

# Menu

STIRLING LOUNGE & PATIO 11:30AM - 10PM



## SOUP & SALADS

### French Onion Soup 14

Rich Beef Broth, Caramelized Onions, Swiss Cheese, Croutons

### Scottish Chowder 15

Inspired by the Classic "Cullen Skink" Velouté, Bacon, Cod, Salmon, Croutons

### House Salad **V GF** starter 10 Large 16

Crispy Chickpeas, Fried Paneer Cheese, Arugula, Grated Carrots, Tamarind Vinaigrette

### Kale Caesar Salad starter 10 Large 17

Baby Kale, Brioche Croutons, Bacon, Parmesan, Caesar Dressing

## ENHANCE YOUR SALADS

5oz Chicken Breast +14

5oz Salmon Filet +20

6oz Striploin Steak +22

5oz Prawns +18

## SMALL BITES

### Cauliflower Bites **V G** 13

Crispy Cauliflower, Teriyaki, Cashews, Green Onions

### Brussels Sprouts **V G** 13

Chili Maple, Brown Butter Streusel, Beet Curls

### House Made Bacon +2

### Deviled Tuna 16

Cashew Crusted Avocado, Poke Marinated Ahi Tuna, Pipikaula, Habanero Sauce, Tortilla Crisps

## DON (ON RICE)

Choose one topping  
Sticky Rice

### Yakiniku (Beef) 12

Kimchi, Sesame Soy Sauce

### Grilled Chicken Thigh 12

Nuac Cham, Iceberg Lettuce

### Marinated Ahi Tuna 13

Arugula, Wasabi, Egg Yolk Soy Sauce

### Kakiage (Vegetable Fritter) 11

Teriyaki Sauce, Yuzu Kosho

**V** VEGETARIAN

**GF** GLUTEN FREE

**G** GLUTEN FRIENDLY  
POSSIBLE CROSS CONTAMINATION

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## MEDIUM BITES

### Warm Flatbreads **V** 15

Grilled Naan, Cucumber, Radish,  
Olives, Labneh

### Scottish Stuffed Yorkies 23

Yorkshire Pudding, Pulled Beef Short Rib,  
Cheese Curds, Gravy, Crispy Beets  
**Upgrade to Truffle Brie Cheese +4**

### Chicken Wings **G** 23

Choice of: House BBQ, Honey Garlic,  
Fenugreek Hot, or Piri Piri

### Nachos **V G** solo 17 share 28

Jalapenos, Tomatoes, Green Onions, Black  
Olives, Salsa, Sour Cream Drizzle,  
Shredded Mozzarella & Cheddar  
**Guacamole +5**  
**Double the Cheese +8**  
**Side Sour Cream +4**

### Calamari **G** 22

House Battered, Preserved Lemon Aioli,  
Jalapenos, Radish, Cilantro

### Bacon Clothesline **G** 25

House Made Bacon, French Fries,  
Cheese Curds, Gravy

## HANDHELDS

Choice of Fries, House or Caesar Salad

**ONION SOUP OR CHOWDER +10**

**CLASSIC POUTINE FRIES +6**

**YAM FRIES, CHIPOTLE DIP +5**

### Legendary Burger 28

AAA Alberta Beef Patty, Chipotle Aioli,  
Mushroom Ragout, Swiss Cheese, Pickles,  
Tomato, Brioche Bun  
**Housemade Bacon +2**

### Vegetarian Burger **V** 26

House Made Plant Based Patty,  
Vegan Cheddar Cheese, Habanero Sauce,  
Lettuce, Tomato, Brioche Bun

### Salmon Burger 30

Maple Cajun Atlantic Salmon Filet,  
Pickled Mustard Seeds, Sesame Aioli,  
Arugula, Roasted Tomato, Brioche Bun

### Coal Miner Burger 33

AAA Alberta Beef Patty, Bacon  
Braised Short Rib, Apple, Soy Aioli,  
Bacon, Swiss Cheese, Tomato,  
Charcoal Bun

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## LARGE BITES

### Mentaiko Spaghetti 29

Spicy Cod Roe, Shiitake Mushroom,  
Yuzu Butter, Kaiware Sprouts

### Bison Bolognese 30

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

### Tenderloin Poke **GF** 34

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

### Fish & Chips 1 Piece 19 2 Piece 29

Icelandic Cod, Coleslaw, Curried Tartar,  
House Cut Fries

### Butter Chicken 30

Tikka Marinated Chicken, Curry Gravy, Jeera  
Rice, Cashews, Naan Bread,  
Mango Chutney, Papadum

### Steak Sandwich 33

6oz Alberta Prime Striploin, Chimichurri,  
Roasted Tomato, Swiss Cheese,  
Sourdough, Pickled Mustard Seeds, with  
your choice of side.

### Open-Faced Tuna Nicoise 33

Seared Ahi Tuna, Sourdough Bread,  
Asparagus, Pikakalou Sauce, Habanero  
Sauce, Fried Egg, with your choice of side.

## OFF THE GRILL

Served with Steak Butter, Chimichurri,  
House Cut Fries, Seasonal Vegetables

### 40 oz Bone in Ribeye Steak 110

### 10 oz Ribeye 49

### 8 oz Bison Ribeye 54

### 6 oz Striploin Baseball 44

### 4 oz A5 Wagyu 150

### 8 oz Venison Chop 65

### King Malcolm Burger 99

8oz Ground Wagyu Beef

House Made Bacon, Truffle Brie Cheese,  
Seared Foie Gras, Maple Red Pepper &  
Jalapeno Chutney, Pipikalau Sauce, Lettuce,  
Oven Roasted Tomato, Shaved Black  
Truffles, French Fries, Yam Fries, Coal Bun

*\* we will not modify this as this is the way the  
chef intended the flavour*

## ENHANCEMENTS

Assorted Daily Vegetables	11
Yam Fries & Chipotle Aioli	8
House Cut Fries	8
2oz Gravy	6
Side Poutine	12
Side Sticky Rice	5
Roasted Baby Carrots	9
Grilled Asparagus & Bacon	12
Add 4oz Lobster Tail	35
Add Sautéed Mushrooms	9
Add 2oz Foie Gras	15

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## DESSERTS

### Basque Cheesecake 14

Chocolate Shortbread Crumb,  
Orange Curd, Mascarpone Cream,  
Seasonal Fruit Compote

### Tofu Chocolate Mousse 14

Beet Sponge Cake, Beet Meringue,  
Beet Powder

### Poached Apple Tart 14

Brown Butter Sable, Cassis Puree,  
Cardamom White Wine Poached Apple,  
Caramelized White Chocolate, Pastry  
Cream, Pink Peppercorns

### Roasted Pineapple Danish 14

Coconut Pastry Cream, Rum  
Caramel Sauce, Mint

## APERITIF

### PORT 2 OZ

TAYLOR FLADGATE 10 YR	13
TAYLOR FLADGATE 20 YR	18
TAYLOR FLADGATE 30 YR	21
TAYLOR FLADGATE 40 YR	28

### COGNAC & BRANDY

	1 OZ	2 OZ
ST. REMY VSOP	7	12
COURVOISIER VS	8	13
COURVOISIER VSOP	13	22
HENNESSY VS	8	13
HENNESSY VSOP	12	22
HENNESSY XO	22	40
REMY MARTIN VSOP	12	18
BAS ARMAGNAC	24	36
DARROZE 30 YEAR		

## DESSERT COCKTAILS

### Between the Sheets 19

St. Remy VSOP, Flor de Cana 7yr,  
Lemon Juice, Cointreau

18

### Wake Up Call

Rum Espresso Liqueur, Baileys,  
House Made Coffee Liqueur, Espresso

### Sweet Dreams 18

House Made Earl Grey Syrup,  
Galliano, Gin

19

### Canmore Vieux Carre

St. Remy VSOP, Buffalo Trace Rye,  
Sweet Vermouth, Wildlife Amaro,  
Bitters

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