

Soups

***Buffalo Chicken Soup** 4

White bean chicken chili® with crispy tortilla strips
roasted roma tomato & basil soup 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, craisins, bacon, almonds
tossed in apple poppy seed vinaigrette 6.5/3.25

Skylines Salad▼® bleu crumbles, almonds, red onion
rings, tomatoes tossed in balsamic vinaigrette 6.5/3.25

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

Caesar Salad▼® romaine, parmesan cheese, croutons
tossed in traditional Caesar dressing 6.5/3.25

Odd Chicken or Black Bean Cake ▼ 4 **Shrimp, Crab**
cake, Seared Salmon or Tuna 6

For Starters

Beer Battered Zucchini Wedges ▼ topped with sriracha
aioli 6

Fried Mac & Cheese▼ smoked gouda house made cakes
breaded topped w/Raul's caramelized onions 7

***Mussels** w/cannellini beans & chorizo 9

Artichoke dip▼® cream cheese, spinach, onions, roasted red
peppers, parmesan, fried tortillas/fresh veggies 7.5

bleu cheese fries▼ thick cut steak fries with bleu
cheese béchamel, bacon bits, green onions 7.25

southwest crab cakes sautéed or fried, black bean &
corn quinoa, chipotle aioli 10

calamari lightly battered, flash fried & drizzled
with honey and balsamic glaze 8

hummus▼® traditional hummus with grilled pitas or
fresh veggies 7

Between or Without Bread

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

***Hawaiian Pork Tacos**® Two flour tortillas with slow
roasted pork & citrus slaw 8

Special Burger® ground chorizo & CAB beef with cheddar
smoked pepper relish & side of sriracha aioli 10

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

*served with tea, soda or milk
 choice of chips, fries, veggie sticks, sautéed veggies, applesauce, mac & cheese*

**Mini burger on slider bun with side
 Mini Turkey Corn Dogs
 Two Fried Chicken Strips
 Grilled American on thin white bread
 Pastas**

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

Veal Parmesan sautéed breaded cutlet, san marzano sauce, mozzarella, linguini 16
 * **Seafood Pesto Primavera**▼® (sub chicken or vegetarian) fresh basil pesto, veggies, sundried tomatoes, shrimp, scallops, tossed in penne 19 **½ order** 10
Chicken Parmesan san marzano sauce, mozzarella over linguini 15 **½ order** 9
Seafood Piccata shrimp, scallops, lemon garlic & caper sauce over linguini 19 **½ order** 10
Chicken Piccata lemon garlic & caper sauce over linguini 14.5 **½ order** 9
Jambalaya® onions & green peppers, chicken, andouille in spicy san marzano tomato sauce over orzo pasta 13.5 add shrimp 4

On the Land

(with choice of vegetable)

* **Black & Bleu Beef**® **grilled** tender filet marinated spiced with blackening, topped with bleu compote butter, garlic mashed 15
Stuffed Chicken (allow 30-35 minutes) fresh chicken w/cream cheese, spinach seared and baked, Dijon parmesan sauce, garlic mashed 15
Grilled Chicken Breast® Asian glaze, Cajun dusted, BBQ or topped with tasso ham, two sides 13
Grilled Bone in Pork Chop® tasso ham gravy, garlic mashed 19

Center Cut Certified Angus Filet Mignon® grilled to
your perfection, garlic mashed 27

From the Sea

(with choice of vegetable)

- * **Grilled Barramundi®** lemon beurre blanc, crispy
 capers, risotto 16
- Five Spice Sesame Tuna®** plum sauce, risotto
 (suggested rare, med rare or medium) 19
- Bourbon Pecan Salmon®** seared and baked, risotto 19
 ½ order 10
- Pecan Crusted Swai** sautéed or fried, tequila lime
 sauce, risotto 16
- Sides** 1.75

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

All desserts made in house.
Ask server for selection.

* *seasonal items that will change on the 3rd Friday of each month*
 ☐ *gluten free/ modified gluten free*
 ☐ *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 .