

# Stirling's

## Starters

**Soup of the Day | 7**  
Chef's creation made with the finest ingredients

**Chickpea & Tofu Chili | 10**  
Peppers, onions, eggplant, tomatoes, lime, chili, cilantro, sour cream and topped with Monterrey Jack cheese

**French Onion Soup | 10**  
Caramelized onion broth, Chablis wine topped with multigrain croutons, gruyere cheese

**Chicken Fingers | 13**  
Tender chicken fingers served with fries and your choice of BBQ sauce or Honey Mustard

**Chicken Quesadilla | 16**  
Tender chunks of chicken, pepper jack cheese, fire-roasted peppers and drizzled with a lime cilantro aioli, shredded lettuce, pico de gallo and sour cream

## Salads

Warm bread served upon request

**Cobb Salad | 18**  
Romaine lettuce topped with chicken, bacon bits, crumbled bleu cheese, grape tomatoes, diced hard boiled egg and honey mustard vinaigrette

**Crowne Salad | 12**  
Mixed field greens topped with dried cranberries, candied walnuts and goat cheese with our house made raspberry vinaigrette on the side

**Caesar Salad | 12**  
Chopped romaine hearts, shredded Parmesan cheese and croutons with our house made creamy caesar dressing on the side

**Additional Items**  
Grilled Chicken 5 | Grilled Portabella Mushroom 4 | Grilled or Blackened Salmon 7 | Grilled Shrimp 6

## Sandwiches

All sandwiches are served with a pickle, and your choice of: French Fries, Steamed Broccoli, Chef's Choice of Seasonal Vegetables, Cole Slaw, Onion Rings, Sweet Potato Fries

**Classic Crowne Cheeseburger | 16**  
8oz Ground Beef grilled to your desire served on a toasted Brioche onion roll with lettuce, tomato and onion.  
Choice of Cheese: American, Cheddar, Swiss, Bleu Cheese, Provolone, Pepper Jack

**Philly Cheesesteak | 16**  
Authentic Philly cheesesteak, made with beef and served with your choice of fried onions, peppers, mushrooms and choice of Swiss, American, Cheddar, Provolone or Cheez Whiz®

**Black Bean Burger | 14**  
Caramelized onion, on a multigrain roll with lettuce and tomato  
\* Vegetarian

**Buffalo Chicken Cheesesteak | 16**  
Chopped chicken, crumbled bleu cheese and hot sauce

**Pulled Pork | 16**  
Pulled pork shoulder, sweet and slightly spicy BBQ sauce, Brioche hero roll and house-made coleslaw

## Flatbreads

**Margherita | 15**  
Fresh tomatoes, tomato sauce, shredded mozzarella and julienne basil

**BBQ Chicken | 16**  
Grilled chicken, red onion, cilantro, barbeque sauce with mozzarella and cheddar cheese

## Great to Share

**Grand Nachos | 12**  
Tri-colored chips topped with cheddar cheese sauce, black olives, jalapenos, pico de gallo and sour cream  
Add Guacamole 2 | Chicken 5 | Chopped Beef 6 | Shrimp 7

**Buffalo Wings | 6 for 10 | 12 for 19**  
Tossed with your choice of Hot, BBQ, Sweet Chili, Chipotle, Honey Hot, Sweet and Sour, served with celery sticks and blue cheese dressing

**Philly Cheesesteak Spring Rolls | 12**  
Wonton wrapper filled with cheesesteak filling and served with Sriracha ketchup

**Hummus | 15**  
Smoky chickpea dip, olive oil, served with Kalamata olives and pita chips

## Entrées

**Grilled Chicken Six Cheese Pasta Purse | 23**  
Tri-colored cauliflower, bacon bits, roasted tomatoes, fresh basil and garlic champagne cream sauce

**Grilled 12oz Sirloin Steak | 37**  
Center cut strip steak rubbed with tri-colored cracked peppercorns and grilled to your desire. Served with mashed potatoes, Brussels sprouts and topped with roasted beet and onion compote.

**Gulf Shrimp Linguini | 27**  
Sautéed shrimp tossed with Vodka tomato cream, spinach, Parmesan cheese and julienne prosciutto

**Blackened Salmon | 26**  
Salmon rubbed with cajun spices and seared. Served with roasted Brussels sprouts, Basmati rice, a blush remoulade sauce and topped with southern apple & fennel slaw  
\* Gluten Free

**Braised Short Ribs | 29**  
Slow cooked with whisky, honey, tomatoes, garlic, served over mashed potatoes and asparagus

**Garden Pasta Savoy | 21**  
Vegan angel hair pasta tossed with a light tomato herb sauce, julienne zucchini, yellow squash, mushrooms and red bell peppers  
\* Vegetarian