

CARVE

PEPPERCORN-CRUSTED ALBERTA AAA BEEF STRIPLOIN G D

Peppercorn jus, Stampede signature horseradish

MAIN

SEARED ATLANTIC SALMON

Maple-whisky mustard aioli G V VE D

WILD MUSHROOM TORTELLONI

Roasted garlic, fresh basil, tomatoes, extra virgin olive oil, Asiago cheese V

ROASTED ROSEMARY-GARLIC BABY POTATOES G V D

SUMMER VEGETABLES G V D

FRESH

GOOD BREAD BAKERY

Artisan rolls, butter

CANADIAN CHEESES

Crisps, preserves

MEDITERRANEAN QUINOA VEGETABLE SALAD

Kalamata olives, feta cheese, sun-dried tomato vinaigrette (G)(V)

RED HAT TOMATO HERB SALAD

Pickled red onions, white balsamic dressing G V D

MIXED GARDEN GREENS

Selection of dressings G V

CREAMY COLESLAW

Caraway-honey dressing G V D

VEGETABLE CRUDITÉ

Red pepper hummus + spinach ranch dip G V

SWEET

DOUBLE CHOCOLATE BROWNIE G

ORANGE JELLY ROLL

MINIATURE CUPCAKES

LEMON MOUSSE SHOOTER

SASKATOON BERRY CRUMBLE TART

FRESH SEASONAL FRUIT



Gluten-free



Vegetarian



Dairy-free



Grown right. Here.

The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.



Wi-Fi courtesy of Bell

