

THE STIRLING CLUB

Menu

Starters

Warm Marinated Olives

marinated olives, orange zest,
rosemary, chili flakes (vg) 7

Chicken Meatballs

whipped ricotta cheese, marinara, lemon oil 10

Yellowtail Tuna Tartare*

ginger-soy ponzu,
watermelon radish-jicama relish
jalapeno coulis, crispy rice chip \$18

Shrimp Cocktail

poached tiger shrimp, lemon, cocktail sauce 16

Jumbo Lump Crab Cakes*

old bay saffron aioli, malt vinegar potato chips 18

Individual Chilled Seafood Platter*

shrimp, lobster, oyster, king crab,
traditional accoutrements {cocktail sauce,
lemon, mignonette, horseradish-dijon sauce} \$42

SC Artisanal Charcuterie Board

salumi, artisan cheese, honeycomb, mostarda,
pickled vegetables, grilled baguette 30

Salads

Classic Caesar

romaine, parmigiano reggiano, torn croutons 11

Wedge Salad

baby iceberg, applewood bacon, tomato,
pickled onion, blue cheese dressing 13

Hearts of Palm

organic mixed greens, hearts of palm, avocado,
campari tomato, red wine vinaigrette (v) 14

Smoked Beet Salad

" Beet Carpaccio," balsamic gelee,
pistachio crumble, burrata \$18

Add protein: chicken 6 salmon 12 shrimp 5/ea.

Sandwiches

Turkey Club

smoked turkey, tomato, lettuce, applewood bacon,
avocado, nine grain artisanal wheat 14

Shaved Roast Beef & Cheddar*

shaved prime rib, bbq-horseradish sauce,
cheddar, brioche bun 16

Chicken Parmigiana

marinara, parmigiano, fiore di latte, basil 18

SC Burger*

lettuce, tomato, onion, mayonnaise,
choice of cheese 15

sub: Impossible meat plant-based patty 3

gluten free bun 1

add: applewood bacon 3
mushrooms 1.50 avocado 2

Pizza

Pepperoni

3 cheese, pepperoni 18

Margherita

basil, fresh mozzarella (v) 16

Meat Lover

3 cheese, fennel sausage, applewood bacon,
soppressata, salame picante 20

Prosciutto & Arugula

white pizza, mozzarella, burrata, garlic oil,
arugula, prosciutto 18

Roasted Veggie

cauliflower, mushroom, zucchini, eggplant, tomato,
bell peppers, mozzarella, marinara (v) 16

Vegan Cheese Substitute 1.50

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

(sf) contains shellfish (n) contains nuts (gf) gluten free items (v) vegetarian (vg) vegan

THE STIRLING CLUB

Menu

Pasta

Spaghetti Pomodoro

tomato, basil, parmigiano reggiano (v) 16
add: chicken 6, shrimp 5ea., salmon* 12

Mushroom Tagliatelle

forest mushrooms, pecorino, oregano, lemon
whipped ricotta (v) 16
add: chicken 6, shrimp 5ea., salmon* 12

Shortrib Agnolotti

brown butter horseradish, toasted hazelnut,
herb breadcrumbs (n) 24

Butternut Squash Ravioli

sage brown butter, parmigiano,
balsamico, amoretti \$20

Vegan & Vegetarian

Impossible "Meat" Bolognese

plant-based bolognese, rigatoncini, whipped
ricotta, crispy parmigiano (v) 18

Panang Curry

Plant-based chick'n, tofu, coconut peanut curry,
roasted vegetables, cilantro, jasmine rice (n)(vg) 16

Roasted Cauliflower "Steak"

salmoriglio, toasted pine nuts,
garlic chips (vg) \$16

Braised Lentils

vegetables a la grecque, taggiasca olive (vg) \$18

Entrees

Fish & Chips

malt vinegar, tartar sauce, Belgian fries 22

Organic Free Range Chicken

parmigiana or Milanese style 22

Jidori Chicken Breast

marscapone polenta,
fegato sauce, pickled tiny vegetables \$26

Meatloaf "TV Dinner"

mashed potatoes, peas & carrots,
tomato gravy, parker roll \$22

Iron Seared Salmon*

Worcestershire glazed salsify,
calamansi, tiny radishes \$28

Loup de Mer*

parsnip, brussels sprouts,
red wine reduction \$40

Petite Filet*

8oz filet,
charred balsamic onions, roasted garlic 40

NY Strip Steak*

Niman Ranch, charred onion, roasted garlic \$52

Sauces:

salmoriglio, steak, red wine reduction, hollandaise

Sides

Sauteed Spinach (vg) 6

Roasted Vegetables (vg) 6

Mustard Glazed Brussels Sprouts 6

Charred Broccolini 6

Mushroom Sott' Olio (vg) 6

Spaghetti alla Checca (v) 6

Butter Whipped Potatoes 6

Baked Potato 6

French Fries or Tater Tots 6

Sweet Potato Waffle Fries 6

Parmesan Truffle Fries 8