

JULY 6-10

SALAD

Baby potatoes, charred corn, black beans, tomato, frisée greens, pea shoots, green goddess dressing (G)

Served table-side: crumbled Boursin cheese, maple-pepper bacon, marinated roasted peppers, spiced pumpkin seeds



SEAFOOD BAR

SOUTHERN GUMBO

Chorizo sausage, catfish, shrimp, crab, aromatic rice (G)

KING CRAB LEGS (G) (D)

POACHED PRAWNS Cocktail sauce, lemon (G) (D)

SHRIMP DUMPLINGS Sriracha-ginger mayo

SMOKED SALMON Pickled baby cucumber, crème fraiche (G)

TUNA POKE Mango, crispy corn tortillas, soy sauce (G) (D)

THE GRILL

BACON-WRAPPED AAA ALBERTA TENDERLOIN

Madagascar peppercorn sauce (G), apricot-bourbon bbq sauce (G) (D)

POTATO & CHEDDAR PEROGIES Bacon lardons, onions, smoked sour cream

RIGATONI PASTA Ricotta cheese, fennel, Tuscan tomato sauce (V)

MEDITERRANEAN VEGETABLES Jalapeno-cumin vinaigrette (G) (V) (D)

GRILLED CORN LOLLIPOP Creole butter (G) (V)

THE CARVERY

SMOKED BRISKET, ROAST LEG OF LAMB, PORK RIBS, CAJUN CHICKEN BREAST

Moonshine bbq sauce, Dave's Hot Pepper Jelly, Stampede horseradish, assorted mustards (G) (D)

CRISPY DUCK DRUMMETTE Apple gastrique, pickled vegetables (G) (D)

SCALLOP POTATO Gouda cheese, caramelized onions (G) (V)

ROASTED BEETS Roasted garlic-herb pistou (G) (V) (D)

WESTERN FRIED-RICE & SMOKED BEANS (G) (V) (D)

DESSERT (SERVED TABLE-SIDE)

PORT & CRANBERRY CHOCOLATE BROWNIE

Fresh berries (G) (V) (D)

FALLEN NEW YORK CHEESE CAKE

Cream cheese mousse, graham shortbread cookie, strawberry compote, vanilla bean Chantilly cream (V)

BLUEBERRY & SOUR CREAM COBBLER

Vanilla bean whipped cream, fresh berries (V)

FINISH

Almond chocolate crunch and salted caramel macaroons (G) (V)

(G) Gluten-free (V) Vegetarian (D) Dairy-free



Grown right. Here.

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