



www.skylinescafe.com 919-550-7619

DINNER MENU

APPETIZERS

- BRUSCHETTA** Black Olive Tapenade, Pesto & Parmesan with fresh Tomato relish layered on French bread.....4.75
- CRAB WONTONS** Stuffed with Crabmeat and Cream Cheese with a Sweet-n-sour Dipping Sauce.....5.75
- CALAMARI RINGS** lightly battered and fried served with our spicy marinara sauce.....6.50
- CRAB CAKES** Two crab cakes sautéed topped with a Remoulade sauce and served with Apple cider slaw.....8.50
- ARTICHOKE DIP** Baked artichokes with a creamy parmesan cheese sauce served with crostinis & tortilla chips.....5.75
- PARMESAN CHICKEN TENDERS** Panko and parmesan breaded with fresh marinara sauce for dipping.....5.50
- BLEU CHEESE POTATO CHIPS** Piled high with and topped with a Creamy Bleu Cheese sauce, Bacon crumbles & Green onions.....5.50

SALADS

- CAESAR SALAD** Romaine lettuce with our herb flavored crostinis, Parmesan tossed in Caesar dressing5.25
- SKYLINES SALAD** Mixed greens, Nappa cabbage, Toasted almonds, Tomatoes, Red onion rings, Bleu cheese crumbles tossed in Balsamic Vinaigrette.....5.50
- SPINACH SALAD** Baby Spinach served with Goat cheese, Dried cranberries, Toasted almonds & Bacon crumbles served with our Apple-Poppy seed dressing.....5.95
- ADD....GRILLED CHICKEN.....3.00...GRILLED SHRIMP 4.00...GRILLED STEAK.....5.00.....GRILLED SALMON 5.00

ENTREES

- CHICKEN MARSALA** Chicken breast simmered and sautéed in a light Marsala sauce with Sliced Bellas served with Garlic Mashed Potatoes and Grilled Veggies.....13.95
- TROPICAL CHICKEN** Marinated and topped with a Pineapple Salsa served with Rice and Grilled Veggies10.25
- STUFFED CHICKEN** Layers of Spinach and Cream Cheese rolled into a Chicken breast, pan-fried and baked then topped with Pesto Parmesan sauce served with Cilantro Rice & Grilled Veggies.....10.50
- SOUTHWESTERN CHICKEN** Coated in crushed Tortillas & spices, flash fried and topped with an Avocado cream sauce served with Cilantro Rice & Grilled Veggies.....11.50
- STUFFED FLOUNDER** Crabmeat filled with a Lemon Dill Cream Sauce with Cilantro Rice and Grilled Veggies.....12.95
- BAKED TILAPIA** Lightly breaded with Pineapple Salsa served with Cilantro Rice and Grilled Veggies.....12.75
- GRILLED SALMON** topped with Cucumber Dill Sauce and served with Cilantro Rice and Grilled Veggies.....12.75
- SESAME TUNA** Ahi grade Tuna sautéed with a Teriyaki Ginger Glaze with Cilantro Rice and Grilled Veggies.....13.50
- PORK TENDERLOIN** Three medallions topped with a Mushroom Demi-glace Sauce served with Garlic Mashed Potatoes and Sautéed Spinach.....13.95
- SIRLOIN** 12 ounces with Cracked Black Pepper, grilled with Garlic Mashed Potatoes and a ½ Salad.....14.25
- RIB EYE** 12 ounces Buckhead Beef topped with Grilled Bellas and a Balsamic Glaze Mashed Potatoes and a ½ Salad.....19.25
- FILET MIGNON** 8 ounces New Zealand Tenderloin hand cut, seasoned and Grilled to perfection
Garlic Mashed Potatoes and a ½ Salad.....21.95
Add Sander's Cream Sherry Shrimp Sauce.....3.50
Add Bleu Cheese Sauce & Bacon Crumbles.....3.50

PASTAS

- PENNE VIN BLANC** Penne pasta served with spinach, red onion, garlic & White wine reduction sauce.....9.00
- MUSHROOM & MARINARA PASTA** Penne pasta, portabella mushrooms, marinara. with Parmesan cheese.....9.25
- PASTA PARMESAN** Penne pasta tossed with Sundried tomatoes, basil and parmesan cream9.50
- ADD....GRILLED CHICKEN 3.00...GRILLED SHRIMP 4.00...GRILLED STEAK.....5.00.....GRILLED SALMON 5.00

**ASK YOUR SERVER ABOUT OUR HANDCRAFTED
DESSERTS!!!!**

WINE SELECTION

WHITE WINES

<i>PINOT GRIGIO</i>	Delicato, <i>California</i>	35	14
	Fetzer, <i>California</i>	4.75	19
	Kris, <i>California</i>		28
	Bootleg, <i>Veneto, Italy</i>		29
<i>OTHER WHITES</i>	Beringer White Zinfandel, <i>California</i>	4	16
	Jewel Viognier, <i>California</i>	6.25	25
	MacMurray Ranch Pinot Gris, <i>Russian River</i>		32
	Cuvee Anne Laure Pinot Blanc, <i>Alsace, France</i>		32
	Nobilo Sauvignon Blanc, <i>Marlborough</i>	6.25	25
	New Haven Sauvignon Blanc, <i>Marlborough</i>		30
	Kunde Magnolia Sauvignon Blanc, <i>California</i>		32
	Ferrari-Carano fume Blanc, <i>Sonoma</i>		34
Gloria Ferrer Sparkling, <i>Sonoma</i>		35	
<i>RIESLING</i>	Jacob's Creek, <i>Adelaide Hills</i>	4.5	18
	J. Lohr, <i>California</i>	5.25	21
	Chateau Ste. Michelle, <i>Washington</i>	6.25	25
<i>CHARDONNAY</i>	Oak Vineyards, <i>California</i>	3.5	14
	Blackstone, <i>California</i>	5.5	22
	Clos du Bois, <i>California</i>	7	28
	Frei Brothers, <i>Sonoma</i>	7	28
	Greg Norman, <i>California</i>	7.5	30
	Geyser Peak, <i>California</i>		35
	St. Clement, <i>Napa</i>		36
	Franciscan, <i>Oakville</i>		37
	La Crema, <i>California</i>		43
	Latour Pouilly Fuisse, <i>France</i>		39
Latour Meursault, <i>France</i>		49	

RED WINES

<i>PINOT NOIR</i>	Trinity Oaks, <i>California</i>	5.25	21
	Kim Crawford, <i>Marlborough</i>	8	32
	Sterling Vintners Reserve, <i>Monterey</i>		32
	Silver Ridge, <i>California</i>		33
	Fleur, <i>Carneros</i>		36
	La Crema, <i>Sonoma</i>		43
	Sanford, <i>Santa Rita Hills</i>		46
<i>MERLOT</i>	Oak Vineyards, <i>Napa</i>	3.5	14
	Robert Mondavi Private Selection, <i>California</i>	6	24
	Clos du Bois, <i>Sonoma</i>		37
<i>CABERNET</i>	Oak Vineyard, <i>California</i>	3.5	14
	Trinity Oaks, <i>California</i>	5.25	21
	Beringer 3 rd Century, <i>California</i>	7.75	31
	St. Francis, <i>Sonoma</i>		42
	Charles Krug, <i>Yountville</i>		44
	Burgess, <i>Napa</i>		49
	Ferrari-Carano, <i>Alexander Valley</i>		53
<i>OTHER REDS</i>	Delicato Shiraz, <i>California</i>	5	20
	Conquista Malbec, <i>Mendoza, Argentina</i>	5.25	22
	Childress Pinnacle, <i>Yadkin Valley, North Carolina</i>	6	24
	Jewel Zinfandel, <i>Lodi</i>	6	24
	Red Guitar Tempranillo, <i>Navarra, Spain</i>	6.25	25
	Bootleg Southern Red, <i>Puglia, Italy</i>		29
	Childress Cabernet Franc, <i>Yadkin Valley, North Carolina</i>		33
	Bridlewood Syrah, <i>Central Coast, Santa Ynez</i>		33
	Cline Ancient Vines Zinfandel, <i>Sonoma</i>		34
	Markham Zinfandel, <i>Napa</i>		39

