



LUNCH MENU

Shane Robertson, Executive Chef

////////// EATS //////////

SMOKED PULLED PORK NACHOS

warm beer cheese, applewood smoked
bacon, lettuce, tomato, jalapenos,
spicy barbeque sauce 15.00

FRIED OYSTER CAESAR

grilled baby romaine
wedge, white anchovies,
peppercorn dressing 15.00

BABY KALE

golden raisin, orange supreme,
feta, cucumber, chickpeas,
poppy seed dressing 9.00
Add chicken (\$6) | Add tuna (\$7)

MESCLUN GREENS

heirloom tomato, radish,
basil vinaigrette 6.00
Add chicken (\$6) | Add salmon (\$7)

HONEY SOY FRIED CHICKEN LETTUCE WRAPS

goat cheese-herb ranch 12.00

ROOFTOP PRIME BURGER

bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

KOBE BEEF DOG DUO

one Chicago style
one pub style 14.50

SKY HIGH SLIDER TRIO

fried buffalo chicken & blue cheese,
bbq glazed salmon,
prime cheeseburger with tomato jam 15.00

KOREAN TACOS

duck confit, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 14.00
(ask about vegetarian friendly option)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.