sweet-n-spicy pecan crumble, black cherry vinaigrette

### CREAMY CUCUMBER SALAD

arugula, cucumber, heirloom tomato, red onion, watermelon radish, roast corn, crouton crumble, creamy horseradish dill dressing, triple herb balsamic

### CAJUN SHRIMP SALAD

romaine, shrimp, cuban lime black beans, pico, roasted corn, queso fresco, corn tortilla strips, watermelon radish, scallion, avocado ranch

### CLASSIC GRILLED BURRATA SALAD

grilled romaine, burrata, basil, crouton crumble, heirloom tomato, 18 year modena balsamic, aleppo, picula olive oil, pepper melange, maldon

### GARDEN SALAD

### CAESER SALAD

Updated 9/26/2022

indicates new fall menu item 

# SANDWICHES

served with chips or fries | ask your server for substitutions

## JIMMY'S BURGER

jalapeno bacon, american cheese, lettuce, marinated tomato, onion, brioche bun



## CHEF'S MUFFULETTA

genoa, smoked ham, hot calabrese, mortadella, provolone, red onion, focaccia, olive giardiniera tapenade, picual olive oil



Updated 9/26/2022



gluten-free items as marked-ask your server which items can be made gluten-free with minor adjustments  
gluten-free bread available upon request | eating raw or undercooked eggs or proteins increases the risk of foodborne illness  
\*warning: contains nut allergens. all items made in an environment where nuts are present



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## CHEF'S FEATURE

### MARKET MEAT

ask your server for chef's current selection

### MARKET FISH

ask your server for chef's current selection



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# APPETIZERS

## CHARCUTERIE BOARD

chef's selection of meats, cheeses, and accompaniments

## CHEESE CURDS

sturdiewheat batter, ellsworth curds, lingonberry sauce

## AMY'S FAMOUS PRETZEL

house made gourmet pretzel, house beer cheese, garlic butter

## SPINACH ARTICHOKE GRATIN

three-cheese, artichoke, fried naan

## PULLED PORK TOSTADAS

ancho pork, white bean bacon fat smash, queso fresco, cilantro-lime crema, slaw, pico, slaw, yellow corn tostadas



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## APPETIZERS

### ASIAN LETTUCE WRAPS

asian butter lettuce, stir fried veggies (bean sprout, napa, onion, water chestnut, mushroom, bell pepper, radish, scallion, broccoli slaw), wonton strips, asian vinaigrette, peanut sauce

+ stir fried beef

### BRUSSEL SPROUTS

fried sprouts, sesame, bourbon-maple-honey glaze



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## ENTREES

### MEDITERRANEAN SALMON

lemon-dill couscous, cucumber, onion, tomato, watermelon radish, feta, schug

### MEDITERRANEAN BOWL

falafel, cucumber, tomato, slaw, garlic-oregano hummus, feta vinaigrette, tzatziki, schug, cherry pepper relish, pita

### STEAK + FRIES

10 oz. sirloin , garlic-cotija fries, stone mustard aioli

### SWEDISH MEATBALLS

house made meatballs, buttermilk-dill gravy, quick pickle, fingerling potato, lingonberry



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## ENTREES

### SHEPARD'S PIE

ground, red wine braised lamb, carrot, peas, onion, sweet potato, garlic, tomato, polenta cake, fried brussels, house demi

### PUMPKIN RISOTTO

arborio, onion, pumpkin puree, shaved pecorino, seasoned, toasted pepitas, pumpkin oil, mustard pickled beet mince

### SHRIMP + GRITS

cheesy polenta grits, roasted corn, anaheim, onion, hatch chilis, shrimp, fava beans, fennel, red bell pepper, celery, jalapeno-okra-tasso jus



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# HOUSEMADE DESSERTS

 CINNAMON SWIRL CHEESECAKE  
cornflake crust, vanilla bean, cinnamon, baked apples,  
candied cornflakes

  DULCE CREME BRULEE  
dulce de leche, sugar, fruit

  CHOCOLATE TORTE  
ganache, raspberry coulee, raspberries

 BOURBON PECAN PIE\*  
bourbon, molasses, caramel, candied pecans

DESSERT TRIO  
platter of three to share



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