



share

WHIPPED LEMON RICOTTA (V)

Sundried tomato and olive relish, toasted prairie seeds, crostini

seafood & salad bar

JUMBO PRAWNS, EAST COAST OYSTERS & SCALLOP ON THE HALF SHELL (G)(D)

Maple bourbon cocktail sauce (G), pomegranate mignonette (G),
jackfruit and yuzu sauce (G)

TEQUILA SCALLOP CEVICHE (D)

Pickled red onion, salmon roe, avocado and cucumber relish, fresh cilantro

SMOKED PEPPERCORN SALMON (G)

Radish, ginger pickled shallots, yuzu crème fraiche, fresh herbs

PEI MUSSELS (G)(D)

Tomato gazpacho (G)(VE), garlic-Parmesan crumble (G)(V)

MAKI & NIGIRI

Pickled ginger, wasabi, tamari sauce (G)(VE)

CHILI-LIME WATERMELON SALAD (G)(V)

Cucumber, pickled red onion, feta cheese, fresh cilantro, chili-lime vinaigrette

FARMHOUSE GARDEN SALAD (G)(VE)

Mixed greens, seasonal vegetables, pickled beets,
Lime-chipotle dressing (G)(V), Tuscan Italian vinaigrette (G)(VE)

grill

AAA ALBERTA BEEF NEW YORK STRIPLOIN (4 OZ) (G)(D)

Port wine jus (G)(D), Stampede signature horseradish (G)(VE),
Dijon mustard (G)(VE)

ROOT BEER-GLAZED COUNTRY PORK RIBS (G)(D)

Sweetie drop peppers

SPOLUMBO'S WHISKY FENNEL SAUSAGE (G)(D)

Roasted apple and onion relish (G)(D)

POTATO & CHEDDAR CHEESE PEROGIES (V)

Maple bacon lardons, green onions, lemon-garlic sour cream (G)(V)

CREAMY MUSHROOM PASTA (V)

Sage and roasted garlic, Grana Padano cheese, garlic breadcrumbs

ROASTED HEIRLOOM CARROTS & BRUSSELS SPROUTS (G)(VE)

Maple mustard, toasted pumpkin seeds, fresh parsley

SOUR CREAM & ONION ROASTED POTATOES (G)(V)

carvery

HERB-CRUSTED AAA ALBERTA BEEF PETITE TENDERS (G)(D)

Red wine jus (G)(D), Stampede signature horseradish (G)(VE) grainy Dijon mustard (G)(VE)

MINT-PESTO LAMB LOLLIPOPS (G)(D)

Charred lemon

EARL GREY-ROASTED TURKEY BREAST (G)(D)

Madeira jus

BROWN BUTTER & THYME MASHED POTATOES (G)(V)

HARVEST TABLE

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

Fresh crudités (G)(VE), pickled vegetables (G)(VE)

Roasted red pepper hummus (G)(VE), creamy ranch dip (G)(V)

Local artisan 'Good Bread', butter (V)

dessert platter

JACK DANIEL'S & COCOA-COLA TIRAMISU (V)

BLACK FOREST TARTS (G)(VE)

BANOFFEE PIE (V)

FRESH BERRIES (G)(VE)



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

(CN) Contains nuts



CS-GMCSTADIUM-GUEST