

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	
Chickpea Hummus	12
Crudite, olive caramel, Naan bread	
Jumbo Lump Crab Cake	12
Pomegranate salsa, grilled lime vinaigrette	
Shrimp Scampi *	20
Jumbo tiger shrimp, garlic, white wine, lemon, butter and parsley	
Creamy Polenta	18
Forest mushroom ragu with truffle carpaccio	
Calamari Steak *	13
Chickpea puree, confit tomato, taggiasca olive	
Traditional Teriyaki Meatballs	12
House made teriyaki sauce, sesame seeds, scallion	
Garlic Edamame	9

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	
Meat Lover	20
Mozzarella, Parmigiano, Fior di latte, fennel sausage, bacon, soppressata, salame piccante	
BBQ Chicken	19
Chicken breast, red onions, cilantro, BBQ sauce, Mozzarella	

SALADS

Thai Chicken Salad		Petite / Full
Romaine, cucumber, tomato, toasted almonds, sweet Thai chili dressing		8 / 15
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		
Winter Salad		8 / 15
Kale, mixed greens, spiced Fuji apples, toasted pecans, Pecorino, maple-cider vinaigrette		
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		
French Dip	16	
Prime roast beef, horseradish mayo, Swiss cheese, au jus		
Reuben	15	
Corned beef, 1000 Island dressing, Swiss cheese, sauerkraut, marble rye bread		
Cajun Chicken	15	
Sweet bell pepper jam, garlic aioli, Swiss cheese		
SC Burger *	15	
8 oz beef patty, lettuce, tomato, onion, mayonnaise and choice of cheese		
Sub:		
	Gluten free bun	1
	Impossible meat patty	3
Add:		
	Applewood Smoked Bacon	3
	Mushrooms	1
	Avocado	2

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

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PASTA

	Petite / Full
Fettucine Alfredo	11/ 20
Parmesan, broccoli	
Butternut Squash Ravioli (N)	11 / 20
Brown butter, sage, balsamico, amoretti confetti	
Pasta Bolognese	12 / 24
Rigatoncini, oregano, ricotta	
Seafood Fra Diavolo (SF)	17 / 32
Tonnarelli, lobster, langostino, spicy marinara, oregano	

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	
Veal Scallopini	28
Mushrooms, marsala sauce	
Mary's Roasted Chicken Breast	24
Sweet potato, rosemary, sauce chasseur	
Chilean Sea Bass	44
Honey garlic asparagus, citrus mint vinaigrette	

VEGETARIAN

	Petite / Full
Lentil Stew (VG)	10/ 18
Chick'n, sweet potato, kale, cippolini	
Sweet & Sour Tofu (V)	10 / 18
Peppers, scallions, pineapple, rice	
Panang Curry (N) (VG)	10 / 18
Tofu, plant based chicken, coconut peanut curry, roasted vegetables, cilantro, jasmine rice	
Portobello Mushroom Burger (V)	13
Olive tapenade, hummus, sun dried tomato, lettuce, brioche bun	

BEEF/PORK

Iron Seared Double-Cut Pork Chop * (14 oz)	42
Apples, onion, fingerling potatoes	
Filet Mignon * (8 oz)	40
Fried shishito peppers, tomato on vine	
Rosewood Ranch Wagyu Flat Iron * (8 oz)	38
Fork mashed fingerling potatoes, mushroom red wine reduction	
Niman Ranch NY Strip* (15 oz)	52
Fried shishito peppers, tomato on vine	
Steak Add-ons:	
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	

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
Charred Broccolini	6
Roasted Brussels Sprouts	6
Grilled Asparagus	6
Roasted Marble Potatoes	6

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 home fried potatoes, choice of toast	

(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