



Weekly Features

~Happy Hours~

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

~Lunch Special~

Stanhope Beef Burger for \$9
Fish & Chips for \$11
Lunch Pasta \$12
(ARRABIATA SAUCE OR BUTTER CHICKEN)
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) \$6
Buy One, Get One Free Appetizer
All Day

~Wednesday~

40% off House Wines by the Glass and by the Bottle
All Day

~Sunday Brunch~

All you can eat for \$29
11am-2pm
Sunday Caesars & Mimosas for \$5.99

~Live Entertainment~

Every Friday & Saturday Evening

We are a local family-owned restaurant, who believes in supporting local and try our best to assure our guest enjoy their time with us, if there is anything we can assist you with or you believe it need our attention, please let any of our team member know and we will put our best foot forward to make your experience memorable

We thank you for spending your time with us.

Yours Sincerely
The Team Stanhope



STARTERS

\$\$

STANHOPE TOMATO BRUSCHETTA (D|G|V)

16

Diced tomatoes, extra virgin olive oil, julienne fresh basil, Crostini, grated Parmigiano-Reggiano

PEROGIES (D|G|V)

16

Pan Seared Potatoes filled dumplings served with sour cream, caramelized onion and bacon

SICILIAN MUSSELS (S|GF-optional)

22

With garlic toast: Comes with your choice of sauce

Pick your taste: Lemon Butter | Basil Tomato

AB BEEF CARPACCIO (D|G) GF-optional

22

AAA Beef, thinly sliced, grated Parmigiano-Reggiano, truffle aioli, lentil cracker

STANHOPE PRAWN GORGONZOLA (S|D) GF-optional

22

Sautéed prawns, Grappa cream gorgonzola sauce, Crostini

CALAMARI FRITTI (S|G)

19

Red onion, sliced squid, Tzatziki dip, jalapenos

KOREAN BAO BUN (3pcs) (G|N)

22

Steamed buns, braised Korean marinated pork, cilantro, crushed cashew nuts

NACHOS - 10oz | 20oz (V|D|GF|D)

13 | 20

Black beans, green onions, jalapeño, spicy tomato salsa, baked mozzarella & Cheddar cheese

CHICKEN WINGS 1lb (G) (PICK YOUR FLAVOR)

19

Served with ranch dip – Hot (Frank's Hot Sauce) | Salt 'N Pepper | Honey Garlic

Sweet Chili Sauce | Caribbean Jerk Sauce

STANHOPE PARTY PLATTER (S|V|D|G)

39 | 72

Calamari | Chicken Wings | Fried Cauliflower | Bruschetta

For 4 people | 8 people



COLD | SOUP | SALAD

\$\$

FRESH OYSTERS (S) SINGLE | HALF DOZEN | DOZEN
Served with vodka tomato mignonettes, lemon

4 | 18 | 36

CALIFORNIA ROLL (S) | GF | V
MAKI | CRAB | PRAWN

12 | 16 | 16

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

9

Enjoy our Daily Chef Special

Market Price

STANHOPE HOUSE SALAD (D) | GF
Garden greens, grilled pears, hemp seeds, dried cranberries, goat cheese,
golden beets, champagne vinaigrette

16

TUNA NICOISE (S) | GF
4oz Tuna, mix greens, fresh green beans, tuna steak, 63-degree egg,
new potato, olives, fresh parsley

20

SPINACH AND QUINOA SALAD (D) | GF
Baby kale, tri color quinoa, caramelized pears, feta crumble, balsamic vinaigrette

16

HANDHELDS

COMES WITH YOUR CHOICE OF FRIES | SOUP | HOUSE SALAD

STANHOPE FRENCH ONION BEER BEEF BURGER (D) | G
8oz Prime in-house beef patty, bacon, jalapeño cheese, tomato,
lettuce, cucumber pickles, brioche bun

21

NORI TACOS PER PCS (G) | S
TOFU | CRAB | SALMON

6 | 7 | 8

CHICKEN BURGER GF-optional
6oz Free-range Chicken sliced, Spicy garlic mascarpone, tomato, lettuce, pickled red onion, brioche bun

19

STANHOPE VEG BURGER (V) | D) GF-optional
Potatoes and lentil patty, lettuce, tomato, onion, brioche bun, melted cheddar, with tamarind jelly

17



MAINS	\$\$
PENNE ARRABBIATA (D) GF-optional Tossed with vegetables, spicy tomatoes, Parmigiano-Reggiano, extra virgin olive oil Chicken 6oz +\$8 BEEF 5oz +\$7 PRAWNS 1pc +\$2	22
CREAMY SEAFOOD PARPADELLE (S D) GF-optional Creamy pecorino sauce, shrimps, calamari, mussels, crab meat, tarragon	26
TUNA POKE BOWL (S GF) Avocado, cucumber, mango salsa, spicy gochujang Ahi Tuna, served with Sushi rice and toasted nori	24
ROAST DUCK RAMEN BOWL (G) Roast duck leg, ramen noodle, duck broth, broccoli, bok choy	24
SALMON BOWL (S GF) 6oz Atlantic salmon, sushi rice, edamame beans, red cabbage, avocado, daikon, sea weed siracha mayo	23
SPICE TERIYAKI CHICKEN RICE BOWL (G) Herb brown rice, carrots, green onion, edamame beans, spinach, home made teriyaki	23
STANHOPE CHICKEN CURRY (D G) GF-optional With Basmati rice, garlic naan, and cucumber raita VEGETERIAN OPTIONAL AVAILABLE	24
STEAK'S HAVE IT YOUR WAY (WE RECOMMEND MEDIUM) (GF) AAA RIBEYE 10oz AAA STRIPLION 8oz AAA FILLET MIGNON 6oz Come with jus and your choice of garlic mash French fries Seasonal vegetables	49 37 45
CRUNCHY VEGETABLE STIR FRY (G) Assorted oriental vegetables, light Kikkoman soya, served with sushi rice or vermicelli Chicken 6oz +\$8 BEEF 5oz +\$7 PRAWNS 1pc +\$2	21
RACK OF LAMB – HALF 4 bones FULL 8 bones (GF D) Have it your way - Comes with red skin garlic mash potatoes or French fries With Sautéed vegetables and mint yogurt sauce	44 69
Enjoy our Daily Chef Special	Market Price

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



DESSERTS

\$\$

CHEF FEATURE CRÈME BRULEE (D|G)

11

A smooth, thick custard covered with caramel coating

GLUTEN-FREE BERRY CHEESECAKE (GF)

12

Rich smooth and creamy cheesecake with Saskatoon berries

STICKY TOFFEE PUDDING (N |D) S

11

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

APPLE PIE (D|G)

12

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

MOLTEN CHOCOLATE CAKE (G)

11

Served with a scoop of vanilla ice-cream

SORBET | ICE CREAMS (GF) (3 scoops)

10

Please ask your server for flavors