

LUNCH

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	
shaved prosciutto	16
pickled melon, basil, sourdough crackers	
wedge salad	15
dill ranch, stilton cheese, crispy bacon	
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	

ADD-ONS

café de paris butter	4
butter poached shrimp	12
seared scallops	20

SANDWICHES

sky burger	30
bacon jam, cambozola cheese, crispy onions, good bread brioche bun, skinny fries	
grilled ahi tuna	26
pickled cucumber, caper aioli, dill, focaccia, skinny fries	
prime rib dip	29
peppercorn sauce, mustard aioli, brioche bun, skinny fries	
crispy eggplant sandwich	23
mozzarella, tomato, artichoke aioli, focaccia, skinny fries	

MAIN COURSES

soffrittos rigatoni	29
tomato arrabiata, oregano, pecorino romano	
roasted arctic char	43
pomme puree, fennel confit, roasted tomato, beurre blanc	
seared pacific scallops	46
squash gnocchi, sherry butter, basil	
bbq AB chicken	42
cremini mushroom, crispy potato, garlic butter, dill	
crispy fried eggplant	28
glazed butter beans, zucchini, romesco sauce, mint	
steak frites	38
7oz flatiron, peppercorn sauce, skinny fries	

CANADA AAA BLACK ANGUS BEEF

SERVED WITH BUTTERMILK POTATO PUREE, GRILLED ASPARAGUS & PEPPERCORN SAUCE

12oz NY striploin	60
8oz tenderloin	65

VEGETABLES & SIDES

skinny fries	9
aioli	
poplar bluff buttermilk potato puree	8
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	
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	

SKY 360
restaurant & lounge

HEAD CHEF: NOLAN MOSKALUK
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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.