



share

WILD COUNTRY BURRATA CHEESE (V)

Berry and herb compote, maple-rosemary roasted pumpkin seeds,
mint chimichurri, baked crostini

seafood & salad bar

KING CRAB LEGS, JUMBO PRAWNS & EAST COAST OYSTERS

Juniper mignonette (G) (VE), Stampede signature horseradish cocktail sauce (G) (VE),
clarified butter (G) (V)

YUZU-SESAME AHI TUNA CRUDO (G) (D)

Marinated grape tomatoes, charred corn, shaved fennel, wasabi aioli

COLD-SMOKED COHO SALMON (G)

Lemon ricotta, herb salad, radish, charred lemon dressing

STEAMED & CHILLED MUSSELS (G) (D)

Lemon-herb vinaigrette (G) (VE)

MAKI, NIGIRI & SASHIMI (G) (D)

Pickled ginger, wasabi, tamari sauce

MEDITERRANEAN PASTA SALAD (V)

Charred cauliflower, zucchini, marinated peppers, crumbled feta cheese, kalamata olives,
crispy chickpeas, lemon-garlic dressing

FARMHOUSE GREENS BAR (G) (V)

Fresh market assorted vegetables, chipotle-lime dressing (G) (VE), citrus vinaigrette (G) (VE)

grill

AAA ALBERTA BEEF STRIPLOIN (8 OZ) (G)(D)

Smoked jalapeño and bourbon BBQ sauce (G)(D), Stampede signature horseradish (G)(VE),
Dijon mustard (G)(VE)

HARISSA & MAPLE-SPICED CHICKEN (G)(D)

Mint tahini sauce (G)(VE)

SPOLUMBO'S CHICKEN & CHORIZO SAUSAGE (G)

Peppers, onions, fresh cilantro and lime (G)(VE)

POTATO & CHEDDAR CHEESE PEROGY BAR (V)

Bacon, green onion, sour cream

MUSHROOM FARFALLE PASTA (V)

Spicy arrabbiata tomato sauce, roasted wild mushrooms, Parmesan cheese, fresh basil

SMOKY CORN ON THE COB (G)(VE)

Lemon-garlic chive butter (G)

LEMON-HERB ROASTED POTATOES (G)(V)

carvery

ORANGE-CHIPOTLE AAA ALBERTA PETITE BEEF TENDERLOIN (G)(D)

Wild mushroom and juniper jus (G)(D), Stampede signature horseradish (G)(VE), Dijon mustard (G)(VE)

MAPLE-DIJON LAMB LOLLIPOPS (G)(D)

Cranberry-port and thyme reduction

BBQ PORK SIDE RIBS (G)(D)

Pineapple-spiked BBQ sauce

BUTTERMILK MASHED POTATOES (G)(V)

Red skin potatoes, Parmesan cheese

HARVEST TABLE

Premium cured meats (G)(D), Canadian cheeses (G)(V),

Crudités (G)(VE), pickled vegetables (G)(VE)

Black bean hummus (G)(VE), chipotle-ranch dip (G)(V)

Local artisan 'Cobs Bread', butter (V)

dessert tier

MINI COCOA BLISS (G)(VE)

S'MORE CHEESECAKE BITES (V)

WHITE CHOCOLATE RASPBERRY RED VELVET GÂTEAUX (V)

STRAWBERRY CREAM PUFFS (V)

MANGO & PASSION FRUIT COCONUT SHOOTERS (G)

CARAMEL MACCHIATO MOUSSE

SALTED CARAMEL BY 'THOSE CHOCOLATES' (G)



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

(G) Gluten-friendly

(D) Dairy-friendly

(V) Vegetarian

(VE) Vegan

(N) Contains nuts



CS-GMCSTADIUM-GUEST