



## share

### **WILD COUNTRY BURRATA CHEESE (V)**

Wild 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) or 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

## POTATO & CHEDDAR CHEESE PEROGY BAR

Bacon, green onion, sour cream

## MUSHROOM FARFALLE PASTA (V)

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

## SMOKY GRILLED CORN ON THE COB (G)(VE)

Lemon-garlic chive butter (G)

## LEMON-HERB ROASTED POTATOES (G)(V)

# carvery

## ORANGE-CHIPOTLE 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 (G)(D)

## BUTTERMILK MASHED POTATOES (G)(V)

Red skin potatoes, Parmesan cheese

## HARVEST TABLE

Premium cured meats (G)(D), Canadian cheese (G)(VE),  
Crudités (G)(V), pickled vegetables (G)(V)  
Black bean hummus (G)(VE), chipotle-ranch dip (G)(V)  
Local artisan Cobs Bread, butter (V)

# dessert tier

## MINI COCOA BLISS BROWNIE (G)(V)

## S'MORE CHEESECAKE BITE (V)

## WHITE CHOCOLATE RASPBERRY RED VELVET GÂTEAUX (V)

## STRAWBERRY CREAM PUFF (V)

## MANGO & PASSION FRUIT COCONUT SHOOTER (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