Appetizers

CALAMARI | 12
Crispy Fried Calamari | Artichokes | Banana Peppers | Lemon Aioli | Spicy Marinara

SKYLINE BRUSSELS SPROUTS | 9
Coat Cheese | Chili Honey | Almond

**FIREFLY GULF SHRIMP COCKTAIL | 21**
Duet of Gazpacho and Cocktail Sauce

AHI TUNA TOWER | 18
Nor Cracker | Spicy Ginger Aioli | Tamari Sauce | Wasabi Tobiko

GRILLED BEEF "FILET" SATAY | 15
Peanut Sauce | Ginger Coriander Salad

LOBSTER BISQUE | 11
Sherry Cream | Micro Herbs

Salads

CLASSIC CAESAR | 9
Romaine Lettuce | Parmesan Crisp | Tom Croutons | Garlic Caesar Dressing

**SIGNATURE GINCHAM | 12**
Baby Greens | Seasonal Berries | Toasted Almonds | Blue Cheese | Mandarin Oranges | Cinghiam Dressing

**ADDITIONS |**
Grilled Chicken | Salmon

ASIAN CHOP | 14
Pulled Chicken | Napa Cabbage | Romaine | Bell Pepper | Cilantro | Chili Lime Dressing | Peanut Soy Emulsion | Sub Sesame Crusted Ahi Tuna

COBB | 13
Pulled Chicken | Romaine | Blue Cheese | Bacon | Hard Boiled Eggs | Avocado | Cherry Tomatoes | Dijon Vinaigrette

Sandwiches

**SKYLINE BURGER | 15**
Angus Beef | Brioche Bun | Bacon Onion Jam | Baby Greens | Aged Cheddar

**INDIANA PORK TENDERLOIN | 12**
Crispy Fried | Pickles | Mayo | Brioche Bun

REUBEN | 14
Glazed Corn Beef | Swiss | Marble Rye | Sauerkraut | 1000 Island

**CLUB SANDWICH | 12**
Smoked Turkey | Black Forest Ham | Bacon | Tomato | Lettuce | Garlic Mayo

Choice of Side
Fresh Fruit | French Fries | House Chips

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**

**ENTRÉES |**

GRILLED POMEGRANATE SALMON | 26
Basmati Rice | Asparagus | Pomegranate Yogurt

**TROPICAL HALIBUT | 30**
Pistachio Crusted | Fresh Mango Slices | Sauteed Peppers | Haricot Verts | Mango Coulis

PAN SEARED SEA SCALLOPS | 32
Local Corn Puree | Buttered Leek Risotto | Bacon | Blackberry Reduction

**AIRLINE CHICKEN BREAST | 22**
Balsamic Glazed | Linguini | Sun Dried Tomatoes | Fresh Mozzarella | Garlic Butter | Basil

**The Butcher’s Block |**

**BONE-IN COWBOY RIBEYE | 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 | 8**
Cajun Truffle Butter

**CORN BRULÉE | 7**
Jalapeño Cream | Cheddar Cheese

**GRILLED ASPARAGUS | 8**

*Containing raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All fixed and beverage prices are subject to an automatic 20% Service Charge, a portion of which may be distributed to the Club to offset food and beverage service enhancements. The Service Charge is not to be treated as an additional tip. Tips or gratuities are not expected. Credit Card fees and a 2.5% service fee is applied to all credit card transactions. To avoid credit card fees, please pay cash. Credit card fees are subject to increase without notice.*

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