

WELCOME TO THE SKYLINE CLUB

SPECIALTY COCKTAILS

Crown Royal Red Apple Martini 9

ABSOLUT Peppar
Bloody Mary 8

Bacardi California Iced Tea 8

Stolichnaya Appletini 9

ABSOLUT White Russian 8

Mocha Martini 10

WINE BY THE GLASS

Bella Sera Pinot Grigio
Veneto 7

Seaglass Sauvignon Blanc
Santa Barbara 8

Simi Chardonnay
Sonoma 11

La Crema Chardonnay
Russian River 13

Robert Mondavi Private Selection
Pinot Noir
California 9

Sbragia Home Ranch Merlot
Dry Creek 10

Wild Horse Pinot Noir
Central Coast 10

Penfolds Koonunga Hill
Cabernet Sauvignon
South Australia 10

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Heineken, Heineken Light, Blue Moon,
Corona, Corona Light, Sam Adams,
Stella Artois


NON-ALCOHOLIC BEVERAGES


Voss
Still or lightly sparkling, 800ml 7.50

Pepsi Products 2.95

San Pellegrino
Sparkling water, 500ml 3.95

STARTERS

 **Lobster & Crab Cake**
Pan seared with mango beurre blanc and micro greens 14


 **Pistachio Fried Oysters**
Grilled pineapple salsa and creole remoulade 15.25


**Beef Tenderloin Skewers
with Blue Cheese Fondue**
Grilled asparagus and olive oil brushed crostini 12.75

Garlic Chicken Flatbread
Balsamic braised onions, roasted red pepper
and fresh mozzarella 10.50

BBQ Shrimp & Grits
Pan seared jumbo shrimp with cheesy grits and low
country BBQ sauce 12.50

SOUPS & SIDE SALADS

 **Lobster Bisque**
Finished with tarragon, brandy and cream 9.50

 **Gingham Salad**
Baby greens, seasonal berries, sliced almonds, blue cheese,
mandarin oranges and gingham dressing 9.25

Crisp Spinach with Goat Cheese Salad
Toasted pecans, strawberries and green
apple vinaigrette 7.25

Traditional Caesar Salad
Hearts of romaine and crispy croutons
prepared tableside 8.50


Prosciutto & Melon Salad
Fresh mozzarella and basil pesto oil 8.50

MEMBER TRADITIONS

12 Buck Thursdays
Enjoy our \$12 Club Table for lunch from
11:30 AM-1:30 PM.

Society Wednesdays
Enjoy two for one entrées all day for our
as Society Members.

Member Appreciation Fridays
Complimentary breakfast and two for one lunch entrées.

 Signature Item

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

CHEF RECOMMENDATIONS

Fire Grilled Veal Chop

Boursin whipped potatoes, wild mushrooms and fresh spinach 42

Reggiano Parmesan-Herb Crusted Lamb Loin

Blue cheese bread pudding, asparagus-carrot salad and rosemary reduction 31

Steak Frites

Fire grilled N.Y. Strip, crispy potato frites, grilled tomato and bearnaise sauce 29.50

Braised Veal Cheeks

Truffle risotto, watercress tomato salad and natural reduction 27

Five Spiced Seared Salmon

Ginger jasmine rice, bok choy and ponzu broth 20

Pan Seared Sea Scallops

Chanterelle mushrooms, pancetta and roasted corn salad 23.50

MEMBER FAVORITES

Roasted Filet Mignon

Stacked potatoes, roasted tomato and grilled asparagus 35.75

Crispy Macadamia Nut Crusted Ahi

Ginger pineapple relish and balsamic reduction 27.25

Apple & Fennel Stuffed Pork Chop

Bacon cheddar mashed potatoes, grilled vegetables and sun-dried cherry reduction 18.75

Herb Grilled Chicken Breast

Red pepper fettuccine, baby spinach, tomatoes and mushroom cream sauce 17.25

Applewood Smoked Pork Tenderloin

Pomegranate balsamic reduction, sweet potato mash and tri-colored chard 22.25

(471 / 3.6 / 46.6)

SIDES

Your Choice 5.25

Stacked Potatoes

Boursin Mashed Potatoes

Grilled Vegetables

Herb Risotto

Sautéed Mushrooms

Executive Chef Scott Reifenberger and the Culinary Team

CHEF'S SEASONAL INSPIRED DISHES

SMALL PLATES

Braised Pork Belly

Beluga lentils, apple slaw and natural reduction 10.50

Pink Peppercorn Crusted Ahi

Asian slaw, yuzu vinaigrette and wasabi aioli 12

ENTREES

Grilled Mahi Mahi

Yukon gold mashed potatoes, crimson red grape and corn salsa served with a chipotle beurre blanc 27.50

Pan Seared Duck Breast

Cilantro chive jasmine rice, spicy cherry orange reduction and grilled asparagus 28

Lobster Risotto

Baby spinach, wild mushrooms with parmesan and asparagus lemon salad 24.95

FLAMING COFFEES

French Mocha

Godiva chocolate liqueur 7.95

Victorian Coffee

Frangelico hazelnut liqueur 7.95

Millionaires Coffee

Kahlúa, Baileys and Frangelico 8.95

Keoke Coffee

Kahlúa, brandy and creme de cocoa 8.95

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.