

# SKYLINE CLUB

## Starters

★ **Bacon Wrapped Shrimp**

Strawberry BBQ sauce, melon pico de gallo and quinoa salad 13.75

**Potato Crusted Oysters**

Tomato, corn and bacon relish garnished with Cajun remoulade 13.50

**Mussels & Smoking Goose Chorizo**

Steamed PEI mussels with tomato, garlic, fennel and white wine served with herb crostini 12.50

**Shagbark Hickory Cured Indiana Duck Breast**

Grilled brioche, caramelized honey apples and crispy sweet potatoes 12.75

**Wild Mushroom & Arugula Pizza**

Roasted garlic purée, Gruyère cheese and citrus arugula 9.75

## Soup & Salads

Ⓢ **Heirloom Tomato & Mozzarella Salad**

Basil pesto, balsamic glaze, EVOO and micro greens 12.25

★ **Lobster Bisque**

Classic preparation garnished with lobster meat 10

**Caesar Salad**

Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 8.75

Ⓢ **Gingham Salad**

Mixed baby greens with seasonal berries, bleu cheese, orange segments and gingham dressing 9.75

**Arugula & Roasted Pear Salad**

Maytag bleu cheese, candied walnuts and citrus vinaigrette 11

## Wines by the Glass

**Ecco Domani Pinot Grigio**

Delle Venezie 9

**Chateau Ste. Michelle Riesling**

Columbia Valley 8

**Joel Gott Sauvignon Blanc**

California 10

**Sledgehammer Cabernet Sauvignon**

Central Coast 12

**Terrazas Reserva Malbec**

Mendoza 9

## Specialty Cocktails

**Cranberry Almond Cosmo 14**

**Lemon Drop Martini 14**

**Bleu Cheese Olive Martini 12**

**Milagro Margarita 12**

**Svedka Black Russian 10**

**Maker's Mark Manhattan 13**

## Entrées

-  **Pan Seared Ribeye**  
Smoked cheddar mashed potatoes, roasted asparagus and bourbon butter 35
- ★ **Classic Steak Diane**  
Pan seared beef tenderloin, brandy mushroom sauce, stacked potatoes and roasted tomato 31
- Grilled Hanger Steak**  
Roasted garlic mashed potatoes, bleu cheese sauce and crispy onions 29.50
- Seared Yellowfin Ahi Tuna**  
Crispy wasabi rice cake, Asian slaw and mango vinaigrette 34
-  **Grilled Swordfish**  
Jasmine rice, grilled asparagus, lemon beurre blanc and chives 29.50
-  **Pan Roasted Scallops**  
White corn risotto, tomato truffle vinaigrette and basil oil 31.25
- ★ **Stuffed Portobello Mushroom**  
Creamy parmesan risotto, balsamic reduction and basil oil 17.50
-  **Coffee Crusted Pork Tenderloin**  
Cherry gastrique, goat cheese mashed potatoes and grilled asparagus 19.25
-  **Pan Seared Airline Chicken Breast**  
Saffron chorizo risotto and basil tomato salad 19.75
- Pan Seared Halibut**  
Ginger-lemon grass broth, bok choy, baby carrots and soba noodles 28.50

## Sides

to accompany your meal 5

**Sautéed Spinach & Caramelized Onions**

**Herb Risotto**

**Mushroom Ragout**

**Fire Grilled Asparagus**

**Smoked Cheddar Mashed Potatoes**



Gluten Free



Member Favorite

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.