

# Sky Lounge



## Dinner Menu

### SALADS

Served with artisan bread

#### Wedge Salad

A quartered wedge of Iceberg lettuce, topped with crispy bacon, diced red onion, diced egg, tomato, and chives 10

#### Caesar

Chopped romaine topped with grated parmesan cheese, seasoned croutons, and paired with creamy Caesar dressing 3.75/6.75

#### House

Tossed house salad mixed with tomato and cucumber, topped with croutons and paired with dressing of choice 2.90/6.00

### STARTERS

#### Coconut Shrimp

Crispy fried shrimp with coconut breading, served with creamy pineapple sauce 10

#### Southwest Chicken Eggrolls

Three (3) eggrolls containing chicken, tomatoes, cabbage, corn, red bell peppers, black beans, spinach, and Mozzarella cheese, served with ranch dressing 10

#### Shrimp Cocktail

Jumbo poached shrimp and cocktail sauce 11.50

#### Chips & Salsa

House-made chips served with our signature fresh salsa 4

### ENTREES

Choose 2 - Roasted Asparagus, Wild Rice, Roasted Fingerling Potatoes, Sauteed Spinach, Steamed Broccoli, Side Salad, Cup of Soup, Hand Cut French Fries, Starch of the Day, Vegetable of the Day

#### Beef Tenderloin

6 oz. grilled tenderloin filet topped with crispy leeks and red wine demi glace 27

#### Salmon Fillet

6 oz. fillet, grilled or broiled, with caramelized onion jam 19

#### Chef Brad's Burger of the Week

7oz grass fed Angus burger patty served on Brioche bun. Ask your server for details of the featured item 11

#### Grilled Chicken Caesar Sandwich

Grilled Chicken, romaine lettuce, red onion, Caesar aioli 9

#### Entree of the Week 10

#### Starch of the Day

#### Vegetable of the Day

#### Fresh Catch



## Dinner Menu

### CHEFS FEATURED SMALL PLATES

#### Crabcake

House made crabcake served with Old Bay aioli and house-made slaw 15

#### Lamb Lollipop

2 Frenched Lamb Chops, served with roasted potatoes and caramelized onion jam. Cooked medium rare unless other wise requested 15

#### Chimichurri Sirloin

8oz Bacon Wrapped Baseball Sirloin, served with roasted fingerling potato and a cilantro chimichurri sauce 12

#### Pork Wing Osso Bucco

Pecan Smoked Wing braised in a Pinot Noir and Tomato sauce, served with smoked gouda arrancini and roasted asparagus 12

#### Chicken Oscar

Pan roasted chicken breast, topped with tarragon and brown butter lump crabmeat. Served with wild rice and asparagus 15

#### Superfood Beets with Almond and Pear Salad

Red and Gold beets, roasted, tossed in a Honey Shallot vinaigrette, served with pears and almonds 10

#### Margarita Shrimp

Six shrimp marinated in tequila and lime, grilled and served with avocado crema, served atop wild rice, roasted corn, pimento, fresh squeezed lime juice, queso fresco and cilantro 15

