

SHARE

CRISPY PINTY'S CHICKEN WINGS 17

Veggies, ranch dip **G**

choice: hot, honey-garlic, Acadian-Cajun, *Jordan's Ridge* jalapeno BBQ sauce

DONAIR FLATBREAD 15

Lebanese-style beef, heirloom tomatoes, red onion, lettuce, tzatziki

SALT + PEPPER CRISPY SQUID 16

Lime, banana peppers, sweet chili dip

COWBOY NACHOS 16

Corn tortilla chips, three cheese blend, bruschetta, red onion, olives, jalapenos, sour cream, salsa **G V**

add: Cajun-spiced ground beef 4, guacamole 2

SALAD

SOUTHWEST SALAD 14

Mixed garden greens, black beans, corn, olives, tomatoes, Tuscan vinaigrette + guacamole, sour cream, crispy corn tortillas **G V**

add: blackened or grilled chicken 6, blackened or grilled Atlantic salmon 7, blackened or sauteed *Waterford Farms* shrimp (4) 8

ROASTED GARLIC CAESAR SALAD 13

Maple-pepper bacon, asiago cheese, croutons

MAIN

BRANDT LAKE WAGYU BEEF BURGER 19

Double-smoked bacon, aged cheddar, beefsteak tomato, red onion, lettuce, *Hellish Relish*

LIGHT-LIFE BURGER 17

Avocado, beefsteak tomato, red onion, lettuce, red pepper hummus **V D**

choice: gluten-free bun, lettuce wrap

SLOW-ROASTED HALF RACK SIDE PORK RIBS 26

Jordan's Ridge jalapeno BBQ sauce, chili-lime corn cobb, creamy coleslaw **G D**

choice: roast potatoes, crispy fries

ARROWHEAD PESTO AGLIO PASTA 14

Bruschetta, olives, roasted garlic, extra virgin olive oil **V D**

add: blackened or grilled chicken 6, blackened or grilled Atlantic salmon 7, blackened or sauteed *Waterford Farms* shrimp (4) 8

BUFFALO CHICKEN SANDWICH 17

Frank's Red Hot sauce, jalapeno Havarti cheese, beefsteak tomato, red onion, lettuce, Parmesan-ranch dressing

sandwiches with choice: crispy fries, mixed garden greens + Tuscan vinaigrette

DESSERT (self-serve from the dessert buffet) 15

CLUBHOUSE SIGNATURE BUFFET

Lunch | 11:30 a.m. - 2 p.m.

Dinner | 5 p.m. - 8:30 p.m.

40.75

CARVE

AAA ALBERTA PRIME RIB OF BEEF **G D**

Garlic-rosemary glaze, Stampede signature horseradish

MAIN

BLACKENED SALMON **G**

Citrus cream sauce

ARROWHEAD CHORIZO AGLIO PASTA **D**

Bruschetta, olives, roasted garlic, extra virgin olive oil

CHICKEN CACCIATORE **G D**

Roasted peppers, tomatoes, herbs

Herb-roasted baby potatoes, rice pilaf + summer vegetables

DESSERT

CINNAMON SUGAR-DUSTED PHYLLO DONUTS + ICE CREAM SUNDAE BAR

SMALL-BITE BROWNIES + CUPCAKES

STRAWBERRY + WHITE CHOCOLATE JELLY ROLL

Good Bread Bakery cookies + fresh melon

FRESH

CALIFORNIA ROLLS Wasabi, pickled ginger, soy sauce

CANADIAN CHEESES Red grapes, crisps, preserves

BROCCOLI + BABY KALE + GRAPE SALAD Sun-dried cranberries, sunflower seeds, Greek-yogurt dressing

MEDITERRANEAN VEGETABLE SALAD Feta cheese, sun-dried tomato vinaigrette

HEIRLOOM TOMATO SALAD Roasted corn, snap peas, Italian-Parmesan dressing

Mixed garden greens, creamy coleslaw, fresh cut veggies, red pepper hummus, spinach ranch + artisan rolls



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



COMPLIMENTARY

G Gluten-free

V Vegetarian

D Dairy-free



CLUBHOUSE
rustic kitchen