

## APPETIZERS

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**Chicken Wings** - Choice of Classic Buffalo Sauce, Barbecue Sauce, or Cajun Dry Rub, Celery, Ranch or Bleu Cheese Dipping Sauce \$16

**Beef Nachos** - Corn Tortilla Chips, Seasoned Beef, Onions, Cheddar Jack Cheese, Sour Cream, Pico De Gallo, and Jalapeños \$16

**Crispy Calamari** - Crispy Calamari with Baby Greens and Pineapple-Chili Dip \$16

**Classic Crab Cake** - Maryland-Style Crab Cake, Tartar Sauce, and Chow-Chow \$18

**Mushroom Toast** - Griddled Brioche, Sautéed Wild Mushrooms, Béchamel Sauce, Truffle Aioli, Sunny Side Quail Egg \$16

**Korean Fried Chicken** - Crispy Fried Chicken, Chili Glaze, and Cheddar Cheese Waffle \$16

**Steak Crostini** - Blackened Angus Steak, Béchamel Sauce, Roasted Garlic, and Confit Tomato \$17

**Tangerine Tuna** - Seared Tuna with Plantain Crema, Escabeche, and Pickled Shallots \$16

**Baked Brie** - Puff Pastry, Brie Cheese, Seasonal Fruit, Bourbon Berry Coulis, Candied Nuts, and Crackers \$16

## SOUPS AND SALADS

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**Soup Du Jour** - Cup \$6 / Bowl \$9

**Lobster Bisque** - \$10

**House Garden Salad** - Half \$8 / Full \$14

Baby Greens, Heirloom Tomatoes, Cucumbers, Red Onions, Croutons, choice of Dressing

**Classic Caesar** - Half \$9 / Full \$14

Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing

## HANDHELDS

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All Handhelds are served with French Fries

**Short Rib Quesadilla** - Shredded Short Rib, Goat Cheese, Cheddar Jack Cheese, Pico De Gallo, and Avocado \$18

**Skyview Steak Sandwich** - Chargrilled Skirt Steak, Caramelized Onions, Garlic Aioli, Peppadew Chimichurri, Burrata Cheese, and Arugula on a Toasted Baguette \$19

**Buttermilk Chicken Sandwich** - Crispy Buttermilk Chicken Breast, Toasted Brioche Bun, Duke's Mayo, Lettuce, Tomato, Red Onions, and Pickles \$16

**Uber Burger** - 8 oz. Montreal Seasoned Chargrilled Burger, topped with BBQ Sauce, Cheddar Cheese, Bacon, Onion Straws, Toasted Brioche Bun \$18



## SEAFOOD ENTRÉES

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**Pan-Seared Scallops** - Pan-Seared Scallops, with Lemon Confit Couscous, Asparagus, Bacon Jam, Nduja Beurre Blanc, and Cornbread Crumble \$38

**Fennel Crusted Tuna** - Pan-Seared Tuna, with Fennel Crust, Truffle Potato Cake, Palm Heart Aioli, Olive Tapenade, and Seasonal Greens \$35

**Macadamia-Crusted Salmon** - Pan-Seared Salmon, with Coconut Rice, Mango Crema, and Ginger Baby Greens \$34

## PASTA ENTRÉES

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**Tuscan Seafood Pasta** - Pan-Seared Shrimp, Scallops, Artichokes, Heirloom Tomatoes, Spinach, Fettuccine, Roasted Red Pepper Cream Sauce \$33

**Chicken and Shrimp Pasta** - Pan-Seared Shrimp and Grilled Chicken Breast, with Penne, Garlic Cream Sauce, Peas, Bacon, and Red Peppers \$30

**Vegetable Lasagna** - Layers of Pasta, Vegetarian Bolognese, Béchamel Sauce, and Butternut Squash \$28

## GRILL ENTRÉES

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**Pork Chop** - Grilled Pork Chop, with Anson Mills Grits, Plantain Crema, Black Bean and Corn Salsa, and Coconut Beurre Blanc \$30

**Grilled Filet** - 6 oz. Fire-Grilled Filet, Yukon Mashed Potatoes, Asparagus, Truffle-Herb Compound Butter \$38

**Grilled Ribeye** - 12 oz. Fire-Grilled Ribeye, Yukon Mashed Potatoes, Creamed Spinach, Mushroom Red Wine Reduction \$43

**Soy & Ginger Braised Short Rib** - Caramelized Short Rib, with Coconut Rice, "Bahn Mi" Style Salad, and Pineapple Relish \$32

