

LUNCH

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.

SALADS & SOUPS

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

STARTERS

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

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

SHAREABLES

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 tune poke, steamed mussels and clams, poached prawns and crab legs

Vegetable Platter / 18

housemade truffled mushroom pate, assorted fresh and prepared vegetables

SANDWICHES

choice of side - fries, soup, salad

House Burger / 18

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

Shaved Smoked Beef Sandwich / 17

spicy coleslaw, kettle chips, edam cheese and aioli

Brick Chicken Sandwich / 16

Grana Padano aioli, arugula, tomato, crisp bacon

Maple 'BLT' / 16

grilled house bacon, butterleaf, espresso mayo, tomatoes

Roasted Mushroom Sandwich / 15

roasted local beets, pickled onion, arugula, goat's cheese

Steak Sandwich / 19

Brant Lake Wagyu, horseradish mayo, roasted mushrooms, red wine jus

MAINS

Kale Salad / 16

naturally raised Alberta chicken, toasted pumpkin seeds, Fairwind Farms Feta, dried figs, roasted apple dressing

Clam Linguini / 21

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

Gnocchetti / 17

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

Mac and Cheese / 16

Cavatappi pasta baked with four cheese sauce, house made bacon, pickled peppers

ADD-ONS / 7

Steak, Chicken, Shrimp, Salmon

Starbelly*

OPEN KITCHEN + LOUNGE