

PRIVATE DINING | JULY 11-15

## START

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Bacon-wrapped bbq beef meatballs, lobster arancini, thyme and truffle quiche

## SALAD

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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



## SHARE

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King crab legs, poached prawns, tuna poke, smoked salmon (G) (D)

## ACTION STATION

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CAROLINA BEEF SHORT RIBS, RACK OF LAMB, BOURBON CHICKEN

Moonshine bbq sauce, Stampede horseradish, mint jelly (G) (D)

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

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

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

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

## DESSERT (CHOICE)

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PORT & CRANBERRY CHOCOLATE BROWNIE

Fresh berries (G) (D) (V)

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

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Almond chocolate crunch and salted caramel macaroons (G)

(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.