

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 / 10

toasted sunflower seeds, pears, shaved carrots and parsley vinaigrette

Starbelly Caesar / 11

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 / 18

watercress, chilies, warm baguette, fries

Miso Maple Prawns / 14

cucumber and carrot salad, ginger lemon dressing

Smooth Country Duck & Cognac Pate / 14

Warm baguette, housemade preserve

Roasted Mushroom Flatbread / 14

roasted mushrooms, chevre cream, pickled shallots, smoked honey

Beef Carpaccio / 16

naturally raised Alberta beef, horseradish aioli, Sylvan Star Gouda

Tuna Poke / 16

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

S H A R E A B L E S

Charcuterie / 22

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

Assorted Cheeses / 24

a selection of 3 cheeses with housemade preserve, pickled vegetable

Seafood Tower / 70

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

Vegetable Platter / 18

housemade truffled mushroom pate, assorted fresh and prepared vegetables

M A I N S

Pacific Halibut and Prawns / 34

tomato consommé and salad, pepper greens

6oz Tenderloin / 34

roasted mushroom, cauliflower puree, jus

10oz Prime Rib / 34

roasted mushroom, cauliflower puree, jus

Naturally Raised Chicken Supreme / 27

Grana Padano mashed potatoes, roasted mushrooms

Alberta Lamb / 31

pan roasted lamb, 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 / 17

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

Clam Linguini / 21

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 / 17

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