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# THREE-COURSE DINNER MENU

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**\$35**

## | STARTERS |

**ROAST BEEF YORKIES** bite sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus

**AHI TUNA TOSTADAS** mango ginger glaze, guacamole

**WILD MUSHROOM SOUP** truffle, chives

**CAESAR SALAD** chopped romaine, parmesan croutons, applewood bacon

## | MAINS |

**REDS® FLASH ROASTED CHICKEN (½ CHICKEN)**  
Broccoli & cheddar, guajillo sesame, double roasted russet potatoes

**SEARED SALMON ROMESCO** roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc

**CHIPOTLE SIRLOIN** 7oz sirloin topped with goat cheese butter

**CHICKEN CARBONARA** rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg

## | DESSERT |

**FRESH BAKED APPLE PIE** traditional pie crust with granny smith apples and oatmeal crumble. Served with our house churned bourbon vanilla ice cream

**CHICAGO STYLE CHEESECAKE** mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

**CHOCOLATE CHESS PIE** chocolate ganache custard, flaky chocolate crust, chantilly cream



**SK**

SCRATCH KITCHEN

**For large party bookings and events,**  
please ask for our prix fixe event packages.

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Taxes not included. (RMT\_09/17)