

## STIRLING STARTERS

### French Onion Soup 15

Rich Beef Broth, Caramelized Onions,  
Swiss Cheese, Croutons

### Scottish Seafood Chowder 'Cappuccino' 15

Scottish 'Cullen Skink' Inspired,  
Bacon, Salmon, Cod & Baby Shrimp,  
Smoked Cream Espuma

### Stirling Salad V GF 16

Cucumber, Sprouts, Radish,  
Pistachio, Blackberry Vinaigrette

### Tuna Tartar 20

Albacore Tuna, Tomato Chutney,  
Sourdough, Parmesan Cheese,  
Jalapeno Aioli

### Caesar Salad 17

Caesar Dressing, Crispy Onion,  
Bacon, Crostini

## STIRLING SHAREABLES

### Cauliflower Bites V G 14

Crispy Cauliflower, Teriyaki,  
Cashews, Green Onions

### Brussels Sprouts G 14

Chipotle Bacon Jam, Crispy Rice Cake

### Semolina Fries 15

Truffle Aioli, Parmesan, Lemon

### Bread & Butter Board V 13

House Baked Daily Feature Bread,  
Signature Butter

### Panko Chicken Tenders 23

Blue Cheese & Habanero Cream,  
Cheese Drizzle, Fresno Chilis, Cilantro

### Seared Tuna 28

Soba Noodle Salad, Hoisin Dressing,  
Cilantro, Red Pepper

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## Regional Wine and Cheese Flights 37.5

Treat your taste buds to a tantalizing trio of three cheeses paired perfectly with three exceptional 3oz wines from renowned regions across the globe.

Ask your server for more details.



## STIRLING CLASSICS

### Malcolm Poutine **G** 23

Pulled Beef Short Rib, Cheese Curds, Gravy, Crispy Beets, Truffle Oil

### Tenderloin Poke **GF** 34

Seared Beef, Soy, Sesame, Scallions, Mushrooms, Onions, Arugula, Avocado, Poke Sauce, Sticky Rice

### Steak Sandwich 34

6oz Alberta Prime Striploin, Chimichurri, Roasted Tomato, Swiss Cheese, Sourdough, Pickled Mustard Seeds. Choice of House Fries or Stirling Salad.

### Bison Bolognaise 30

Bison Tomato Sauce, Crème Fraiche, Canmore Pasta Co. Spaghetti, Parmesan Cheese, Sourdough Garlic Bread  
**Gluten Free Pasta +4**

### Fish & Chips 30

Tandoori Spiced Salmon, Icelandic Cod, Curried Tartar, House Cut Fries

### Malcolm Burger 28

6oz Patty, Bacon, Apple Smoked Cheddar Cheese, Iceberg Lettuce, Pickled Onion, Tomato, Brioche Bun, Malcolm Aioli. Choice of House Fries or Stirling Salad

## STIRLING EARTH

### Spaghetti **V** 25

Canmore Pasta Co. Spaghetti, Corn Puree, Mushroom, Spinach, Parmesan Cheese, Sourdough Garlic Bread  
**Gluten Free Pasta +4**

### Cauliflower Poke **V G** 26

Crispy Cauliflower, Mushrooms, Soy, Sesame, Scallions, Onions, Arugula, Avocado, Poke Sauce, Sticky Rice

### Avocado Toast Melt **V** 22

Confit Tomato, Asparagus, Avocado, Swiss Cheese, Crispy Onions, Kewpie Mayonnaise. Choice of House Fries or Stirling Salad.

### Squash Mac & Cheese **V** 20

Creamy Butternut Squash Sauce, Macaroni, Roasted Squash, Pumpkin Seed

### Vegetarian Burger **V** 26

6oz Housemade Black Bean Patty, Habanero Sauce, Vegan Cheese, Lettuce, Tomato, Bun, Choice of House Fries or Stirling Salad



## OFF THE LAND <sup>G</sup>

Served with Steak Butter, Vegetable Medley, Crispy Fingerling Potatoes

*CAB is Certified Angus Beef 100% Alberta Raised*

**45oz CAB Bone in Ribeye Steak** 140

*Cooked to order, will take minimum of 45 minutes*

**10oz CAB Ribeye** 55

**7oz CAB Beef Tenderloin** 65

**12oz CAB Striploin Steak** 56

**4oz A5 Wagyu** 130

**8oz Chicken Supreme** 44

**4 Bone Alberta Lamb Rack** 69

## FROM THE SEA <sup>GF</sup>

Served with Risotto, Vegetable Medley

**5oz Salmon Fillet** 39

**4 U10 Scallops** 50

**10 16/20 Prawns** 40

**6oz Lobster Tail** 69

**6oz Ahi Tuna** 40

## FROM THE EARTH <sup>V G</sup>

Served with Crispy Fingerling Potatoes, Vegetable Medley

**Cauliflower Steak** 30

**Mushroom Steak** 30

## STARCH <sup>G</sup>

**House Made French Fries** 8

**Yam Fries, Chipotle Dip** 9

**Calrose Rice** 8

**Mashed Potatoes** 9

**Risotto** 10

**Buttered Spaghetti Pasta** 8

**Crisp Fingerling Potatoes** 9

## VEGETABLES <sup>V GF</sup>

**Grilled Asparagus** 10

**Roasted Carrots** 10

**Broccolini** 10

**Brussels Sprouts** 10

**Confit Tomato** 10

**Vegetable Medley** 10

**Sauteed Mushrooms** 10

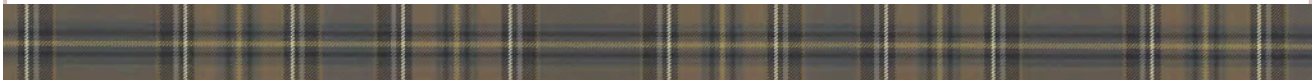
## SAUCES

**Demi Glace 2 oz** 8

**House Gravy 4oz** 7

**Béarnaise 2 oz** 8

**Chimichurri 2 oz** 6



## DESSERTS

### Pavlova

14

Egg Meringue, Kiwi, Mango Passion Fruit, Pistachio, Strawberry, Chantilly Cream

### Strawberry Shortcake

14

Gluten Free Sponge Cake Roll, Vanilla Cream, Strawberries, Crème Anglaise

### Dark Chocolate Terrine

14

Whipped Cream, White Miso Caramel Sauce

### Carrot Cake

14

White Chocolate Icing, Carrot Chips, Coconut Flakes

## DESSERT COCKTAILS 2.5 OZ

### Shaft

19

Named after the cult film of the same title, the Shaft is a great classic after dinner cocktail. Cold espresso combined with coffee liqueur & cream liqueur make a rich, dark yet sweet finish.

### Espresso Martini

19

Vodka and Kahlua classic style of cocktail, custom decorations. Ask your server about the completely customizable experience of this cocktail.

### 20th Century

19

A traditional dessert cocktail with Gin & Vermouth, featuring a citrus forward flavour followed by chocolate, herbal tones & balanced botanicals.

### Hot Buttered Maple Bourbon

19

Knob Creek Smoked Maple is combined with brown sugar and butter for a smooth, comforting dessert cocktail.

## DESSERT WINE 2 OZ

### Château Roumieu Sauternes

12

Gironde, France

### Inniskillin Ice Wine Riesling

16

Niagara, Canada

## APERITIF

### PORT

2 OZ

TAYLOR FLADGATE 10 YR

13

TAYLOR FLADGATE 20 YR

18

TAYLOR FLADGATE 30 YR

21

TAYLOR FLADGATE 40 YR

28

PORT TASTING 4OZ

39

1oz of each decade

### COGNAC

1 OZ 2 OZ

HENNESSY VS

8

13

COURVOISIER VSOP

13

22

HENNESSY XO

22

40

GRAND MARNIER

10

18

GRAND MARNIER 100 YEAR

20

37

