

SHARE

COWBOY PLATTER (SERVES 4-5 PEOPLE) \$69

Fried and spun chicken wings

choice of hot, dry spice, honey garlic, bourbon bbq

Meadow Creek spicy sausage with chardonnay glaze (G)

Deep-fried dill pickles (V)

Mini bison sliders with chipotle cilantro mayo

Three onion and parmesan dip

Kettle chips (G) (V)

Cowboy caviar (G) (V)

Marinated olives and pickles (G) (V)

FRIED AND SPUN CHICKEN WINGS

Crudités with ranch dill dip

choice of hot, dry spice, honey garlic, bourbon bbq

TEMPURA CORN DOGS

Bison sausage with *Brassica Mustard* \$13

BUTTER CHICKEN FLATBREAD

Marinated chicken, cheese curds, fresh cilantro and green onions \$15

ANTIPASTO FLATBREAD

Heirloom tomatoes, marinated artichokes, goat cheese and balsamic cream \$16

HOISIN DUCK CONFIT STEAMED BUN TACO

Green onion and soy salsa, cucumber and cilantro \$16

CHARCUTERIE BOARD (SERVES 2)

Selection of *Valbella Gourmet* smoked and cured meat, Canadian cheeses with merlot jelly, crostini and crackers \$24

(G) Gluten-free (V) Vegetarian

Our coffee brewed by



Grown right. Here.

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



Lazy S Premium Seating | lazysguest

GRILL

THE PRIME CUT

Grilled AAA Alberta strip-steak, sautéed mushrooms, fried onions and garlic brioche \$28

THE BURGER

AAA Alberta ground beef, caramelized onion cheddar, double-smoked bacon, *Red Hat* butter leaf lettuce, beefsteak tomatoes, onions and grainy-mustard aioli \$18

choice of fresh-cut fries or artisan greens

EAT

WILD MUSHROOM FARFALLE PASTA

Wild mushrooms, pancetta, peas and heirloom tomatoes finished with fresh spinach garlic cream sauce \$16

Add chicken breast \$6

BUCKET OF SAVORY CLAMS

One pound of fresh BC clams sautéed with white wine parsley butter sauce topped with crispy duck confit and served with grilled French baguette \$17

HEIRLOOM TOMATO AND CHICKEN SALAD WITH SMOKED PAPRIKA (G)

Artisan greens, grilled chicken breast, hearts of palm tossed in a lime vinaigrette \$18

DESSERT

STICKY TOFFEE PUDDING (V)

Bourbon toffee sauce and fresh seasonal berries \$10

CHOCOLATE AND ORANGE SABLE CAKE (V)

Hazelnuts, almonds and raspberry coulis \$10

THE LAZZY S