

Menu

STIRLING LOUNGE 11:30 - 9PM



SOUP & SALADS

French Onion Soup 14
Rich Beef Broth, Caramelized Onion,
Swiss Cheese, Crouton

Scottish Chowder 15
Inspired by the Classic "Cullen Skink"
Veloute, Bacon, Cod, Salmon, Crouton

House Salad **V** **GF** starter 10 Large 16
Arugula, Pear Vinaigrette, Goat Cheese,
Macerated Strawberries, Toasted Almonds

Caesar Salad starter 10 Large 17
Romaine Caesar Dressing, Crouton, Bacon,
Parmesan Cheese

Enhance your salads

5 Ounce Chicken Breast +14

5 ounce Salmon Filet +20

6 ounce Striploin Steak +22

5 ounce Prawns +18

SMALL BITES

Cauliflower Bites **V** **G** 13
Crispy Cauliflower, Teriyaki, Cashew,
Green Onion

Brussels Sprouts **V** **G** 13
Chili Maple, Brown Butter Streusel,
Beet Curls

House Made Bacon +2

Karaage & Mushroom **G** 16
Lightly Breaded Chicken & Mushrooms,
Kewpie Mayonnaise, Zucchini Chutney

MEDIUM BITES

Warm Flat Breads **V** 14
Grilled Naan, Baguette, Papadum,
Classic Hummus

Lyonaise Salad **GF** 25
Albacore Tuna, Frisee Lettuce,
Warm Maple Bacon Dressing, Tomato,
Poached Egg,

Yorkies of Legend 23
Yorkshire Pudding, Pulled Beef Short Rib,
Cheese Curd, Gravy, Crispy Beets
Upgrade to Truffle Brie Cheese +4

Chicken Wings **G** 24
House BBQ, Honey Garlic, Fenugreek Hot,
Piri Piri

Nachos **V** **G** solo 17 share 28
Jalapeno, Tomato, Green Onion, Black Olive,
Salsa, Sour Cream Drizzle,
Shredded Mozzarella & Cheddar
Guacamole +5
Double the Cheese +8
Side Sour Cream +4

Okonomi Poutine **G** 20
French Fries, Cheese Curd, Brussels Sprouts,
Bonito, Ginger, Aonori, Kewpie Mayonnaise,
Okonomi Sauce

Calamari **G** 22
House Battered, Chipotle Aioli, Jalapeno

Bacon Clothesline **G** 24
House Made Bacon, French Fries,
Cheese Curd, Gravy

V VEGETARIAN

GF GLUTEN FREE

G GLUTEN FRIENDLY
POSSIBLE CROSS CONTAMINATION

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LARGE BITES

Bison Bolognese 36
Bison Tomato Ragout, Pappardelle, Basil,
Burrata Cheese, Sourdough Garlic Bread
Gluten Free Pasta +4

Tenderloin Poke **GF** 31
Seared Beef, Soy, Sesame, Scallion,
Mushroom, Onion, Arugula, Avocado, Poke
Sauce, Sourdough Garlic Bread
Sticky Rice +5

Fish & Chips solo 19 share 29
Icelandic Cod, Coleslaw, Curried Tartar,
House Cut Fries

Butter Chicken 29
Tikka Marinated Chicken, Curry Gravy, Jeera
Rice, Cashews, Naan Bread, Mango Chutney,
Poppadum

ALBERTA BEEF

Signature Steak **GF** 49
10 ounce AAA Ribeye Steak, Steak Butter,
House Cut Fries, Seasonal Vegetables

Steak Sandwich 28
6 Ounce AAA Striploin, Roasted Tomato,
Chimichurri, Swiss Cheese, Sourdough,
Pickled Mustard Seeds

Ultimate Steak Sandwich 160

Japanese A5 Wagyu Ribeye,
Truffle Brie Cheese, Roasted Tomato,
Chimmichuri, Crispy Beets,
Garlic Herb Bread, Pepper Chutney,
Lemon Herb Fries

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

HANDHELDS

Choice of Fries or House or Caesar Salad
ONION SOUP OR CHOWDER +10
CLASSIC POUTINE FRIES +6
OKONOMI POUTINE +8

Legendary Burger 27
AAA Alberta Beef Patty, Chipotle Aioli,
Mushroom Ragout, Swiss Cheese, Pickles,
Tomato, Brioche Bun
Housemade Bacon +2

Vegetarian Burger **V** 25
House made Plant based Patty,
Vegan Cheddar Cheese, Habanero Sauce,
Lettuce, Tomato, Brioche Bun

Salmon Burger 28
Maple Cajun Atlantic Salmon Filet, Pickled
Mustard Seed, Sesame Aioli, Arugula,
Roasted Tomato, Brioche Bun

King Malcolm Burger

99
8 Ounce 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, Potato Bun

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SIDES

Assorted Daily Vegetables 9
Yam Fries & Chipotle Aioli 7
House Cut Fries 6
2 oz Gravy 5
Side Poutine 9
Side Sitcky Rice 5
Add 2 oz Foie Gras 19



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GLUTEN FREE



GLUTEN FRIENDLY
POSSIBLE CROSS CONTAMINATION

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APERITIF

Canele de Bordeaux 13

Orange Rum Chutney,
Chocolate Shortbread,
Vanilla Mascarpone Cream

Yuzu Mousseline 13

Strawberry Compote, Coconut Dacquoise,
Yuzu Balsamic Gastrique, Smoked Olive Oil,
White Chocolate Glaze

Chocolate Pot de Crème 13

Raspberry Semi-Gel, Cream, Biscotti

Sticky Toffee 13

Pecan, Cranberry Compote,
Peanut Whiskey Caramel, Vanilla Ice Cream

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 DARROZE 30 YEAR 24 36

WARM DRINKS

BLUEBERRY TEA 12

Earl Grey Tea, Amaretto,
Grand Marnier

SPANISH 12

Kahlua, Brandy, Coffee

MONTE CRISTO 12

Grand Marnier, Kahlua, Coffee

B52 12

Bailey's, Kahlua, Grand Marnier, Coffee

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