

# Dinner

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## NOSH

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<b>WARM SOURDOUGH</b> <i>whipped butter, fleur de sel</i>	\$10	<b>WHIPPED RICOTTA</b> <i>Calabrian chili oil, grilled sourdough</i>	\$12
<b>BACON WRAPPED DATES</b> <i>chèvre filled, balsamic glaze</i>	\$12	<b>CHARRED SHISHITO</b> <i>lime zest, smoked maldon salt</i>	\$12
<b>SMOKED MEDITERRANEAN OLIVES</b> <i>Calabrian chili, lemon</i>	\$8	<b>TUNA CONSERVA</b> <i>cannellini beans, roasted garlic, focaccia</i>	\$16

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## STARTERS

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<b>ALBERTA 'AAA' ANGUS BEEF TARTARE</b> <i>dijon, truffle aioli, yolk, Grana Padano, fried capers, crostini</i>	\$22	<b>CHICKEN WINGS</b> <i>gochujang, Asian slaw</i>	\$18
<b>BOURBON GLAZED PORK BELLY</b> <i>24HR sous vide pork belly, spicy cheddar grits, chicharrón, smoked apple jalapeño sauce</i>	\$18	<b>SALMON BELLY</b> <i>maple brown sugar, soy lacquer</i>	\$14

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## SALADS

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<b>TUNA POKE</b> <i>charred pineapple, edamame, black rice</i>	\$25	<b>STARBELLY GREENS</b> <i>pickled fennel, cucumber, feta, citrus vinaigrette</i>	\$16
<b>BEET PRAWN SALAD</b> <i>butter poached prawns, citrus vinaigrette, arugula, goat cheese, balsamic glaze</i>	\$24	<b>KALE CAESAR SALAD</b> <i>focaccia croutons, Parmigiana, pulled roasted chicken</i>	\$22

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## PASTA

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<b>SEASONAL RISOTTO</b> <i>Grana Padano, lemon zest</i>	\$24	<b>TAGLIATELLE</b> <i>pomodoro sauce, Parmigiana, fresh basil sautéed garlic prawns \$6   chicken \$6</i>	\$23
<b>GNOCCHI</b> <i>Grana Padano, lardon, seasonal mushrooms, truffle</i>	\$28		

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## MEAT

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<b>ROAST ALBERTA 1/2 CHICKEN</b> <i>12HR brine, soy lacquer, potato pavé, grilled broccolini, jus</i>	\$39	<b>'AAA' ALBERTA BEEF NY STRIP   12 OZ.</b> <i>roast fingerling potatoes, grilled broccolini, steak butter, jus</i>	\$51
<b>STARBELLY BURGER</b> <i>ground brisket and sirloin, bacon, aged white cheddar, secret sauce, lettuce, fried onion, tomato</i>	\$24	<b>'AAA' ALBERTA BEEF TENDERLOIN   8 OZ.</b> <i>butternut squash purée, potato pavé, grilled broccolini, steak butter, jus</i>	\$59
<b>ALBERTA PORK CHOP   14 OZ.</b> <i>smoked apple jalapeño purée, spicy cheddar grits, seasonal vegetables</i>	\$37	<b>'AAA' ALBERTA BEEF FLAT IRON   6 OZ.</b> <i>roast fingerling potatoes, griled broccolini</i>	\$32
<b>BRAISED SHORT RIB</b> <i>risotto, grilled broccolini, braising jus</i>	\$39		

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## SEAFOOD

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<b>SALMON</b> <i>black rice, smoked tomato-olive "relish", grilled broccolini</i>	\$38	<b>MUSSELS &amp; FRIES</b> <i>Tuscan tomato broth, charred scallion aioli, focaccia</i>	\$29
<b>MISO BLACK COD</b> <i>butternut squash purée, 'sunomono salad', black rice</i>	\$39		

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## FOR THE TABLE | SHARE

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<b>BRUSSELS SPROUTS</b> <i>lardon, jalapeño lime crema, Pecorino Romano</i>	\$18	<b>GRILLED BROCCOLINI</b> <i>red pepper &amp; tomato romesco, Pecorino</i>	\$14
<b>TRUFFLE FRIES</b> <i>Grana Padano, truffle aioli</i>	\$12	<b>MEDITERRANEAN HUMMUS</b> <i>grilled naan, roasted garlic, feta</i>	\$12