



LOCAL ARTISAN 'COBS BREAD' & BUTTER (V)

passed

CHARRED SUMMER FRUIT SKEWER (G) (V)

Fresh mozzarella cheese, orange-balsamic vinaigrette, toasted pumpkin seeds

TEMPURA YAM ROLL (G) (VE)

Creamy avocado

SPICY SALMON DYNAMITE ROLL (G)

Spicy mayo, sweet eel sauce

RED TUNA NIGIRI (G)

Vinegared rice, wasabi

family-style

WILD COUNTRY BURRATA CHEESE (V)

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

KING CRAB LEGS, JUMBO PRAWNS & EAST COAST OYSTERS (G) (D)

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

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

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

action station

CARVED 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)

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

Mint tahini sauce (G)(VE)

BBQ PORK SIDE RIBS (G)(D)

Pineapple-spiked BBQ sauce)

MUSHROOM FARFALLE PASTA (V)

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

BUTTERMILK MASHED POTATOES (G)(V)

Red skin potatoes, Parmesan cheese

TAMARI-MAPLE STIRFRY (G)(VE)

Summer vegetable medley, crispy tofu

FARMHOUSE GREENS (G)(V)

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

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