

STAMPEDE MENU

BREAKFAST 8am

The Downtowner

Fried egg sandwich with crispy grilled bacon or sausage and fresh tomato on a toasted herb bun.

The Joycean Fried Egg Sandwich

Two eggs on a toasted baguette with crispy bacon, tomatoes, & cheddar cheese.

Canadian Breakfast

Two farm fresh eggs, breakfast sausages and bacon, with toast, rustic hash brown potatoes.

Egg White Omelette

Mushrooms, spinach, and goat cheese served with fresh fruit and grilled tomatoes.

Stampede Eggs Benedict

Smoked Salmon Benedict

Joycean Steak and Eggs

Granola and Vanilla Yogurt

Cottage Cheese & Fresh Fruit Plate

Traditional Irish Bread Pudding

ON THE LIGHTER SIDE

The Sheriff's Spinach Salad

Warm Beet and Goat Cheese Salad

Lemon Pepper Calamari on Greens

Atlantic Salmon Kale Salad

Blackened Cajun Salmon on Greens

Cowboy Cobb Salad

CELTIC COWBOY FAVORITES

Country Kicken Stews

Traditional Beef and Guinness Pie, Shepherds Pie, or our famous Irish Lamb Stew.

Bangers & Mash

Calcannon potatoes topped with our traditional banger sausages, piping hot gravy and sauteed onions.

Famous Wild West Fish & Chips

Fresh Cod in a light batter with a heaping pile of home cut russet chips & coleslaw.

CHUCK WAGON BURGERS

Irish Pub Club

Lamb & Pistachio Burger

Apple & Brie Burger

Chicken & Brie Burger

Jalapeno & Bacon Burger

Joycean Cheese Burger

COUNTRY GRILL

Blackened Steak Salad

Prime New York Strip

Brandy Peppercorn New York

Bull Rider's Blackened Rib Eye

Blackened Atlantic Salmon

Stampede Steak Sandwich

APPETIZERS (available after 2pm)

Guinness Onion Rings

Satay Chicken Skewer

Rancher Mini Burgers

Fire Roasted Calamari

Rustic Tomato Bruschetta

Gunslinger Chicken Tenders

Salt & Pepper Dry Ribs

Sweet Potato Fries

Baked Brie & Fresh Strawberries

Spinach & Artichoke Dip

Irish Potato Nachos

Ballycastle Bacon Bites

*Appetizer Platters can be customized to order for large parties. Call ahead and pre-order.

\$25

3 Course Menu

APPETIZER

Joycean Spinach Salad or Soup of the day

WINES

White - New Harbour Sauvignon Blanc
Red - Cathedral Shiraz

MAIN COURSE

Grilled Atlantic Salmon

FINISHER

Summer Berry Crumble