

Appetizers

Escabeche Tuna 16
With Aji Verde and Salsa Criolla

Mushroom Parfait 17
Wild Mushroom Pate, Pickled Shallots,
Marinated Mushrooms, Candied Bacon,
Chives, Grilled Bread

Coconut Shrimp 17
Cinnamon Honey Mustard, Baby Greens,
Pineapple Pico De Gallo

Roasted Oysters 18
With Nduja Butter

Classic Crab Cake 18
Maryland-Style Crab Cake,
Tartar Sauce, Chow-Chow

Tuna Poke Nachos 17
Tuna Cubes, Wonton Chips, Sweet Soy
Sauce, Sriracha Aioli, Thai Cucumber Relish,
Katsuobushi Flakes

Chicken Cordon Bleu Croquettes 15
Chicken, Swiss Cheese, Ham, Nduja Aioli,
House Pickles

Korean Fried Chicken 16
Crispy Fried Chicken, Chili Glaze,
Cheddar Cheese Waffle

Caprese Bruschetta 14
Tomato, Garlic, Basil, Extra Virgin Olive Oil,
Fresh Basil, Crostinis, Mozzarella Cheese,
Balsamic Glaze

Meatball Parmesan 15
Three House-Made Meatballs, Marinara, Mozzarella Cheese

Soups & Salads

Soup Du Jour
Cup 6/Bowl 9

Classic French Onion Soup 10

House Salad
Half 8/Full 14
Baby Greens, Heirloom Tomatoes,
Cucumbers, Red Onions, Croutons,
choice of Dressing

Classic Caesar
Half 9/Full 15
Romaine Hearts, Croutons, Parmesan
Cheese, Caesar Dressing

Blueberry-Peach Salad 15
Romaine, Fresh Blueberries, Peaches,
Cucumbers, Shallots, Feta, Mint, Basil,
Peach Vinaigrette

Add Protein:
Chicken 7 / Shrimp 8 / Salmon 10

Handhelds

Served with French Fries

Shrimp Po'Boy 18
Crispy Fried Shrimp, Lettuce, Tomato,
Onion, Tartar Sauce, Hoagie Roll

Skypview Steak Sandwich 20
Chargrilled Skirt Steak, Caramelized Onions,
Garlic Aioli, Peppadew Chimichurri, Burrata
Cheese, Arugula, Toasted Baguette

Korean Fried Chicken Sandwich 18
Crispy Fried Chicken, Chili Glaze,
Cucumber and Carrot Slaw,
Sriracha Aioli, Brioche Bun

Uber Burger 18
8 oz. Seasoned Chargrilled Burger,
BBQ Sauce, Cheddar Cheese,
Bacon, Onion Straws, Brioche Bun

Signature Offerings

Crispy Duck Breast 32
Truffle Potato Pave, Seasonal Greens,
Peach Vinaigrette, Currant Puree

Braised Beef Short Rib 29
Guava BBQ, Corn Succotash,
Pickled Pepper Salad

Tuscan Airline Chicken 30
Roasted Eggplant, Burrata, Cherry Tomatoes
and Herb Salad, Eggplant Soubise

From the Grill

6 oz. Fire-Grilled Filet 38
Truffle Potato Pave, Roasted Vegetables,
Truffle-Herb Compound Butter

12 oz. Fire-Grilled Ribeye 42
Yukon Mashed Potatoes, Asparagus,
Mushroom Red Wine Reduction

12 oz. Fire-Grilled Pork Chop 30
Corn Succotash, Creamed Corn, Peach BBQ, Peach Slaw

Seafood

Old Bay Dusted Salmon 30
Yellow Rice, Chow-Chow, Aji Verde

Pan-Seared Scallops 36
Crispy Yucca, Salsa Criolla, Green Papaya
Salad, Haloumi, Black Garlic-Apple Glaze

Pan-Seared Sea Bass 42
Sofrito Risotto, Scallion Salad, Chili Glaze

Pasta

Vegetarian Mushroom Risotto 26
Brown and White Shimeji, Royal Trumpet
Mushrooms, Hen-of-the-Woods, Roasted
Eggplant, Herb Salad

Add Protein:
Chicken 7 / Shrimp 8 / Salmon 10

Chicken Alfredo 28
Pan-Seared Chicken, Roasted Eggplant,
Fettucine, Garlic Cream Sauce

Tuscan Seafood Pasta 30
Pan-Seared Shrimp, Scallops, Artichokes,
Heirloom Tomatoes, Spinach, Fettuccine,
Roasted Red Pepper Cream Sauce