

SKYLINE CLUB

Starters

Fried Green Tomatoes

Red pepper aioli and cotija cheese 9

Oysters on the Half Shell

Cocktail sauce and lemon 18

Mango Crab Salad

Mixed greens with white balsamic, Texas honey, mango pico, olive bread and guava purée 13

Tender & Blue Flatbread

Roasted tomato sauce, grilled beef tenderloin, caramelized onions and blue cheese 18

Prince Edward Island Mussels

Steamed with white wine, saffron, chorizo, garlic, shallots and tomatoes served with crispy baguette 13

Soup & Salads

Baby Iceberg & Burrata Cheese

Crispy pancetta, pear tomatoes, gorgonzola cheese, toasted pine nuts and lemon basil dressing 14.50

Roasted Beet Salad

Arugula, goat cheese, toasted pine nuts and sweet red wine vinaigrette 10

Lobster Bisque

Classic preparation garnished with lobster meat 10

Romaine Wedge BLT

Bleu cheese crumbles, crispy bacon, tomato, cracked black pepper and bleu cheese dressing 7.75

Gingham Salad

Mixed baby greens with seasonal berries, bleu cheese, orange segments and gingham dressing 9.75

Wines by the Glass

Ecco Domani Pinot Grigio

Delle Venezie 9

Kim Crawford Sauvignon Blanc

Marlborough 14

14 Hands Chardonnay

Washington State 9

Robert Mondavi Private Selection Pinot Noir

California 10

Sterling Vintner's Collection Cabernet Sauvignon

Central Coast 12

Terrazas Altos del Plata Malbec

Mendoza 9

Specialty Cocktails

Grey Goose Strawberry Limeade

14

Chivas Regal Old Fashioned

12

Crown Royal Big Apple Mule

10

Hendrick's Raspberry Smash

14

Tito's Fiddler on the Green Martini

12

Hornitos Classic Margarita

10

Large Plates

Grilled Bone-In Ribeye

Chorizo cheddar scalloped potatoes, grilled asparagus and guajillo roasted garlic butter 49

Sea Bass & Citrus Tomato Pesto

Roasted fingerling potatoes and seasonal vegetable 42

Pan Seared Beef Tenderloin

Truffled Yukon Gold whipped potatoes and wild mushroom demi-glace 43

Grilled Swordfish

Herb parmesan risotto, grilled asparagus, lemon beurre blanc and chives 31

Pan Seared Sea Scallops

Chanterelle mushrooms, pancetta and roasted corn salad 32

Grilled Colorado Lamb Chops

Stacked potatoes, roasted tomato and grilled asparagus 29

Big Blue Jalapeño Burger

Blue cheese, crispy onion rings, beefsteak tomato, jalapeño and sriracha aioli 15

Stuffed Portobello Mushroom

Creamy parmesan risotto, balsamic reduction and basil oil 18

Iron Chef Jambalaya Pasta

Andouille sausage, shrimp, Cajun trinity, squash, tomato, garlic and linguini pasta 24

Grilled Chicken & Mushroom Risotto

Creamy parmesan risotto, fresh herbs, garlic and brandy 24

Sides

To accompany your meal 6

Herb Risotto

Fire Grilled Asparagus

Sautéed Spinach

Bacon Brussels Sprouts

Heirloom Cauliflower & Raisins

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.