

DINNER

SMALL PLATES

house-made focaccia	9
whipped Alberta ricotta, olive oil	
gem salad	12
sweet mustard and herb dressing, shaved Alberta vegetables	
calamari	21
chickpea & yogurt crema, pickled sweet peppers, basil	
brant lake wagyu beef tartare	22
truffle vinaigrette, grana padano, sourdough	
shaved prosciutto	16
pickled melon, basil, sourdough crackers	
wedge salad	15
dill ranch, stilton cheese, crispy bacon	
aged cheddar & black truffle fondue	21
skinny fries	
BC albacore tuna crudo	18
coconut and ginger vinaigrette, pickled radish, rice crackers	
crispy potato croquettes	10
smoked onion aioli	
stracciatella & pesto	23
hazelnut, chili honey, toasted focaccia	
romaine & kale caesar salad	13
grana padano, croutons	
sourdough cheese toast	9
french mustard, garlic	

MAIN COURSES

sky burger	30
bacon jam, cambozola cheese, crispy onions, good bread brioche bun, skinny fries	
soffrittos rigatoni	29
tomato arrabiata, oregano, pecorino romano	
roasted artichoke	43
pomme puree, fennel confit, roasted tomato, beurre blanc	
grilled AB pork chop	43
parmesan polenta, green beans, roasted peppers, castelvetrano olive	
seared pacific scallops	46
squash gnocchi, sherry butter, basil	
bbq AB chicken	42
cremini mushroom, crispy potato, garlic butter, dill	
grilled sungold farms lamb sirloin	44
butter bean and carrot ragout, thyme butter, tuscan kale	
crispy fried eggplant	28
glazed butter beans, zucchini, romesco sauce, mint	

CANADA AAA BLACK ANGUS BEEF

SERVED WITH BUTTERMILK POTATO PUREE, GRILLED ASPARAGUS & PEPPERCORN SAUCE

12oz NY striploin	60
8oz tenderloin	65

ADD-ONS

café de paris butter	4
bearnaise sauce	5
crab and bearnaise "oscar" sauce	12
butter poached shrimp	12
seared scallops	20

VEGETABLES & SIDES

skinny fries	9
aioli	
poplar bluff buttermilk potato puree	8
glazed button mushrooms	14
thyme, sherry jus	
roasted poplar bluff beet salad	11
macadamia cream, basil	
marinated alberta cucumbers	10
cherry tomato, crème fraiche, sesame, dill	
crispy brussels	13
spicy vital greens yogurt, marcona almond, feta	
roasted poplar bluff carrots	11
labneh, arugula, hazelnut	
soffrito's orecchiette pasta	13
aged cheddar sauce	

DESSERT

devils food cake	15
raspberry, hazelnut and oreo crunch	
chocolate pot de crème	12
candied coconut, chocolate caramel	
english trifle	12
roasted pear, whipped vanilla, salted granola	
seasonal cheesecake	13
rotating flavours	

At Sky 360 we are committed to providing guests with an authentic farm to table experience, sourcing our ingredients locally whenever possible. Let Sky 360 elevate your next event, dinner or reception! Contact our event managers to make a booking at: events@sky360.ca or for more info visit sky360.ca

Not all ingredients are listed, please inform your server of any allergies or preferences and we will do our best to accommodate.

*Please note a 20% gratuity will be added to all parties of 6 or more