

JULY 11-15

SALAD

Iceberg wedge, beefsteak tomato, sweet pickled onion, egg, buttermilk-chive ranch dressing (G)

Served table-side: whipped blue cheese, crispy bacon, herb croutons, spiced pumpkin seeds



SEAFOOD BAR

CEDAR PLANK SALMON

Whisky-maple rub (G)

KING CRAB LEGS (G) (D)

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

LOBSTER RISOTTO CAKE Citrus butter

GRILLED OCTOPUS SALAD Smoked potato and corn, chili aioli (G) (D)

SUSHI & TUNA SASHIMI Wasabi, pickled ginger, 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

RACK OF LAMB, ROAST PORKLOIN, BOURBON CHICKEN, BEEF SAUSAGE

Chimichurri sauce, Dave's Hot Pepper Jelly, assorted mustards (G) (D)

CAROLINA BEEF SHORT RIBS Moonshine bbq sauce (G) (D)

ROASTED BABY POTATOES Parmesan cheese, truffle (G) (V)

CAJUN CORN Peppers, sweet potato sauté (G) (V) (D)

SMOKED PORK & BEAN CASSOULET (G)

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.