

Sky Lunch

Your choice of the below items,
Ice Cream & field berries, soft drink or fresh brewed coffee or tea
17

Alberta Beef Burger

Fire grilled with Peameal bacon, Cattle boy's BBQ sauce, Jack Cheese,
organic greens & thick cut French fries
14

Chicken Ciabatta

Grilled Chicken breast, sun dried Tomato pesto & Guacamole,
organic greens & thick cut French fries
15

Pulled Pork Sandwich

Fire roasted red Pepper sauce & thick cut French fries
14

Quiche

Daily soup & organic greens, house made Dijon vinaigrette
14

Pasta

Chef's daily inspiration
16

A la Carte

Duck Salad

Duck leg confit, organic bitter greens, pearl Onions, roasted baby Potatoes,
traditional French Dijon vinaigrette
15

Cobb Salad

Grilled Chicken Breast, organic greens, double smoked Bacon,
crumbled Blue cheese, hard boiled Egg, Dijon vinaigrette & Avocado crostini
16

New York Strip loin

Alberta beef, B.C forest Mushrooms, summer vegetables & thick cut French fries
18

Bratwurst

Valbella Buffalo Whiskey sausage, Onion chips, Veal jus,
organic greens & thick cut French fries
14

Grilled B.C. Salmon

Organic greens, Strawberry Mango salsa & Dijon vinaigrette
17

Soup & Salad

Daily soup, organic greens, House made Dijon vinaigrette & crisp vegetables
13

Melissa's Veggie Burger

Strawberry, Mango & Banana Pepper salsa, organic greens & sweet Potato fries
14

Dessert

9

Profiteroles

Raspberry Coulis & Crème Fraiche

Field Berries

Vanilla Ice cream

New York Cheese Cake

Sangia compote & Orange confit

"Canada's most Elevated Dining Experience"

An 18% gratuity will be added to parties of six or more

** Menu items are subject to change at any time. **

Chef - Alain Soret

Sous Chef - Dominic Chabot