

## STIRLING STARTERS

### French Onion Soup 15

Rich Beef Broth, Caramelized Onions, Swiss Cheese, Croutons

### Scottish Chowder 'Cappuccino' 15

Signature Scottish Inspired Chowder, Smoked Cream Espuma

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

Maple Whiskey Dressing, Arugula, Poached Apple, Smoked Cheddar Cheese, Winter Spiced Candied Pecans

### Beet Carpaccio **V GF** 17

Red Beet, Goat Cheese, Smoked Yogurt Dressing, Pickled Onion, Sugar Honey Comb

### Grilled Romaine 17

Chili Soy Infused Caesar Dressing, Crispy Onion, Bacon, Crostini

### OG Prawn Cocktail 21

Prawns, Marie Rose Sauce, Avocado, Baguette

## STIRLING SHAREABLES

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

Crispy Cauliflower, Teriyaki, Cashews, Green Onions

### Brussels Sprouts **G** 14

Chipotle Bacon Jam, Crispy Rice Cake

### Confit Roll 22

Duck Confit, Manchego Cheese, Caramelized Onion, Spinach Tortilla, Crème Fraiche Drizzle, Pomegranate Relish Dip

### Bread & Butter Board **V** 11

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. Pappardelle, 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, Jalapeno Bell Pepper Chutney, Swiss Cheese, Lettuce, Tomato, Brioche Bun, Crispy Onions. Choice of House Fries or Stirling Salad.

## STIRLING EARTH

### Pappardelle Alfredo **V** 25

Canmore Pasta Co. Pappardelle, Mushrooms, Parmesan Cheese, Sourdough Garlic Bread  
**Gluten Free Pasta +4**

### Cauliflower Poke **G V** 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, Jalapeno Bell Pepper Chutney, Vegan Cheese, Lettuce, Tomato, Bun. Choice of House Fries or Stirling Salad.



## OFF THE LAND **G**

Served with Steak Butter, Vegetable Medley, Crispy Fingerling Potatoes

**45oz Bone in Ribeye Steak** 170

Cooked to order, will take minimum of 45 minutes

**10oz Ribeye** 49

**7oz Bison Tenderloin** 65

**12oz Striploin Steak** 56

**4oz A5 Wagyu** 150

**8oz Chicken Supreme** 44

**4 Bone Lamb Rack** 69

## FROM THE SEA **GF**

Served with Calrose Rice, 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 **V G**

Served with Crispy Fingerling Potatoes, Vegetable Medley

**Cauliflower Steak** 30

**Mushroom Steak** 30

## STARCH **G**

**House Made French Fries** 9

**Yam Fries, Chipotle Dip** 9

**Calrose Rice** 9

**Mashed Potatoes** 9

**Risotto** 9

**Buttered Pappardelle Pasta** 9

**Crisp Fingerling Potatoes** 9

## VEGETABLES **V GF**

**Grilled Asparagus** 10

**Roasted Carrots** 10

**Broccolini** 10

**Brussels Sprouts** 10

**Blistered Peppers** 10

**Confit Tomato** 10

**Vegetable Medley** 10

**Sauteed Mushrooms** 10

## SAUCES

**Demi Glace** 8

**House Gravy** 8

**Béarnaise** 8

**Chimichurri** 8



## DESSERTS

### Butter Mochi Cake

14

Lemon Glaze, Caramelized Pear, Vanilla Yogurt, Pear Honey Gel, Lemon Peel

### Gateau aux Marrons

14

Chestnut Cream, Cassis Puree, Pecan Dacquoise

### White Chocolate

### Butternut Squash Tart

14

Roasted Butternut Squash, White Chocolate Ganache, Sage Cream, Honey Cake, Brown Sugar Crumble

### Earl Grey Magdalena

14

Whipped Ricotta Cheese, Orange, Pistachio, Candied & Pureed Orange

## 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.

### 20th Century

19

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

### Espresso Martini

19

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

### 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

