

## To Share

Smoked Salmon, Field Greens, Shaved Fennel, Capers \$12  
Lemon, Extra Virgin Olive Oil, Crostini

Grilled Shrimp, Arugula Pesto, Lemon \$10

Fried Calamari, Lemon Caper Aioli \$11

Crab Cakes \$13

Lime Cilantro Pear Slaw, Lemon Caper Aioli

10" Margherita Pizza \$10

Mozzarella, Basil, Extra Virgin Olive Oil

Chicken Quesadilla, Black Beans, Chipotle, Aged Cheddar Cheese \$9  
Sour Cream, Cilantro-Lime Avocado, Charred Corn

## Soup and Salads

Soup of the Day - Cup \$5, Bowl \$6

### Create Your Own Salad

**Select Your Protein and Dressing for Your Salad**

**Dressing** – Balsamic, Ranch, Blue Cheese, Honey Mustard,  
Roasted Tomato, Caesar and Low Fat Vinaigrette

**Protein** – Grilled Chicken \$12; Marinated Shrimp \$14;  
Grilled Salmon \$16; Grilled Ahi Tuna \$16; Steak \$16

House Salad \$7

Field Greens, Pumpkin Seeds, Shredded Carrots,  
Balsamic Vinaigrette

Traditional Caesar Salad, Crostini \$8

Greek Salad \$9

Romaine Lettuce, Peppers, Kalamata Olives, Tomatoes,  
Cucumber, Red Onions and Feta Cheese

Nicoise Salad \$9

Field Greens, Fingerling Potatoes, Tomatoes, Olives,  
Hard Boiled Egg, French Green Beans

Skygarden Salad \$9

Chopped Iceberg Lettuce, Diced Tomatoes,  
Bacon, Onions, Kalamata Olives

## Sandwiches

*Sandwiches served with Fries, Side Salad or Fruit Cup*

Hamburger \$12

Lettuce, Cheese, Preserved Tomatoes, Caramelized Onions,  
Whole Grain Mustard Aioli, Potato Bun

Club Sandwich \$12

Whole Grain Mustard Mayo, All Natural Turkey, Bacon,  
Tomato, Cheddar Cheese, Field Greens, Multigrain Bread

Maryland Crab Cakes Sandwich \$14

Lemon Caper Aioli, Arugula, Cilantro Pear Slaw, Ciabatta Bun

Grilled Cheese on Brioche Bread \$12

Aged Cheddar Cheese, Tomato Soup

Grilled Breast of Chicken \$12

Arugula Pesto, Tomato, Fresh Mozzarella, Ciabatta Bun

Roasted Vegetable Sandwich \$10

Roasted Vegetables, Arugula Pesto, Fresh Mozzarella, Ciabatta Bun

Grouper Fish and Home Fries \$14

Tartar Sauce, Cilantro Pear Slaw, Ciabatta Bun

Steak Sandwich \$16

Arugula, Tomato, Extra Virgin Olive Oil

## Entrees

Certified Black Angus Beef New York Steak \$26  
Herb Butter, Extra Virgin Olive Oil,  
Field Greens, French Fries

Grilled Salmon \$18  
Yukon Gold Mashed Potatoes, Seasonal Vegetables,  
Preserved Tomato, Tartar Sauce

Pan Seared Walleye \$18  
Fingerling Potatoes, Seasonal Vegetables,  
Herb Butter Sauce

Pan Seared Breast of Chicken \$16  
Fingerling Potatoes, Seasonal Vegetables,  
Natural Jus

Three Egg Omelette \$10  
Choice of Mushrooms, Onions, Peppers, Spinach,  
Bacon, Ham, Sausage, Cheddar, Swiss, Herbs,  
Choice of Fries or Salad

Cavatappi Pasta \$15  
Roasted Tomatoes, Mozzarella Cheese, White Wine,  
Basil, Asparagus, Extra Virgin Olive Oil

## Weekly Specials \$15

**Monday** – Schnitzel  
French Fries

**Tuesday** – Atlantic Salmon  
Field Greens, Citrus Vinaigrette

**Wednesday** – Cavatappi Pasta  
Grilled Chicken, Roasted Tomatoes, Mozzarella,  
White Wine, Basil, Asparagus, Extra Virgin Olive Oil

**Thursday** – Seared Breast of Chicken  
Fingerling potatoes, Natural Jus

**Friday** – Grouper Fish and Home Fries  
Tartar Sauce, Cilantro Pear Slaw

## Dessert

Apple Tart, Vanilla Bean Ice Cream \$9

Warm Chocolate Cake, Raspberry Sorbet, Chocolate Sauce \$8

New York Cheese Cake, Raspberry Coulis \$8

Coupe Romanoff, Fresh Strawberries, Vanilla Ice Cream \$9

*We will make every effort to accommodate special dietary requirements.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food borne illness,  
especially if you have medical conditions.*