

2021 STAMPEDE

A LA CARTE MENU

STARTERS

Soup du Jour

Seasonally Inspired

8

Chilled Soup of the Week

Seasonally Inspired

10

Half Dozen East Coast Oysters

Lemon & Cracked Pepper Mignonette &

House Made Cocktail Sauce

24

Ranchmen's Club Kale Caesar Salad

*Lemon & Herb Croutons, Double Smoked Bacon,
Anchovies, Extra Virgin Olive Oil Dressing*

11/15

Greek Salad

*Cucumbers, Tomatoes, Peppers, Red Onions,
Kalamata Olives, Feta*

11/15

*Add BBQ Chicken, Rib-Eye Steak
or Garlic Tiger Prawns*

11

MAINS

Toasted Lobster Sandwich

Choice of Side

20

Hand Crafted Alberta Beef Burger

Full Garnishes, Choice of Side

20

Pan Seared Fillet of Arctic Char

*Lemon & Dill Beurre Blanc, Wild Rice Sauté,
Market Vegetables*

34

Angel Hair Pasta

Lemon, Garlic, Spring Peas, Parmesan

20

Fire Grilled NY Steak with Chimichurri & Garlic Tiger Prawns

*House Made BBQ Kidney, Navy & Black Beans,
Baby Potatoes, Caramelized Onions,
Asparagus & Grilled Corn on the Cob*

40

Fire Grilled Veal Chop

Madeira Infused Veal Jus, Saffron Risotto

46