

D I N N E R

At Starbelly, Chef Paul McGreevy truly emulates our mission of “Your Community, Our Kitchen”. We want you to feel at home by enjoying the best of what Alberta has to offer by sourcing ingredients from local farms wherever possible.

S A L A D S & S O U P S

Seasonal Soup / Cup 4 / Bowl 7

Mixed Greens / 8

toasted sunflower seeds, pears, shaved carrots and parsley vinaigrette

Starbelly Caesar / 10

romaine, house bacon, parmesan, caesar dressing

Roasted Beet Salad / 12

local beets, arugula, toasted walnuts, goat cheese, smoked honey vinaigrette

S T A R T E R S

Starbelly Baked Brie / 16

oven baked brie cheese, dried fruit, toasted nuts, crostini, local honey

Mussels in a Mediterranean Tomato Butter / 16

watercress, chilies, warm baguette

Miso Maple Prawns / 14

cucumber and carrot salad, ginger lemon dressing

Smooth Country Duck & Cognac Pate / 12

Warm baguette, housemade preserve

Roasted Mushroom Flatbread / 14

roasted mushrooms, chevre cream, pickled shallots, smoked honey

Aspen Ridge Beef Carpaccio / 16

naturally raised Alberta beef, horseradish aioli, Sylvan Star Gouda

Tuna Poke / 15

marinated tuna with cucumber, house made nori crackers, crispy wontons

S H A R E A B L E S

Charcuterie / 14 per person

3 locally sourced, cured meats paired with house-made preserve, pickled vegetable

Assorted Cheeses / 16 per person

a selection of 3 cheeses with housemade preserve, pickled vegetable

Seafood Tower / 30 per person - Min 2

albacore tuna poke, steamed mussels and clams, poached prawns and crab legs

Vegetable Platter / 10 per person

housemade truffled mushroom pate, assorted fresh and prepared vegetables

M A I N S

Oceanwise Ling Cod / 29

baked with a clam, bacon and tomato broth, served with crisp polenta

Striploin Steak / 32

10oz Striploin steak, parsnip puree, bourbon sauteed beets

Naturally Raised Chicken Supreme / 27

Grana Padano mashed potatoes, roasted mushrooms

Alberta Lamb Loin / 31

pan roasted lamb loin, lentil cassoulet, salsa verde

24hr Brined Pork Chop / 29

white cheddar grits, chicharon, smoked apple and jalapeno sauce

Pan Roasted Salmon / 26

green olive puree, fingerling potato, blistered tomato

C A S U A L

Farmer's Pie / 16

black lentils, smoked squash, mushrooms, rosemary, mashed potato gratin and mixed greens salad

Clam Linguini / 19

linguini, clams, bacon, roasted cherry tomatoes, chili flakes, garlic croutons, chervil, cream, Grana Padano

House Burger / 18

Brant Lake Wagyu beef, maple bacon, cheddar, house pickles, fancy sauce, tomato, lettuce, onion

Gnocchetti / 15

housemade gnocchetti tossed with a fresh tomato sauce, basil and fresh mozzarella

West Coast Cioppino / 24

fresh mussels, prawns, clams and sustainable fresh fish simmered in a spicy tomato broth

Starbelly*

OPEN KITCHEN + LOUNGE