

Appetizers

CALAMARI Crispy Fried Calamari Artichokes Banana Peppers Lemon Aioli Spicy Marinara	12
SKYLINE BRUSSELS SPROUTS Goat Cheese Chili Honey Almond	9
FIREFLY GULF SHRIMP COCKTAIL Duet of Gazpacho and Cocktail Sauce	21
AHI TUNA TOWER Nori Cracker Spicy Ginger Aioli Tamari Sauce Wasabi Tobiko	18
GRILLED BEEF "FILET" SATAY Peanut Sauce Ginger Coriander Salad	15
LOBSTER BISQUE Sherry Cream Micro Herbs	11

Wines by the Glass

REDS	
Chateau Souverain Cab	8
Murphy Goodie Pinot Noir	12
Charles & Charles Red Blend	12
WHITES	
La Marca Prosecco	16
14 Hands Chardonnay	11
Sea Glass Sauvignon Blanc	11
ROSE	
Anew	12

Salads

CLASSIC CAESAR Romaine Lettuce Parmesan Crisp Torn Croutons Garlic Caesar Dressing	9
SIGNATURE GINGHAM Baby Greens Seasonal Berries Toasted Almonds Blue Cheese Mandarin Oranges Gingham Dressing	12
ADDITIONS <i>Grilled Chicken 6 Salmon 9</i>	
ASIAN CHOP Pulled Chicken Napa Cabbage Romaine Bell Pepper Cilantro Chili Lime Dressing Peanut Soy Emulsion <i>Sub Sesame Crusted Ahi Tuna 20</i>	14
COBB Pulled Chicken Romaine Blue Cheese Bacon Hard Boiled Eggs Avocado Cherry Tomatoes Dijon Vinaigrette	13

Sandwiches

SKYLINE BURGER Angus Beef Brioche Bun Bacon Onion Jam Baby Greens Aged Cheddar	15
INDIANA PORK TENDERLOIN Crispy Fried Pickles Mayo Brioche Bun	12
REUBEN Glazed Corn Beef Swiss Marble Rye Sauerkraut 1000 Island	14
CLUB SANDWICH Smoked Turkey Black Forest Ham Bacon Tomato Lettuce Garlic Mayo	12
Choice of Side <i>Fresh Fruit French Fries House Chips</i>	



Skyline Steak Frites

*All of our steaks are hand cut to order by
master butchers and sourced from properly
aged, Midwest grain fed cattle.*

GRILLED PETITE FILET 6oz
Truffle Pommes Frites | Spicy Ketchup

ACCOMPANIMENTS
House Made Steak Sauce | Bearnaise
Aioli | Gorgonzola Fondue | Horseradish
Cream | Brandy Peppercorn

26

Entrées

GRILLED POMEGRANATE SALMON Basmati Rice Asparagus Pomegranate Yogurt	26
TROPICAL HALIBUT Pistachio Crusted Fresh Mango Slices Sautéed Peppers Haricot Verts Mango Coulis	30
PAN SEARED SEA SCALLOPS Local Corn Puree Buttered Leek Risotto Bacon Blackberry Reduction	32
AIRLINE CHICKEN BREAST Balsamic Glazed Linguini Sun Dried Tomatoes Fresh Mozzarella Garlic Butter Basil	22

The Butcher's Block

BONE-IN COWBOY RIBEYE 22oz	52
PRIME NY STRIP 14oz	68
FILET OF BEEF 8oz	36
ASIAN GRILLED LAMB CHOPS	39
Soy Glazed Stir Fried Vegetables Cilantro Mint Sauce	

Sides

BAKED POTATO	5
CRUSHED POTATOES Guajillo Truffle Butter	8
CORN BRÛLÉE Jalapeño Cream Cheddar Cheese	7
GRILLED ASPARAGUS	8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.
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