

JULY 11-15

## FIRST COURSE

---

Heirloom tomatoes, marinated bocconcini, fresh basil, crispy prosciutto, balsamic glaze, baby greens (G)

## SECOND COURSE

---

Sautéed shrimp and grits, edamame succotash, Cajun aioli (G)

## THIRD COURSE (CHOICE)

---

### GRILLED AAA ALBERTA STRIPLOIN

Madagascar green peppercorn cream sauce (G)  
*Scallop potato, roasted Mediterranean vegetables*

### SLOW-BRAISED LAMB SHANK

Sun-dried tomato and black olive jus (G)  
*Fingerling potatoes, roasted Mediterranean vegetables*

### JACK DANIEL'S & MAPLE-GLAZED SALMON

Diced tomato and cucumber vierge  
*Scallop potato, roasted Mediterranean vegetables*

### INDIA CHICKEN SUPREME

Creamy butter chicken sauce (G)  
*Fingerling potatoes, roasted Mediterranean vegetables*

### SOUTHERN ALBERTA PORK CHOP

Apricot-bourbon bbq sauce  
*Scallop potato, roasted Mediterranean vegetables*

### DUCK CONFIT PENNE PASTA

Kale, double-smoked bacon, caramelized onions, walnuts, roasted garlic cream sauce

## FOURTH COURSE

---

### BLUEBERRY & SOUR CREAM COBBLER

Vanilla bean whipped cream, fresh berries (V)

## FINISH

---

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

Vegetarian menu upon request.

(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.

THE  
LAZY  
S