



## 2018.19 SKY LUNCH

Please choose one of the following menu items, also included is a non alcoholic beverage and one choice of the desserts below

### EAGLE'S EYE SALAD

Organic greens, tomatoes, beets, cucumbers, pineapple, feta cheese, maple & Dijon dressing

### CAESAR SALAD

Baby romaine, Caesar dressing, Parmesan, croûtons, maple glazed bacon, capers

### PULLED PORK POUTINE

Slow cooked smoked pork shoulder, French fries, cheese curds, red wine & peppercorn gravy

### TRUFFLE FRIES

French fries, white truffle oil, Parmesan, Romano, provolone, chives

### MARINARA PASTA

Smoked tomato sauce, roasted vegetables, spinach, fresh basil

### MUSHROOM PESTO PASTA

Mushrooms, sun dried tomato, pesto, white wine cream sauce with shaved Parmesan

### ALBERTA BEEF BURGER

6oz beef chuck patty, candied bacon, Swiss cheese, tomato salsa,  
Organic greens, avocado aioli, served on a brioche bun

### VEGETARIAN BURGER

Black bean patty, tomato salsa, hummus, organic greens,  
roasted beets, cucumber, tomato served on a brioche bun

### GRILLED CHICKEN WRAP

Grilled chicken breast, prosciutto, salami, tomato, Havarti cheese,  
arugula & garlic aioli

**Modifications to this wrap are politely declined**

### PULLED PORK SANDWICH

Slow cooked smoked Canadian pork shoulder, bourbon BBQ sauce, candied bacon,  
aged cheddar, apple slaw on marble rye

**Modifications to this sandwich are politely declined**

### SANDWICHES

Served with your choice of French fries or featured soup

### DESSERT

#### PANNA COTTA

Citrus zest maple syrup, honey & caramel

#### NY CHEESECAKE

Classic cheesecake, berry coulis & chocolate sauce

**"Canada's most elevated dining experience"**  
Eagle's Eye Chef Nassim Meddane