

SNACK + SHARE

YAM FRIES

chipotle aioli 11

CAJUN WEDGES

onion and sour cream dip 12

FOCCACIA

truffle-honey butter,
sundried tomato 13

FRIED BROCCOLINI

shaved almonds, pickled garlic,
brown butter 12

ROCK CRAB

grilled sourdough, chili,
cucumber, saffron aioli, shallots 29

CAULIFLOWER BITES

crispy cauliflower, teriyaki,
cashews, green onions 15

MIXED NUTS

house spices 12

CHICKPEA FRITTERS

harissa aioli, mixed greens 12

WARM CERIGNOLA OLIVES

lemon zest 14

TEMPURA KING PRAWNS

sweet chili glaze, arugula 19

BRIOCHE CROQUE MONSIEUR

ham, gruyere cheese 21

BEETROOT SALMON

GRAVLAX

horseradish crème fraîche,
rosti, arugula 22

SOUP + SALAD

SCOTTISH CHOWDER

scottish ‘cullen skink’ inspired,
bacon, salmon, cod, baby shrimp 15

CAESAR SALAD

bacon, whole leaf romaine,
croutons, grated parmesan cheese,
home-made dressing 18

PARSNIP AND APPLE SOUP

crispy parsnip shavings,
maple dressing 15

ORCHARD SALAD

mix leaves, roasted squash,
sundried tomato, pumpkin seeds,
pomegranate dressing 16

FRENCH ONION SOUP

caramelized onions, crostini,
swiss cheese 18

Add to your Salad or Pasta:

6oz CAB striploin +24

salmon +20 chicken +14

garlic sourdough +4

VEGETARIAN

CAULIFLOWER POKE

crispy cauliflower, yuzu ponzu sauce,
red cabbage, crispy onions, cucumber
ribbons, pineapple, poke sauce,
sticky rice 26

ZA’ATAR EGGPLANT

crispy fingerling potatoes,
vegetable medley 30

BRAISED GIANT

BUTTER BEANS

lemon, asparagus, parmesan,
flatbread 25

VEGETARIAN BURGER

house made black bean patty, pretzel
bun, vegan cheese, romaine, herb mayo,
sundried tomato, yam fries 26

CAULIFLOWER STEAK

crispy fingerling potatoes,
vegetable medley 31

GRILLED SWEET POTATO

chimichurri, tahini-yogurt,
mixed nuts, pickled onion and
feta, corn crisp 22

MAINS

FISH AND CHIPS

large cut 8oz haddock filet,
curried tartar, house cut fries 32

ATLANTIC SALMON

baby carrots, gochujang-coconut
sauce, celeriac remoulade 38

PORCHETTA

caramelized onion puree,
almond & orange salsa verde, jus,
orange braised fennel 42

CONFIT DUCK LEG

pancetta cassoulet,
orange jam, pangrattato 44

SHRIMP AND SCALLOPS

creamy charred corn bisque,
pretzel roll, jalapeño 48

CHICKEN SUPREME

pumpkin curry puree,
confit rainbow carrots,
charred green onion, jus 40

RIGATONI BOLOGNESE

bison tomato sauce, crème fraiche,
canmore pasta co. rigatoni, parmesan
cheese, sourdough garlic bread 34
gluten free pasta +4

BUCATINI

miso, mixed mushrooms,
sesame seeds, green onions 30

Stirling Signatures

A selection of beloved dishes, celebrated
by those who know us best, highlighting
the essence of the Stirling Grill & Lounge.

TRUST THE CHEF

With over three decades of experience, **Chef Graham Smith** crafts memorable dining experiences defined by passion, precision, and creativity.

Raised in the Yukon, his connection to the land inspires bold, refined dishes. Classically trained yet innovative, he blends timeless technique with modern flair, leading The Malcolm Hotel’s culinary team in celebrating local ingredients and global inspiration.

CHEF’S CHOICE EXPERIENCE

A three-course tasting experience curated by our chef and inspired by the seasons. Each course is thoughtfully composed to reflect the flavours and spirit of the Rockies, creating a journey meant to be shared by the entire table. **75 per person**

Available after 5pm. The entire table must participate. No modifications please. Your server will present today’s selections.
Add Wine Pairing +35

ALBERTA BEEF



CAB AAA STEAK

10oz ribeye or striploin, miso
butter glazed vegetables, triple cooked
chips, creamed savoy cabbage, beef jus
ribeye 62 | striploin 50

Add Ons:

lobster tail +35

prawns +20

sauteed mushrooms +14



STEAK SANDWICH

6oz CAB striploin, onion
baguette, chimichurri sauce, herb
mayonnaise, balsamic roasted
pepper & onion, provolone cheese 40

MALCOLM POUTINE

pulled beef short rib, cheese
curds, gravy, crispy beets,
truffle oil 27

KING MALCOLM BURGER

6oz patty, espresso bacon jam,
pickled red onion, applewood cheese,
romaine, tomato, smoked mustard
mayo, pretzel bun 28

TENDERLOIN POKE

seared beef, soy, sesame, scallions,
mushrooms, onions, arugula,
avocado, poke sauce, sticky rice 35

vegan

vegetarian

gluten free

dairy free

nut free