

SMALL PLATES

house-made focaccia	9
whipped Alberta ricotta, olive oil	
gem salad	12
sweet mustard and herb dressing, shaved Alberta vegetables	
calamari	20
romesco sauce, marcona almond, fennel	
brant lake wagyu beef tartare	22
truffle vinaigrette, grana padano, sourdough	
shaved prosciutto	15
edamame hummus, basil, focaccia	
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	
burrata cheese	21
smoked Alberta eggplant, basil, yogurt, focaccia	
broccoli caesar	12
grana padano vinaigrette, garlic crumbs	
sourdough cheese toast	9
french mustard, garlic	



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

MAIN COURSES

sky burger	30
bacon jam, cambozola cheese, crispy onions, good bread brioche bun, skinny fries	
soffrito’s casarecce	29
sundried tomato pesto, basil, grana padano	
baked lake dieffenbaker trout	40
crushed poplar bluff fingerling potatoes, buttermilk sauce, alberta cucumber and radish salad	
seared pacific scallops	45
chickpea and saffron butter, vdg guanciale, basil	
bbq sunrise farms half chicken	44
sweet onion glaze, potato puree, grilled broccolini	
grilled sungold farms lamb sirloin	41
marinated zucchini, seared polenta, sherry jus	
slow roasted half duck	46
greidanus farms honey glaze, creamed farro, cilantro, lime	

roasted cauliflower steak	26
chickpea and sweetie pepper ragout, alberta watercress and hazelnut salad	

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
sherry thyme jus	7
bearnaise sauce	5
crab and bearnaise “oscar” sauce	12
butter poached shrimp	12

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	14
raspberry, hazelnut and oreo crunch	
coconut pot de crème	11
lime caramel, candied coconut	
english trifle	11
whipped vanilla, rhubarb, salted granola	
cheese plate	16
local and imported cheeses, house jam and crackers	

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](mailto:events@sky360.ca) or for more info visit [sky360.ca](http://sky360.ca)

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