



## good things, small packages

small plates, only small plates, and nothing but small plates  
nosh on one as an appetizer. make it dinner with two or three!

### water

#### **maine lobster cakes 15**

roasted red pepper coulis

#### **coconut shrimp 14**

panko and coconut crusted shrimp,  
lime and roasted garlic coulis

#### **shanghai spring rolls 11**

pork, shrimp, mushrooms and bamboo shoots  
sweet'n sour sauce

#### **tempura battered sea scallops 14**

fiji water tempura battered scallops with  
shiso, cranberry caviar & coconut-curry sauce

#### **hot'n spicy octopus 11**

stir-fried with onions, carrots and garlic

#### **a sushi sampling ☐ 12**

please inquire with your server about  
today's selection

#### **Chesapeake bay oysters☐ 3 each**

mango-wasabi vinaigrette

#### **tuna tartare☐ 12**

olive oil, and chives  
wasabi vinaigrette and rice crackers

### land

#### **root beer braised beef short rib 13**

root beer demi glaze and  
fried matchstick potatoes

#### **baked samosas 8**

potatoes, shallots, garlic, peas wrapped in  
phyllo dough and tamarind sauce

#### **skyy vodka tomato bruschetta 9**

tomatoes, basil, onions, garlic  
grilled french baguette

#### **bang bang chicken 11**

chilled spicy chicken, cucumbers and mango  
tossed in sesame dressing

#### **duck rangoons 11**

roasted duck breast, soy, ginger,  
togarashi aioli

#### **vegetable lo-mein 10**

red peppers, brussels sprouts, mushrooms, bok  
choy and udon noodles tossed in misoyaki glaze

#### **korean pork bbq 9**

traditional korean pork marinated in onion, ginger  
and miso served on a black bean cake and  
papaya salsa

#### **chicken lettuce wrap 10**

vietnamese spiced, soy and chili oil,  
crispy noodles

### soups

#### **szechuan beef noodle soup 8**

bok choy, roasted red peppers,  
shiitake mushrooms, bean sprouts  
and udon noodles in a peppered beef broth

#### **fuji apple & butternut squash soup 7**

cinnamon tossed marshmallows

#### **lobster bisque 9**

sake soaked lobster

#### **green tea smoked mozzarella 9**

house green tea smoked mozzarella,  
kumato tomatoes, shiso oil

#### **caesar salad 8**

traditional caesar salad, hard boiled egg, anchovy  
and parmesan crouton

#### **asian slaw 7**

cabbage, bok choy, bean sprouts, carrots and  
onions tossed in a mirin vinaigrette

### salads

## good things, entrée sized packages

for the traditional dining experience

as a courtesy to fellow diners, please turn off cellular phones and pagers  
20% gratuity will be added for parties of six or more

☞ cooked to order ☞ consuming raw or undercooked meat, shellfish and eggs may  
increase your risk of food-borne illness

**grilled prime 12 ounce new york strip** □ 45

the “cadillac” of all steaks, hickory spice rubbed, open flame grilled prime new york strip, béarnaise sauce, haricot verts and herbed fingerling potatoes

**beef bee-bim bop** 26

traditional korean one dish meal served in a sizzling hot stone bowl, stir-fried beef with jasmine rice, broccolini, red peppers, and spinach topped with an egg cooked sunny side up

**chimichurri barramundi** 30

marinated in cilantro, onions, and peppers with mexican chalupa and tomato salsa

**grilled amish chicken breast** 26

lime and red pepper marinated, gruyère cheese gougères, steamed broccolini and roasted corn cream sauce

**grilled tiger shrimp risotto** 35

risotto simmered in shrimp fond, perfumed with truffle oil, sauteed fava beans & orange-plum reduction

**halibut saagwala** 34

a mild curry prepared with coconut milk and spinach and brown rice pilaf

**misoyaki salmon** 28

misoyaki glazed with red peppers, brussels sprouts, mushrooms, and bok choy

**herb and salt crusted lamb chops** □ 38

a medley of poached yellow beets, broccolini and potato pancake, fig chutney and tawny port sauce

**togarashi crusted filet mignon** □ 39

half pound open flame grilled, choose plain, medium-hot or fiery spiced togarashi seasoned root vegetable mash, pomegranate demi-glaze and pak choi

Useful Information

[cygnus 27 private dining](#)

sky II can host up to 20 guests for an intimate dinner setting. contact [katie dietrich](#) at 616.774.2000 ext.6121

[chimichurri](#)

originally from argentina. consists of chopped parsley, garlic, olive oil and red pepper flakes

[togarashi](#)

japanese spice blend consisting of red chili, orange peel, sesame seeds, japanese pepper, seaweed, and ginger.

[pak choi](#)

chinese cabbage has been cultivated over six thousand years in china. it is of same species as the common turnip.

[gougères \(goozhair\)](#)

in french cuisine, is a savory choux pastry with cheese; “biscuit.” gougères is a specialty of the burgundy region.

[join us for happy hour](#)

cygnus 27 lounge  
drink and small plate specials  
tue – fri 4:30-6:30pm.

[misoyaki](#)

refers to the practice of marinating or coating meats, fish and tofu with a light, salty-sweet miso-based mixture

[bang-bang chicken](#)

the name comes from the pounding of the chicken, which is both tenderized and shredded with a heavy wooden stick

[cygnus](#)

a northern star constellation in form of a swan. features a prominent star cluster known as the northern cross

[root vegetable mash](#)

amped up whipped potatoes. yukon gold, sweet potatoes and idaho

[saagwala](#)

can be made from spinach, mustard leaves, finely chopped broccoli

[cygnus 27 private dining details](#)

complimentary valet parking, custom menus available, glass tower 28<sup>th</sup> floor  
call 616.774.2000 ext. 6121