

# Starters

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## **Atomic Shrimp Cocktail \$12**

Cocktail Style Shrimp, Atomic Horseradish, Citrus Aioli

## **Crispy Chicken Wings \$12**

Ten Jumbo Wings served Buffalo, Parmesan Garlic, or Honey Barbecue, Celery, and Ranch Dipping Sauce

## **Pork Pot Stickers \$10**

Pork Dumplings, Seaweed Salad, Asian Dipping Sauce

## **Tomato Caprese \$9**

Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze

## **Coquilles St. Jacques \$15**

Scallops Au Gratin with Creamy Gruyere and Romano Cheese Sauce, Bronzed Potatoes, and Cremini Mushrooms

## **Chicken Quesadilla \$11**

Grilled Chicken, Onions, Peppers, Tomatoes, Cheddar Jack, Sour Cream, Salsa

# Seasonal Salads & Soup

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## **Skyview Seasonal \$8**

Fresh Mixed Greens, Mango, Mandarin Orange, Radish, Edamame, Red Onions, Cucumber, Mandarin Dressing

## **Classic Caesar \$7**

Hearts of Romaine, Parmesan Cheese, Croutons, Anchovy, Caesar Dressing

**Add Chicken \$5 / Add Shrimp \$6 / Add Salmon \$7**

## **French Onion Soup \$8**

Sweet Sherried Onions, Garlic Croutons, Provolone Cheese

Consumption of raw animal foods may cause foodborne illness, especially if you have certain medical conditions.

# Entrées

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## **Flame-Grilled Filet Mignon \$39**

Char-Grilled 8 oz. Filet, Sautéed Mushrooms, Bordelaise Sauce, Whipped Potatoes, Asparagus

## **Cedar Plank Salmon \$31**

Cedar-Grilled Atlantic Salmon, Charred Lemon, Bourbon Glaze, Wild Rice, Broccolini

## **Chicken Caprese Sauté \$26**

Tender Chicken Breast, Fresh Mozzarella, Basil, Garlic, Vine Tomatoes, Balsamic Glaze, Broccolini, Parmesan Risotto

## **Seafood Pescatore \$27**

Sautéed Shrimp and Scallops, Creamy Roasted Pepper and Asiago Cream Sauce, Asparagus, Tomatoes, Basil, Fresh Pasta

## **NY Strip Diane \$30**

Char-Grilled 10 oz. Angus Strip Loin, Mushrooms, Dijon Mustard and Peppercorn Brandy Sauce, Whipped Potatoes, Asparagus

## **Veal Marsala \$27**

Veal Scallopini, Cremini Mushrooms, Garlic, Basil, and Sweet Marsala Wine Sauce, Broccolini, Parmesan Risotto

## **French Chicken \$27**

Stuffed with Andouille Sausage, Shrimp, and Fontina, Chive Risotto, Asparagus, Marsala Jus

## **Albuquerque Pork \$25**

Chile-Rubbed Pork Tenderloin, Wild Rice, Broccolini, Roasted Pepper Coulis, Mango Salsa

It is our intention to provide the best possible dining experience for our members. If there are any special requests, occasions, or allergies, we will do our best to accommodate your needs.