

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, pears, shaved carrots and parsley vinaigrette

Starbelly Caesar / 11

romaine, house bacon, parmesan, caesar dressing

Roasted Beet Salad / 13

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

Kale Salad / 17

naturally raised Alberta chicken, toasted pumpkin seeds, Fairwind Farms 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

with maple chili glaze and house made hot sauce

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

6oz Tenderloin / 34

roasted mushroom, cauliflower puree, jus

10oz Prime Rib / 34

roasted mushroom, cauliflower puree, jus

Naturally Raised Chicken Supreme / 28

Grana Padano mashed potatoes, roasted mushrooms

Alberta Lamb / 31

pan roasted lamb, lentil cassoulet, salsa verde

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, 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