

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

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



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 **GF 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

15

Gironde, France

Inniskillin Ice Wine Riesling

20

Niagara, Canada

APERITIF

PORT

2 OZ

TAYLOR FLADGATE 10 YR

13

TAYLOR FLADGATE 20 YR

18

TAYLOR FLADGATE 30 YR

28

TAYLOR FLADGATE 40 YR

38

PORT TASTING TRIO 6OZ

55

A trio of our fine port selection including our 10, 20, & 30 year bottles.

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

