



Weekly Features

~Happy Hours~

40% off Local Draft and Bottles of Beer, Hi-Balls, Wine by the Glass & Appetizers
Every Day of the Week | 2pm-6pm
Sun-Thu | 9pm-Close

~Lunch Special~

Stanhope Beef Burger for \$9
Fish & Chips for \$11
Monday-Friday
11am-2pm

~Monday~

Mussels (1lb) & 6oz of House Wine for \$14
All Day

~Tuesday~

Domestic Bottles of Beer for \$5 and Local Draft Beer (14oz) for \$7
Buy One, Get One Free Appetizer
All Day

~ Wednesday~

40% off House Wines by the Glass and by the Bottle
Penne Arrabbiata \$9
All Day

~Thursday~

Tacos and Tequila
1oz of House Tequila with a taco for \$7
1oz of Patron Silver with a taco for \$9
All Day



~Sunday Brunch~

Eat all you can for \$25
11am-2pm
Sunday Caesars & Mimosas for \$5.99

~Live Entertainment~

Every Friday & Saturday Evening

V - Vegetarian | G - Gluten | S - Seafood | N - Nuts | D - Dairy | GF - Gluten Free

Prices are in Canadian dollars, taxes and gratuities are not included

18% gratuity is added to groups of 6 or more

This menu is in collaboration with Chef Sonny Sung



STARTERS	\$\$
HOT HOUSE TOMATO BRUSCHETTA (D G V) Diced hot house tomato, Extra virgin olive oil, Julienne fresh basil, Crostini, Grated Parmigiano-Reggiano	18
GRILLED BBQ SKEWERS (V D) Chicken Tikka, Beef, Grilled Shrimp, Vegetables (1 skewer each)	25
SICILIAN MUSSELS (S) GF-optional With garlic toast: Comes with your choice of sauce Pick your taste: Lemon Butter Basil Tomato	22
ALBERTA BEEF CARPACCIO GF-optional Thinly sliced AAA beef, Grated Parmigiano-Reggiano, Truffle aioli, Green pepper cracker	23
STANHOPE PRAWN GORGONZOLA (S) GF-optional Sautéed prawns, Grappa cream gorgonzola sauce, Crostini	22
CALAMARI FRITTI (S) Red onions, Sliced squid, Spicy pomodoro, Extra virgin olive	26
FRIED BEEF EMPANADAS (D) – 2 pcs Locally sourced and stuffed with Ground beef, Cabbage, Green peas, Onions & Mozzarella cheese with chimichurri sauce	21
NACHOS 10oz 20oz (V D) Black beans, Green onion, jalapeño Jalapeno, Spicy tomato salsa, Baked mozzarella & Cheddar cheese	13 20
A POUND OF CHICKEN WINGS (G) (PICK YOUR TASTE) Served with ranch dip Hot (Frank's Hot Sauce) Salt 'N Pepper Honey Garlic Sweet Chili Sauce Caribbean Jerk Sauce	19
BRAISED BEEF TACOS (GF) Hand-sized corn-based tortilla, topped with pulled beef filling	18
STANHOPE PARTY PLATTER (S V D G) Calamari Chicken Wings Deep Fried Prawns Bruschetta For: 4 people 8 people	39 72

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SOUPS | SALADS

\$\$

Roasted Tomatoes Bisque (D|V)
Infused with gin, Crème fraiche

9

Enjoy our Daily Chef Special

Market Price

STANHOPE GRILLED CEASAR (D|S|V)

Grilled romaine lettuce, Grated parmesan, Crispy pancetta, home-made dressing

16

HEARTY SALAD (D|S|V)

Kale, Green cabbage, Red lentils, Toasted crumble,
Garlic gluten-free bread, Sliced almonds, Creamy dill dressing, Feta cheese

16

TOMATO SALAD (D|S|V)

Sliced Hot house tomatoes with Fior di latte,
Champagne vinaigrette, Extra virgin olive oil

16

HANDELD

ALBERTA PRIME BEEF SLIDERS (D)

8oz Prime in-house beef patty, Bacon, Jalapeño cheese, Tomato, Lettuce, Cucumber pickle,
Smoke cheddar, Brioche bun and French fries

23

FREE-RANGE CHICKEN SLIDERS (D) GF-optional

8oz Free-range chicken sliced, Spicy garlic mascarpone, Tomato, Lettuce, Pickled red onion,
Brioche bun and Fries

23

ALBERTA BBQ PULLED PORK SANDWICH (D) GF-optional

Brioche bun, 8oz BBQ pulled pork, Pickled red onion, White cheddar,
Served with Coleslaw, Salad or Soup of the day

23

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MAINS	\$\$
RAMEN CARBONARA (D GF) Thick rice noodles tossed with Egg, Pancetta, Parmigiano-Reggiano, Extra virgin olive oil	22
PENNE ARRABBIATA (D) Tossed with Sautéed chicken, Spicy tomatoes, Parmigiano-Reggiano, Extra virgin olive oil	22
SEAFOOD LINGUINE (S D) Prawns, Scallops, Calamari, Mussels, and Pomodoro sauce	26
SIGNATURE STANHOPE STEAK (GF) 32 days aged 14oz House cut AAA New York strip, Comes with vegetables, Choice of Potato	49
THAI CHICKEN THIGH (GF) Chicken thigh braised in Lemongrass, Onion, Garlic, Chili Thai Green curry served with Rice	26
RACK OF LAMB - HALF FULL (GF D) Have it your way - Comes with Red skin garlic mash Potatoes or Fries With Sautéed vegetables and Mint yogurt sauce	41 64
ALBERTA BEEF MEATLOAF (D) Four cheese fondue, Apple compote, Comes with vegetables, Potato of day or Pasta	23
TUNA POKE BOWL (S) Avocado, Cucumber, Carrot, Spicy gochujang Ahi Tuna, Served with Sushi rice and Toasted nori	24
LEMON SOYA CHAAP VEGAN GF Lemon flavoured soya bean chaap served with rice	24
STANHOPE CHICKEN CURRY (D G) GF-optional With Basmati rice, Garlic naan, and Cucumber raita VEGAN OPTIONAL AVAILABLE	24
Enjoy our Daily Chef Special	Market Price
*Add on:	
Bolognaise Beef Mince 4oz	6
Fried Tofu 8oz	6
Salmon 6oz	10
Chicken 3oz	6
Tuna 6oz	12
Prawns (4 pieces)	7
Poutine	7

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DESSERTS

\$\$

CHEF FEATURE CRÈME BRULEE (D) Stanhope Special

11

A smooth, thick custard covered with a hard top of cooked sugar

GLUTEN-FREE BERRY CHEESECAKE (GF)

12

Rich smooth and creamy cheesecake with Saskatoon berries

STICKY TOFFEE PUDDING (N | D) Stanhope Special

11

Moist sponge cake, made with finely chopped dates, covered in a toffee sauce served with ice cream

APPLE PIE (D) Stanhope Special

14

House made pie filling in puff pastry served with scoop of vanilla gelato

DULCE DE LECHE PUFF PASTRY (D|N|G)

12

Puff pastry filled with cream cheese garnished with almond flakes

SORBET | ICE CREAMS (GF) (3 scoops)

10

Please ask your server for flavors

We believe dining is not just about food and drinks but offering patrons an overall satisfaction and a memorable atmosphere.

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