



TO SHARE

VEGETABLE SPRING ROLLS Sweet Thai chili dipping sauce	12
CALAMARI Lightly dusted, chipotle citrus dip	15
CRISPY FRIED BRIE CHEESE Panko crusted, Dijon cranberry dipping sauce	15
JALAPENO CHEESE POPPERS Chipotle aioli dipping sauce	15
ESCARGOT STUFFED MUSHROOMS French snails served in mushroom caps with shallots, garlic butter and a hint of cognac	16
SILVERTIP SIGNATURE WINGS Your choice of Medium or Hot house made Korean spice	16
SALT AND PEPPER WINGS Traditional salt and pepper wings	16

SOUPS AND SALADS

SOUP OF THE DAY Large bowl of the Chef's daily creation accompanied by garlic bread	9
SILVERTIP SALAD House cut artisan greens, cucumbers, tomatoes, feta cheese with house Swiss dressing	12
TIMBERS CAESAR SALAD Romaine, parmesan cheese, bacons, croutons with house made Caesar dressing	12
PANKO CRUSTED GOAT CHEESE SALAD Walnuts, orange sections with a hazelnut vinaigrette dressing	16
GREEK CALAMARI SALAD Tomato, cucumber, red onion, feta cheese, black olives, garlic with a lemon vinaigrette	19

NAAN FLATBREADS

STONEYS INDIVIDUAL SIGNATURE FLATBREADS

PHILLY STEAK Prime beef tips, mushroom, peppers, onions, cheese bbq sauce with a hint of siracha	14
MEDITERRANIAN Chicken, artichokes, feta cheese, black olives, peppers and pickled red onions	16

STONEYS SIGNATURE ITEMS

CHEF'S DAILY FEATURE	15
Ask your server for todays creation	
SILVERTIP SIGNATURE FISH TACOS	18
Basa, zesty slaw, cilantro, house made salsa, chipotle aioli with your choice of side	
BUTTER CHICKEN	18
Indian spiced creamy tomato sauce, jasmine rice with garlic naan bread	
ENGLISH STYLE FISH AND CHIPS	19
Atlantic cod battered in Wild Rose Brown Ale, coleslaw with tartar sauce	
STONEYS STEAK SALAD	24
6 Ounces of AAA New York steak, avocado, tomato, cucumber and feta cheese	

SANDWICHES

SILVERTIP CLUB	17
Chicken breast, aioli, bacon, cheese, tomato, lettuce on a garlic baguette	
MONTREAL SMOKED MEAT SANDWICH	17
½ pound of smoke meat from Montreal, Dijon mustard, pickle served on rye	
ORGANIC VEGETABLE BURGER	17
Fresh bruschetta, spicy aioli, lettuce, cucumber, pea shoots on a potato scallion bun	
CRISPY CHICKEN BURGER	17
Breaded seasoned chicken, lettuce, tomato, spicy aioli on a potato scallion bun	
TEMPURA SALMON BURGER	18
Spicy wasabi aioli, pickled red onion, avocado served on a potato scallion bun	
STONEYS PRIME BURGER	18
8 ounces of house made prime burger, green peppercorn aioli, crispy onion, lettuce, tomato, bbq sauce on a potato scallion bun	
STONEYS PRIME BACON AND CHEESE BURGER	21
8 ounces of house made prime burger, cheese, bacon, green peppercorn aioli, crispy onion, lettuce, tomato, bbq sauce on a potato scallion bun	
SILVERTIP NEW YORK STEAK SANDWICH	24
6 ounce New York centre cut steak, crispy onions, garlic butter on a baguette	

All sandwiches come with a choice of Silvertip salad, fries or soup of the day.

Substitute sweet potato fries, poutine, onion rings or gluten free bread for an additional 3 dollars.

DINNER SPECIALTIES

Served after 5:00 PM

WILD MUSHROOM RAVIOLI	25
Light parmesan cream garnished with fresh bruschetta	
TUSCAN STYLE GRILLED CHICKEN BREAST	35
Marinated with oregano, garlic, rosemary, chili flakes with a sweet Basquaise sauce accompanied by Provencal vegetables	
ATLANTIC SALMON	39
Topped with crab meat served with classic bearnaise sauce accompanied by Provencal vegetables	
ALBERTA BISON SHORT RIBS	39
Slow cooked in red wine, garnished with pearl onions, mushrooms and bacon accompanied by mashed potatoes and the vegetable of the day	
ROAST BROME LAKE DUCK	39
Slow cooked leg and roast breast laced with a sweet port and red wine sauce accompanied by mashed potatoes and the vegetable of the day	
HERB CRUSTED RACK OF LAMB	45
Full rack of lamb, fresh herb crust, light mint jus accompanied by Provencal vegetables	
RUSTICA GAME FEATURE OF THE DAY	MP
Please consult with your server about our culinary teams daily creation.	

CANADIAN PRIME BEEF

PETIT FILET MIGNON	39
5 ounces of the most tender cut	
GRANDE FILET MIGNON	59
10 ounces of the most tender cut	
NEW YORK	49
10 ounce strip loin	
PRIME CHOP	65
18 ounce rib steak	
DRIVER	119
30 ounce bone in rib steak	
ADD A CANADIAN LOBSTER TAIL	19

All steaks are accompanied by roasted potatoes and the Chefs selection of fresh garden vegetables.



WINES BY THE GLASS

Ask your server to see our extended wine list for bottles to purchase.

WHITE	6 oz	9 oz	Bottle
Tarapaca Leon Sauvignon Blanc, Chile	9	12	38
Babich Sauvignon Blanc, New Zealand	11	14	45
Iris Vineyards Pinot Gris, U.S.A	14	17	55
Quails Gate Chardonnay, Canada	13	16	51
Shedhorn Sauvignon Blanc, U.S.A	15	18	57
See Ya Later Ranch Riesling, Canada	11	14	43
Terre Gaie Prosecco, 200ml		13	
Segura Viudas 200ml		13	

RED	6 oz	9 oz	Bottle
Tarapaca Leon Cabernet Sauvignon, Chile	9	12	38
Zolo Malbec, Argentina	13	16	52
Elements Cabernet Sauvignon, U.S.A	13	16	54
Barossa Valley Estate Shiraz, Australia	11	14	44
Black Sage Merlot, Canada	15	18	60
King Estate Acrobat Pinot Noir, U.S.A	15	18	60
Montecillo Reserva Tempranillo, Spain	12	15	56

BEVERAGES

DOMESTIC BOTTLED BEER		6.5
Alexander Keith's, Canadian, Coors Light, Kokanee		
PREMIUM BOTTLED BEER		7
Grasshopper, MGD, Mill St Organic, Sleemans Honey Brown, Steamwhistle		
IMPORT BOTTLED BEER		7.5
Corona, Guinness, Heineken		
BOTTLED COOLERS		7
Mike's Hard Cranberry, Smirnoff Ice, Strongbow, Twisted Tea, Stiegl Radler		
DRAUGHT 20oz PINT OR 60oz PITCHER		7/19
Steamwhistle Pilsner, Wild Rose Barracks Brown Ale, Phillips Blue Buck Ale		
STONE'S REGULAR HIGHBALLS	1 oz	7
STONE'S PREMIUM HIGHBALLS	1 oz	7.5
SOFTDRINKS		3.5
Coke, Diet Coke, Sprite, Ginger Ale. Refills no charge.		
COFFEE/ TEA		3.5