

Stirling's

Breakfast Menu

Eggs Your Way

Eggs Styled Your Way

Homefried Potatoes & Toast served with
Smoked Bacon 10.5 Country Sausage 10.5 Canadian Bacon 11
Philadelphia Scrapple 10.5 6oz Filet Mignon 14.5 Jumbo Lump Crab 16
Egg Whites 1.75 additional

All About the Omelette

Start with a plain Omelette with Homefried Potatoes & Toast 9

Included Choices are:

CHEESE: American, Swiss, Provolone, Pepperjack, Cream Cheese

MEATS: Smoked Bacon, Ham, Country Sausage

VEGETABLES: Bell Peppers, Onions, Black Olives, Tomatoes, Jalapenos,
Mushrooms, Spinach

Additional Choices Are: Grilled Chicken 4 Portabella 2.25 Goat Cheese 3
Feta Cheese 2.75 Roasted Red Peppers 1.75

Specialties

Served with our homefried potatoes

Smoked Salmon Plate

Smoked salmon served with capers, onion and cream cheese with
your choice of toast 13

Eggs Benedict

Classic poached eggs served on toasted English muffins with
Canadian bacon & hollandaise sauce 12

Breakfast Sandwich

Your choice of toasted bagel, english muffin or toast served with
an egg, cheese and your choice of bacon or sausage 9

Breakfast Burrito

Flour tortilla wrapped with your choice of fillers (Choose from our
standard omelette choices) 9

A Better Batter

Served with your choice of meats (Smoked Bacon, Country
Sausage, or Philadelphia Scrapple)

Belgian Waffle

Dusted with powdered sugar and your choice of adding
strawberries or whipped cream 10

Challah French Toast

Thick slices of Challah dunked in our special blend of vanilla bean
& cinnamon 10

Raisin Bread French Toast

Raisin bread dunked in our special blend of vanilla & cinnamon
10

Buttermilk Pancakes 8

Chocolate Chips 2 Blueberries 2.5 Strawberries 2.5

Breakfast Buffet
"WOW" 15.95

Sides

Country Sausage 3

Smoked Bacon 3

**Philadelphia
Scrapple** 3

Homefries 3

Yogurt 2.5

Fresh Fruit Plate 5.5

Cold Cereal 4

Half Grapefruit 3.5

Strawberries 3.5

Bagel 3

Beverages

Coffee Pot 4

Regular/Decaf Tea
2.5

Milk 2

Hot Chocolate 2.5

Juice 2.5

V8, Orange, Cranberry,
Apple, Grapefruit, Tomato

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Stirling's

STARTERS

Soup of the Day | 5

Chef's creation made with the finest ingredients

Classic Onion Soup | 6

Caramelized onions in a seasoned broth topped with croutons, Swiss and Provolone cheese

Buffalo Wings | 6 for 9 | 12 for 16

Chicken Wings tossed with your choice of sauce: Hot, BBQ, or Teriyaki Glaze. Served with celery sticks and bleu cheese dressing

Chicken Fingers | 11

Tender chicken fingers served with fries and your choice of BBQ or honey mustard sauce.

Smoked Chicken Quesadilla | 13

Tender chunks of smoked chicken, Pepper Jack cheese, fire-roasted peppers drizzled with lime cilantro aioli

GREAT TO SHARE

Grand Nachos | 10

Tri-colored tortilla chips topped with Cheddar Cheese sauce, black olives, jalapeños, diced tomatoes, Pico de Gallo, sour cream, guacamole and bacon
Chicken 4 | Beef 5 | Shrimp 6

Array of Italian Meats and Cheeses | 15

Sopressata and Capocollo, fig jam and grilled pitas. Fresh mozzarella and sharp provolone cheeses, marinated country olives, sweet pickles

Build Your Own Tacos | 2 for 12

3 for 14 |
*Choose your fillilng - Chicken, Beef, Shrimp, Tofu
Choose your toppings - Lettuce, Pico de Gallo, Salsa, Mango Salsa, Cheddar Cheese, Pepperjack Cheese, Lime Chipotle Aioli and Sriacha
Served on grilled flour tortillas*

Flight of Kobe Beef Sliders | 14

Grilled Kobe beef served three ways: BBQ & Bacon, Bleu cheese, Smoked Gouda & Caramelized onion. All served on a pretzel bun

SALADS

Warm bread served upon request

Caesar Salad | 9

Chopped hearts of romaine tossed with shredded Parmesan cheese and croutons with our house made Caesar dressing on the side

Cobb Salad | 14

Romaine lettuce topped with chicken, bacon bits, avocado, Bleu Cheese and grape tomatoes served with a honey mustard dressing on the side

Winter Chopped Salad | 13

Romaine and frisee lettuce, diced pear, dried cranberries, toasted pecans, crumbled bacon, Feta cheese & sweet balsamic vinaigrette on the side

Crowne House Salad | 12

Mixed field greens topped with dried cranberries, candied walnuts and goat cheese with our house made raspberry vinaigrette on the side

Additional Items

Grilled Chicken | 4
Grilled Portabella Mushroom | 4
Grilled or Blackened Salmon | 6
Grilled Shrimp | 6

FLATBREADS

Arugula | 15

Arugula, truffle oil, prosciutto and asiago cheese

Margherita | 13

Fresh tomato and mozzarella cheese with julienne basil

BBQ Chicken | 15

Grilled chicken, red onion, cilantro, barbeque sauce with mozzarella and cheddar cheese

Shrimp Lejon | 17

Shrimp, bacon, horseradish sauce, mozzarella & chopped scallions

SANDWICHES

All sandwiches are served with a pickle, orange slice and your choice of:

French Fries, Steamed Broccoli, Chef's Choice of Seasonal Vegetables, Cole Slaw, Onion Rings

Build Your Own Burger | 14

8oz. Ground Beef grilled to your desire served on a toasted Brioche onion roll.

Choice of Cheese: American, Cheddar, Swiss, Blue Cheese, Provolone, Pepper Jack

Additional Toppings: BBQ sauce, Bacon, mushrooms, Peppers

Bavarian Reuben | 12

Thinly sliced corned beef and swiss cheese served on a pretzel roll with sauerkraut and spicy brown mustard

Philly Cheesesteak | 13

Authentic Philly cheesesteak, your choice of either beef or chicken. Served with fried onions, peppers and mushrooms with choice of Swiss, American, Cheddar or Cheez Whiz®

Grilled Chicken San Francisco | 13

Marinated grilled breast of chicken topped with Monterey Jack cheese, guacamole, sautéed peppers and onions served on a sourdough roll

Bacon & Cheddar Grilled Cheese | 12

Grilled bacon and cheddar cheese sandwich, served with guacamole on multi-grain bread

Grilled Vegetable Sandwich | 15

Grilled eggplant, peppers, portabella mushroom, and onion served with lime chipotle aioli on a toasted multi-grain ciabatta roll

BLT Club Wrap | 13

Smoked turkey, bacon, lettuce, tomato and mayonnaise wrapped in a flour tortilla

ENTRÉES

Pasta entrees are served with garlic bread, all other entrees are served with your choice of two sides:

Mashed Potatoes, Baked Potato, Basmati Rice, Grilled Asparagus, Steamed Broccoli, Sautéed Spinach

Grilled 12oz Sirloin Steak | 37

Center cut strip steak rubbed with tri colored cracked peppercorns and grilled to your desire. Served with roasted beet & onion compote

Filet Mignon | 39

Grilled 8 oz. beef tenderloin topped with Danish bleu cheese & sweet onion marmalade

Blackened Salmon | 26

Salmon rubbed with cajun spices and seared. Served with a blush remoulade sauce and southern apple & fennel slaw
Gluten free

Forest Chicken | 19

Sautéed chicken breast served with a wild mushroom and sun dried tomato demi-glace

Shrimp Mac-N-Cheese | 22

Gemelli pasta mixed with sautéed shrimp, peas, fried onions tossed in our three cheese blended sauce and topped with golden brown panko bread crumbs.

Ragu Veganese | 19

Vegan angel hair pasta topped with a Vegetarian tomato sauce which has diced tofu, eggplant, zucchini, yellow squash, onion and grilled ciabatta bread
Vegan Friendly

Kale and Mushroom Ravioli | 19

Plum Ravioli's filled with sautéed mushrooms and healthy kale served with pomodoro sauce
Gluten free and Vegan Friendly

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Stirling's

Signature Cocktails

Cranberry Ginger Gimlet

Orange Vodka, Cranberry Juice, Triple Sec, Ginger Beer, and Fresh Lime 10

Caramel Apple Martini

Pearl Apple Pie Vodka, Smirnoff Kissed Caramel Vodka and Apple Pucker with Caramel Sauce 10

PAMA-Ginger Martini

Vodka, PAMA Liqueur, Triple Sec and a Splash of Ginger Ale 10

Pick your Mule

Moscow, Mexican or Mule of your choice made with Tito's Handmade Vodka, Exotico Blanco Tequila or Jameson Irish Whiskey with Ginger beer and Fresh Lime 10

White Wine

All Vendange Vineyards Wine by the glass - 7

Cupcake Prosecco 12

Ecco Domani Pinot Grigio 10 / 36

Cupcake Pinot Grigio 11 / 41

Noble Vines 242 Sauvignon Blanc 10 / 36

Robert Mondavi Sauvignon Blanc 11 / 41

Kendall Jackson Chardonnay 9 / 34

Noble Vines 446 Chardonnay 10 / 36

Charles Krug Chardonnay 11 / 41

Torres Vina Sol White Blend 9 / 34

Chateau Ste Michelle Riesling 11 / 41

Rose

Fleur De Mer 11 / 41

Mionetto Sparkling 12

Red Wine

All Vendange Vineyards Wine by the glass - 7

Salmon Creek Pinot Noir 8

Santa Carolina Pinot Noir 10 / 36

Storypoint Cabernet Sauvignon 10 / 36

Robert Mondavi Cabernet Sauvignon 11 / 41

Canyon Road Merlot 9 / 34

Santa Carolina Merlot 10 / 36

Finca El Origen Malbec 11 / 41

Rhiannon Red Blend 10 / 36

Apothic Red Blend 9 / 34

Draft Beer

Lagunitas IPA

ABV 6.2% / CA 7

Miller Lite

ABV 7% / PA 5

Stella Artois

ABV 5.2% / BEL 6

Victory Seasonal

ABV Varies / PA 6.5

Yuengling Lager

ABV 4.2% / WI 5

Bottled Beer

Blue Moon

ABV 5.4% / CO 6.5

Bud/Bud Light

ABV 5% / 4.2% / MI 5

Coors Light

ABV 4.2% / CO 5

Corona/Corona Light

ABV 4.5% / 4.1% / MEX 6

Dogfish Head 60min IPA

ABV 6.0% / DE 7.5

Goose Island IPA

ABV 6.7% / IL 6.5

Guinness Draught

ABV 4.3% / IRE 7

Heineken

ABV 5% / AMS 6

Michelob Ultra

ABV 4.2% / MI 5

Miller Lite

ABV 4.2% / WI 5

Sam Adams

ABV 4.9% / MA 6.5

Stella Artois

ABV 5.2% / BEL 6.5

Stella Artois Cidre

ABV 4.5% / BEL 6.5

Troeg's Perpetual IPA

ABV 7.5% / PA 8

Victory Hop Devil

ABV 6.7% / PA 7

Yards Love Stout

ABV 5.5% / PA 7

Yards Philadelphia Pale Ale

ABV 4.6% / PA 6.5

Yuengling Lager

ABV 4.4% / PA 5