

## Snacks

<b>FOCCACIA</b> <b>NF</b> truffle-honey butter, sundried tomato	13	<b>YAM FRIES</b> chipotle aioli	11
<b>CASTELVETRANO OLIVES</b>	14	<b>TRUFFLE FRIES</b> <b>GF NF</b> truffle aioli	15
<b>OYSTERS</b> <b>GF DF NF</b> 1/2 dozen <b>24</b>   dozen <b>48</b> shallot vinaigrette Ask your server for today's variety		<b>MIXED NUTS</b> <b>GF DF</b> house spices	18

## Small Plates

<b>ROCK CRAB</b> <b>NF</b> grilled sourdough, chili, cucumber, saffron aioli, shallots	28	<b>BISON BRESAOLA</b> <b>GF</b> macerated figs, pickled mustard seeds, arugula, grano padano	21
<b>CRISPY CAULIFLOWER</b> <b>GF DF</b> sweet potato, paprika, teriyaki sauce, pickled ginger, coconut shaving	15	<b>PAN FRIED BABY BOK CHOY</b> <b>GF</b> citrus, sesame, elderflower butter	11
<b>SALMON SASHIMI</b> <b>DF</b> ponzu sauce, sesame, crispy onions, chives, maldon salt	20	<b>BEETROOT</b> <b>SALMON GRAVLAX</b> <b>GF NF</b> rosti, horseradish crème fraîche, arugula	22

## Flights

<b>CANADIAN WINE AND CHEESE FLIGHT</b>	37.5
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Experience a true taste of Canada with our thoughtfully curated wine and cheese flight. Enjoy three artisan cheeses, each carefully selected to complement a 3oz pour of premium Canadian wine. From bold reds to crisp whites, every sip and bite is designed to bring out the best in each other. Perfect for sharing or savoring solo. Ask your server for today's featured pairings.



## Soup & Salads

SCOTTISH SEAFOOD 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
GRILLED CHICKEN & PEACH SALAD <b>GF DF</b> lavender-honey vinaigrette, mixed leaves, toasted pecans	24	STIRLING SALAD <b>GF</b> arugula, shaved fennel, feta, orange slices, almonds, fruity-citrus vinaigrette	17

## Pasta

RIGATONI BOLOGNESE bison tomato sauce, crème fraiche, canmore pasta co. rigatoni, parmesan cheese, sourdough garlic bread <b>gluten free pasta +4</b>	34	PISTACHIO PESTO GNOCCHI parmesan cheese, cherry tomato, preserved lemon	30
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## Vegetarian

CAULIFLOWER POKE <b>V GF DF</b> crispy cauliflower, yuzu ponzu sauce, pineapple, red cabbage, crispy onions, cucumber ribbons, poke sauce, sticky rice	26	ZA'ATAR EGGPLANT <b>V</b> crispy fingerling potatoes, vegetable medley	30
WHIPPED FETA DIP <b>V</b> grilled zucchini, pine nuts, olive oil, sundried tomato, pita bread	25	SUMMER VEGETABLES RAGUE <b>V GF NF</b> stracciatella cheese, basil	25
CAULIFLOWER STEAK <b>V</b> crispy fingerling potatoes, vegetable medley	31	VEGETARIAN BURGER <b>V DF NF</b> house made black bean patty, brioche bun, vegan cheese, romaine, herb mayo, sundried tomato, yam fries	26



## Main Plates

<b>MALCOLM POUTINE</b>	25	<b>SCALLOPS WITH LEMON</b> <small>NF</small>	48
pulled beef short rib, cheese curds, gravy, crispy beets, truffle oil		dill orzo, grilled zucchini, fennel slaw	
<b>TENDERLOIN POKE</b> <small>GF</small>	35	<b>CHARGRILLED PORK CUTLET</b> <small>NF</small>	38
seared beef, soy, sesame, scallions, mushrooms, onions, arugula, avocado, poke sauce, sticky rice		chorizo and roasted pepper sauce, aioli, bbq nappa cabbage, parmesan crumble	
<b>FISH AND CHIPS</b>	30	<b>MUSSELS MARINIERE</b> <small>NF</small>	30
large cut 5 oz icelandic cod, curried tartar, house cut fries		lemon, crème fraîche, white wine, parsley, garlic, baguette	
 <b>STEAK SANDWICH</b> <small>NF</small>	36	<b>CHICKEN SUPREME</b> <small>GF NF</small>	40
6oz CAB striploin, herb mayonnaise, ciabatta, thinly cut fries, swiss cheese, italian salsa verde		roasted garlic mash, chicken jus, roasted vegetables	
<b>KING MALCOLM BURGER</b>	28	 <b>CAB STEAK</b> <small>GF NF</small> ribeye 58   striploin 50	
6oz patty, swiss cheese, lettuce, tomato, pickles, chipotle mayo, choice of house fries or stirling salad		10oz CAB ribeye or striploin, miso butter glazed vegetables, triple cooked chips, creamed savoy cabbage, beef jus	
		<b>PAN-ROASTED TROUT</b> <small>GF NF</small>	36
		sweet potato fondant, pickled red onion, asparagus and saffron aioli	

## Desserts

<b>KEY LIME</b> <small>NF</small>	16	<b>MANGO STICKY RICE PUDDING</b>	16
graham cracker crust, lime curd, lime caramel, white chocolate mousse		japanese glutinous sticky rice, coconut cream, mango, coconut streusel	
<b>BLACK FOREST CAKE</b> <small>NF</small>	16	<b>TRES LECHES</b>	16
chocolate mousse, oreo crumble, cherry jam, dark chocolate glaze, tuile		vanilla sponge, three milk sauce, chantilly cream, mixed berries, tuile	

