

D I N N E R

At Starbelly, our mission is to create food that emulates our idea 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 8

Mixed Greens / 10

toasted sunflower seeds, apple, shaved carrots and parsley vinaigrette

Starbelly Caesar / 11

romaine, parmesan, caesar dressing, brioche croutons

Roasted Beet Salad / 13

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

Kale Salad / 17

naturally raised Alberta chicken, toasted pumpkin seeds, feta, dried figs, roasted apple dressing

S T A R T E R S

Starbelly Baked Brie / 18

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

Mussels in a Mediterranean Tomato Butter / 18

watercress, chilies, warm baguette

Miso Maple Prawns / 14

cucumber and carrot salad, ginger lemon dressing

Roasted Mushroom Flatbread / 15

roasted mushrooms, chevre cream, pickled shallots, smoked honey

Beef Carpaccio / 17

naturally raised Alberta beef, horseradish aioli, Sylvan Star Gouda

Tuna Poke / 16

marinated tuna with cucumber, crispy wontons

Braised Lamb Ribs / 15

maple chili glaze, hot sauce

Crab + Asparagus Dip / 16

rock crab, asparagus, sambal oelek, warm baguette

CHARCUTERIE AND CHEESEBOARDS

Choose 3 for \$22 or 5 for \$34

served with house made crackers, assorted preserves and pickles

Cured Meats

Coppa, Genoa Salami, Prosciutto, Chorizo

Cheese

Grizzly Gouda, Comte, Double Brie, Blue

M A I N S

7oz Sirloin / 25

local AAA CAB sirloin, house mashed potato, seasonal vegetable

10oz Striploin / 33

local AAA CAB striploin, beet puree, truffle mushroom risotto

Naturally Raised Chicken Supreme / 28

mashed potatoes, roasted mushrooms

24hr Brined Pork Chop / 30

white cheddar grits, chicharon, smoked apple and jalapeno sauce

Pan Roasted Salmon / 27

green olive puree, fingerling potato, blistered tomato

C A S U A L

Farmer's Pie / 18

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

Clam Linguini / 22

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

House Burger / 18

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

Gnocchi / 19

housemade gnocchi, truffle, roasted mushrooms, white wine cream sauce, Grana Padano

West Coast Cioppino / 24

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

Starbelly*

OPEN KITCHEN + LOUNGE