

THE STIRLING CLUB

STARTERS

Warm Marinated Olives (VG)	7
Marinated olives, orange zest, rosemary, chili flakes	
Jumbo Shrimp Cocktail*	20
Poached tiger shrimp, lemon, cocktail sauce	
Chicken Meatballs	11
Whipped ricotta cheese, marinara, lemon oil	
Jumbo Lump Crab Cake	12
Pomegranate salsa, grilled lime vinaigrette	
Shrimp Scampi *	20
Jumbo tiger shrimp, garlic, white wine, lemon, butter and parsley	
Calamari Steak *	13
Chickpea puree, confit tomato, taggiasca olive	
The Stirling Charcuterie Board	30
Salumi, artisan cheese, honeycomb, mostarda, pickled vegetables, grilled baguette	

PIZZAS

Pepperoni	18
Mozzarella, Parmigiano, Fior di latte, pepperoni	
Margherita (V)	16
Basil, Fior de latte	
White Pizza	18
Fresh mozzarella, burrata, garlic oil	
Add prosciutto, arugula, mushrooms	
Regina Margherita	18
Blistered tomato, burrata, fresh mozzarella, basil	
Meat Lover	20
Mozzarella, Parmigiano, Fior di latte, fennel sausage, bacon, soppressata, salame piccante	
Roasted Veggie (V)	18
Cauliflower, mushroom, zucchini, eggplant, tomato, bell peppers, fresh mozzarella, marinara	
Vegan cheese substitute	2
BBQ Chicken	19
Chicken breast, red onions, cilantro, BBQ sauce, Mozzarella	

SALADS

Petite / Full

Hearts of Palm	8 / 15
Organic mixed greens, avocado, Campari tomatoes, Parmigiano and red wine vinaigrette	
Classic Caesar	7 / 12
Romaine, Parmigiano Reggiano, torn croutons	
Wedge	8 / 15
Baby iceberg, applewood bacon, tomato, pickled onion, blue cheese dressing	
Roasted Beet (N)	8 / 16
Fior de latte, beet puree, pistachio crumble	
Grilled Peach and Burrata	9 / 18
Extra virgin olive oil, balsamico, arugula, grilled sourdough bread	

Salad Additions:

Chicken Breast	8
Jumbo Tiger Shrimp	7/ea
Salmon	15

All additions can be blackened upon request

SANDWICHES

Turkey Club	14
Smoked turkey, tomato, lettuce, applewood bacon, avocado, 9 grain wheat bread	
Shaved Roast Beef & Cheddar *	16
Prime rib, bbq-horseradish sauce, cheddar, brioche bun	
Cajun Chicken	15
Sweet bell pepper jam, garlic aioli, pepper jack cheese	
Chicken Parmigiana	18
Marinara, Parmigiano, Fior di latte, basil	
SC Burger *	15
8 oz beef patty, lettuce, tomato, onion, mayonnaise and choice of cheese	
<u>Sub:</u>	
Gluten free bun	1
Impossible meat patty	3
<u>Add:</u>	
Applewood Smoked Bacon	3
Mushrooms	1
Avocado	2

All sandwiches served with tater tots, French fries or sweet potato fries

BREAKFAST served 1130am to 5pm

Breakfast Burrito	15
Scrambled eggs, bacon, avocado, cheddar, pico de gallo, crème fraiche, flour tortilla	

SC Breakfast *	15
2 eggs cooked to order, choice of bacon, chicken sausage, breakfast links, crispy smashed marble potatoes, choice of toast	

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PASTA

	Petite / Full
Spaghetti Pomodoro (V)	9 / 16
Tomato, basil, Parmigiano Reggiano	
Pasta Additions:	
Chicken Breast	8
Jumbo Tiger Shrimp	7/ea
Salmon	15
<i>All additions can be blackened upon request</i>	
Butternut Squash Ravioli (N)	11 / 20
Brown butter, sage, balsamico, amoretto confetti	
Pasta Bolognese	12 / 24
Rigatocini, oregano, ricotta	
Seafood Fra Diavolo (SF)	17 / 32
Tonnarelli, lobster, langostino, spicy marinara, oregano	

STEAKS

Filet Mignon* (8 oz)	40
Charred balsamic onions, roasted garlic	
Rosewood Ranch Wagyu Flat Iron* (8 oz)	38
Fork mashed fingerling potatoes, mushroom red wine reduction	
Niman Ranch NY Strip* (15 oz)	52
Charred balsamic onions, roasted garlic	
Steak Additions:	
Jumbo Tiger Shrimp	7/ea
Maine Lobster Tail (half)	18
<i>All additions can be blackened upon request</i>	
Steak Sauces: Chimichurri, red wine reduction, Hollandaise, salmoriglio	

ENTREES

	Petite / Full
Fish & Chips	12 / 22
Baramundi, Belgian fries, malt vinegar, tartar sauce	
Organic Free Range Chicken	12 / 23
Parmigiana or Milanese style	
Roasted Sea Scallops* (N)	24 / 45
Parsnip, hazelnut, brown butter Banyuls vinaigrette	
Iron Seared Salmon*	16 / 32
Wilted kale and spinach, fingerling potato coins	
Meatloaf "TV Dinner"	22
Mashed potatoes, peas & carrots, tomato gravy, Parker house roll	
Mary's Roasted Chicken Breast	24
Sweet potato, rosemary, sauce chasseur	

SIDE DISHES

Spaghetti alla Checca (V)	6
Butter Whipped Potatoes	6
Baked Potato	6
French Fries	6
Add Parmesan Truffle Oil	2
Tater Tots	6
Sweet Potato Waffle Fries	6
Roasted Vegetables (VG)	6
Charred Broccolini	6
Roasted Brussels Sprouts	6
Mushroom Sott'olio	6

VEGETARIAN

	Petite / Full
Eggplant Caponata (V)	9 / 16
Wilted zucchini ribbons, sunchoke chips	
Roasted Cauliflower "Steak" (V) (N)	9 / 16
Salmoriglia, toasted pine nuts, garlic chips	
Pasta Aglio e Olio (V)	9 / 16
Rustachella di abruzzo, shaved garlic, extra virgin olive oil, mushroom sott'olio	
Panang Curry (N) (VG)	16
Tofu, plant based chicken, coconut peanut curry, roasted vegetables, cilantro, jasmine rice	

(SF) shellfish (N) nuts (V) vegetarian (VG) vegan (GF) gluten-free

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness 10/21