

## STIRLING SOUP & SALADS

### French Onion Soup 15

Rich Beef Broth, Caramelized Onions, Swiss Cheese, Croutons

### Scottish Seafood Chowder 15

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

### Stirling Salad **V GF** 16

Mixed leaves, Endive, Radicchio, Watercress, Spiced Pickled Dressing, Gorgonzola

### Seared Tuna 28

Soba Noodle Salad, Hoisin Dressing, Cilantro, Red Pepper

### Caesar Salad 17

Bacon, Whole Leaf Romaine, Croutons, Grated Parmesan, Home-made Dressing

## STIRLING STARTERS

### Cauliflower Bites **V G** 14

Crispy Cauliflower, Teriyaki, Cashews, Green Onions

### Brussels Sprouts **V G** 14

Chestnut Purée, Pickled Mustard Seeds, Pine Nuts, Pistachio, Parmesan

### Truffle Fries **V G** 15

Fries, Truffle Oil, Grated Parmesan, Truffle Aioli

### Bread & Butter **V** 13

House Baked Daily Feature Bread, Signature Butter, Chutney

### Cured Beef Bagel 23

Brisket, Pickles, Mustard, Romaine, Red Onion, Guinness Cheese Sauce

### Tuna Tartar **GF** 20

Ahi Tuna, Lime Gel, Avocado Purée, Ginger Syrup, Chives, Nori Crackers

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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.



**V** Vegetarian | **GF** Gluten Free | **G** Gluten Friendly *Possible Cross Contamination*

*Automatic gratuity of 18% will be added to groups of 8 or more guests*



## 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 CAB Striploin, Ciabatta, Caramelized Red Onion, Truffle Mayo, Arugula, Brie. Choice of House Fries or Stirling Salad

### Bison Bolognaise 30

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

### Fish & Chips 30

Large Cut 5 oz Icelandic Cod, Curried Tartar, House Cut Fries

### King Malcolm Burger 26

6oz Patty, Swiss Cheese, Lettuce, Tomato, Pickles, Chipotle Mayo. Choice of House Fries or Stirling Salad

## STIRLING CLASSICS

### Mushroom Bourguignon **V G** 25

Braised Mushrooms, Rich Red Wine Mushroom Gravy, Mashed Potatoes

### 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

### Orzotto **V** 20

Mushroom Purée, Spinach, Mascarpone, Parmesan

### Vegetarian Burger **V** 26

6oz Housemade Black Bean Patty, Vegan Cheese, Caramelized Red Onion, Arugula, Habanero Sauce, Bun, Yam Fries

### The Canmore Burger 28

6oz Patty, Swiss Cheese, Pickles, Romaine, Bacon & Shallot Mayo, Hashbrown, Brie. Choice of House Fries or Stirling Salad



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## 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

**8oz Chicken Supreme** 44

**Alberta Lamb Sirloin** 65

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

Served with Saffron 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

**Zaatar Eggplant** 30

## STARCH <sup>G</sup>

**House Made French Fries** 8

**Yam Fries, Chipotle Dip** 9

**Mashed Potatoes** 9

**Saffron Risotto** 10

**Buttered Rigatoni** 8

**Crisp Fingerling Potatoes** 9

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

**Grilled Asparagus** 10

**Roasted Carrots** 10

**Broccolini** 10

**Brussels Sprouts** 10

**Winter Greens, Walnut Butter** 10

**Vegetable Medley** 10

**Sautéed Mushrooms** 10

## SAUCES

**Demi-glace 2 oz** 8

**House Gravy 4oz** 7

**Béarnaise 2 oz** 8



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## DESSERTS

### Honey Toast

Whipped Mascarpone, Blueberry Compote, Lemon Curd, Poppy Seed

14

### Cheesecake

Digestive Cookie Crust, Pistachio Strawberry Compote

14

### Chocolate Coconut Panna Cotta

Chocolate Soil, Shaved Coconut, Orange Saffron Oil

14

### Apple Tarte Tatin

Calvados Cream Cheese Sauce, Candied Walnuts, Bay Leaf Oil

14

## DESSERT COCKTAILS 2.5 OZ

### Cinnamon Alexander

Smooth Cinnamon Whiskey, Creme De Cacao, Swirl of Cream, Cinnamon Stick

19

### Espresso Martini

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

19

### Campfire Bliss Martini

Baileys Irish Cream, Caramel liqueur, Crème de Cacao, Whipped Cream, Toasted Marshmallows, Chocolate Graham Cracker Crumble

19

### Hot Buttered Maple Bourbon

Knob Creek Smoked Maple, Brown Sugar & Butter

19

## DESSERT WINE 2 OZ

### Château Roumieu Sauternes

Gironde, France

12

### Inniskillin Ice Wine Riesling

Niagara, Canada

16

## APERITIF

### PORT

TAYLOR FLADGATE 10 YR

2 OZ

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

HENNESSY VS

1 OZ 2 OZ

8

13

COURVOISIER VSOP

13

22

HENNESSY XO

22

40

GRAND MARNIER

10

18

GRAND MARNIER 100 YEAR

20

37

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