

SOUPS *(made from scratch)*

butternut squash bisque ▼ ⊕ slight spice at the end 4

white bean chicken chili ⊕ with crispy tortilla strips 4

roasted roma tomato & basil soup ▼ ⊕ hint of red pepper spice 4

.....over orzo pasta with parmesan cheese 5.5

SALADS

(All dressings are made in house with canola oil-no soybean oil)

Spinach Salad ▼ ⊕ goat cheese, raisins, bacon, almonds tossed in apple poppy seed vinaigrette 6.5\3.5

Skylines Salad ▼ ⊕ bleu crumbles, almonds, red onion rings, tomatoes tossed in balsamic vinaigrette 6.5\3.5

BLT Wedge ▼ ⊕ bacon & bleu crumbles, diced tomatoes bleu cheese dressing on a crispy iceberg wedge 5

Caesar Salad ▼ ⊕ romaine, parmesan cheese, croutons tossed in house made Caesar dressing 6.5\3.5

.....Add *Chicken or Black Bean Cake* ▼ 4.....*Shrimp, Crab Cake, Salmon or Seared Tuna* 6

FOR STARTERS

buffalo cauliflower bites ▼ with house made bleu cheese dressing 7

beer battered zucchini wedges ▼ topped with sriracha aioli 7

fried mac & cheese ▼ smoked gouda & cheddar, breaded topped w/Raul's caramelized onions 7

artichoke dip ▼ ⊕ cream cheese, spinach, onions, w/herb crisps or fresh veggies 7.5

bleu cheese fries natural cut fries with bleu cheese béchamel, bacon bits, green onions 7.25

pub fries ▼ natural cut fries with grated parmesan, balsamic glaze 7.25

crab cakes lump crabmeat with tri color peppers sautéed, black bean & corn quinoa, chipotle aioli 12

calamari lightly battered, flash fried & drizzled with honey and balsamic glaze 8.5

roasted red pepper hummus ▼ ⊕ made in house served with grilled pitas or fresh veggies 7..... **extra pita 75 cents**

BETWEEN BREAD OR TORTILLAS

(choice of fries, chips, veggies, quinoa salad, pasta salad, coleslaw)

extra charge for extra cheese & dipping sauces

Coconut Crusted Swai Tacos served with Caribbean kohlrabi coleslaw 9

Seared Tuna Tacos ⊕ Two flour tortillas, seared tuna, kohlrabi & carrot slaw, sesame soy vinaigrette 10

Lamb Burger ⊕ ground lamb burger, feta slice, red onion, house made tzatziki 12

Hamburger Steak ⊕ ½ pound seasoned & grilled with caramelized onions, gravy and French fries 9.5

Classic Cheeseburger ⊕ certified angus beef with lettuce, tomato and choice of cheese 9.5

Black Bean Cake ▼ jalapeno pesto, sautéed veggies, black bean & corn quinoa 8.5

Chicken Ciabatta ⊕ caramelized onions, mixed greens, smoked Gouda, balsamic vinaigrette 9.5

KID'S MENU 5.25 *(for kids under 10, no drink for to go orders or kids over 10)*

choice of chips, fries, veggie sticks, sautéed veggies, applesauce, mac & cheese

Mini burger on slider bun w/side

Mini Turkey Corn Dogs w/side

Two Fried Chicken Strips w/side

Grilled American on white bread w/side or white cheddar quesadilla w/side

Large Mac & Cheese, Butter & noodles or Pasta & Marinara (no side)

PASTAS

(gluten free pasta available, allow cooking time or substitute two gluten free sides)

Seafood alla Vodka our delicious marinara simmered with vodka, then finished with heavy cream & fresh parmesan tossed in penne with spinach 19.....½ **order**....12 (sub chicken 15 half order 9)

Seafood Primavera creamy pesto, veggies, sundried tomatoes, shrimp, scallops, penne 19.....½ **order**....12

Chicken Marsala over your choice of pasta with a side of sauteed vegetables 16

Chicken Parmesan san marzano marinara, melted mozzarella, parmesan over linguini 15.....½ **order**....9

Chicken Primavera ▼ ⊕ creamy pesto, sautéed vegetables, sundried tomatoes, penne 15.....½ **order**....9

Jambalaya ⊕ onions & green peppers, chicken, andouille in spicy san marzano tomato sauce over orzo 13.5

Add shrimp to Jambalaya....4

ON THE LAND

(served with potato du jour & choice of vegetable)

Stuffed Chicken (*allow 30–35 minutes*) fresh chicken w/cream cheese, spinach seared and baked, Dijon parmesan sauce 16

Grilled Chicken Breast ⊕ Asian glaze, Cajun dusted, BBQ or topped with tasso ham, two sides 13.5

Grilled Bone in Pork Chop ⊕ Served medium & juicy, topped with tasso ham gravy or marsala sauce 19

Certified Angus Beef Filet ⊕ hand cut filet 8 oz..... 27 5 oz.....18

choice of topping: black truffle salt & peppercorn parmesan butter, bleu butter, marsala sauce

FROM THE SEA

(served with risotto & choice of vegetable)

Five Spice Sesame Tuna ⊕ seared rare with plum sauce 19

Grilled Salmon ⊕ BBQ sauce, Asian Glazed or Plain 19

Pan Seared Barramundi ⊕ 6 oz. Australian mild fish, lemon caper beurre blanc, 16

Bourbon Pecan Salmon ⊕ 8 oz. seared and baked to medium with bourbon pecan 19.....½ **order**....10

Pecan Crusted Swai sautéed & baked w/pecan panko crust with tequila lime sauce 16

SIDES

Sautéed Veggies Fried Spinach Grilled Asparagus Sautéed Green Beans Coleslaw
Potato du Jour French Fries Potato Chips Risotto Black Bean & Corn Quinoa

BREAD IS SERVED WITH ENTREE UPON REQUEST
CHECK OUT OUR HOUSE MADE DESSERTS!!!

⊕ *gluten free/modified gluten free/gluten free pasta available*

▼ *vegetarian option/modified*

We are proud to use canola oil for frying and real butter.

There is no peanut oil or soybean oil in house.

Please inform your server of any allergies or health concerns.