

## SMALL PLATES

<b>grilled house focaccia</b> ..... 9 whipped ricotta cheese, olive oil
<b>gem salad</b> ..... 12 sweet mustard & herb dressing, radish
<b>calamari</b> ..... 20 romesco sauce, marcona almond, fennel
<b>wagyu beef carpaccio</b> ..... 22 honeyberry vinaigrette, parmesan, sourdough crunch
<b>shaved prosciutto</b> ..... 15 edamame hummus, basil, focaccia
<b>wedge salad</b> ..... 15 roquefort cheese dressing, crispy bacon, dill
<b>aged cheddar &amp; black truffle fondue</b> ..... 21 skinny fries
<b>foie gras parfait</b> ..... 16 honeyberry glaze, crostini
<b>potato croquettes</b> ..... 12 smoked onion aioli, parmesan
<b>burrata cheese</b> ..... 21 smoked eggplant, basil, focaccia
<b>roasted broccoli caesar</b> ..... 12 parmesan vinaigrette, garlic crumbs
<b>sourdough cheese toast</b> ..... 9 french mustard, garlic

## MAIN COURSES

<b>sky burger</b> ..... 30 bacon jam, cambozola cheese, crispy onions, brioche bun, skinny fries
<b>spaghetti</b> ..... 25 sundried tomato pesto, basil, parmesan
<b>baked arctic char</b> ..... 40 crushed fingerling potatoes, buttermilk, fresh peas
<b>BBQ half chicken</b> ..... 44 harissa glaze, buttermilk potato purée, grilled asparagus, jus
<b>grilled lamb</b> ..... 41 creamy polenta, snap pea salad, truffle mustard vinaigrette
<b>slow roasted half duck</b> ..... 46 spiced honey glaze, creamed farro, cilantro, lime
<b>seared atlantic scallops</b> ..... 45 hand rolled gnocchi, guanciale, celery
<b>crispy cauliflower steak</b> ..... 26 apricots, lemon cream, hazelnuts

## CERTIFIED ANGUS BEEF

ALL SERVED WITH BUTTERMILK POTATO PURÉE,  
GRILLED BROCCOLINI & PEPPERCORN SAUCE

<b>12oz prime NY striploin</b> ..... 60
<b>8oz tenderloin</b> ..... 65

## VEGETABLES & SIDES

<b>skinny fries</b> ..... 9 dill crema
<b>buttermilk potato purée</b> ..... 8
<b>pan roasted mushrooms</b> ..... 14 madeira glaze, ricotta salata, brown butter
<b>roasted beet salad</b> ..... 11 macadamia cream, basil
<b>warm fingerling potato salad</b> ..... 12 dill crema, double smoked bacon, green onion
<b>grilled asparagus</b> ..... 12 buttermilk sauce, smoked gouda
<b>honey-roasted carrots</b> ..... 10 buckwheat crunch, yogurt, dill
<b>orecchiette pasta</b> ..... 13 aged cheddar sauce

## DESSERT

<b>smoked chocolate tart</b> ..... 12 toasted meringue, graham crust
<b>butterscotch crème brûlée</b> ..... 11 hazelnut praline
<b>whipped cheesecake</b> ..... 11 orange curd, sweet cocoa crumble



scan the QR code to view our menu on the website.



**EXECUTIVE CHEF: JEREMY MEDINA**  
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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](mailto:events@sky360.ca) or for more info visit [sky360.ca](http://sky360.ca)

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