



At the Bar



Wine by the glass

We only offer the most current vintages

Chardonnay

Sonoma Cutrer	Napa Valley	9.00
Chateau Ste. Michelle, "Mimi"	Central Coast	8.00
Kendall Jackson, "Avant"	California	7.50

Fruity and Dry

Kung Fu Girl, Reisling	Columbia Valley	7.50
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Sauvignon Blanc and Pinot Grigio

Kenwood, Sauvignon Blanc	Sonoma Country	8.50
Villa Maria, Sauvignon Blanc	Marlborough	8.00
Scarpetta, Pinot Grigio	Italy	8.25

Cabernet

Joseph Carr	California	10.50
Cannonball	Sonoma	9.00

Merlot and Pinot Noir

Donati, Merlot	Central Coast	7.50
Baileyana, Pinot Noir	Edna Valley	11.00
Simple Life, Pinot Noir	California	8.50

Full Bodied Red

Klinker Brick, "Old Vine" Zinfandel	Lodi	10.00
XYZin, Zinfandel	California	7.75
Altocedro, Malbec	Argentina	7.50



Liquor

Bourbon

Jack Daniels
 Jim Beam
 Knob Creek
 Makers Mark
 Wild Turkey

Gin

Beefeaters
 Bombay
 Bombay Sapphire
 Tanqueray
 Tanqueray Ten
 Hendricks

Rum

Bacardi Light
 Captain Morgan
 Malibu
 Meyers

Whiskey

Canadian Club
 Crown Royal
 Jamesons
 Seagrams Seven
 Seagrams Vo

Scotch

Chivas 12 Year
 Cutty Sark
 Dewars
 Glenfiddich
 Glenlivet
 Glenmorangie
 J&B
 Johnny Walker Red
 Johnny Walker Black
 Lagavulin
 Macallan 12 Year

Tequila

Jose Cuervo
 Sauza Hornitos
 Patron

Vodka

Absolute
 Belvedere
 Chopin
 Grey Goose
 Kettle One
 Smirnoff
 Stoli
 Titos



The Top at Skyline



Starters



Prime Rib Sliders – 9

Creamy horseradish, crispy onion straws, toasted brioche

Wildcat Nachos – 10

Fresh tortilla chips, refried beans, ground beef, queso cheese, shredded lettuce, diced tomato, jalapenos, cheddar cheese, guacamole, sour cream

Norwegian Smoked Salmon – 15

Toast Points, chopped onion, capers, micro green, dill creme fraiche

Shrimp Cocktail – 14

Chilled Gulf Prawns, cocktail sauce, Meyer lemon

*Firecracker Shrimp – 12

Sautéed hot, peppadew peppers, green onion, tangy sauce, crispy rice noodles

Buffalo Wings – 6

Buffalo, BBQ, or Terriyaki

Southwest Chorizo Lumpia Spring Roll – 9

Chorizo, black beans, cheese, vegetables in a crisp spring roll wrapper, sweet chili dipping sauce

Chef's Board – Single 12 For Two 24

Danish Brie, Aged Cheddar, Gorgonzola, Creminelli Prosciutto Ham, Artisan Dry and Southern Style Salami Marcona Almonds, Grain Mustard, Sweet Fig Jam, Olive oil, Grilled Bread

Soup of the Day

Soups - 5
Clubhouse Chili

Baked Potato

From the Greens



Filet & Wedge – 15

4 oz Filet, lettuce wedge, tomato, crispy onion straws, blue cheese crumbles, applewood smoked bacon, Choice of dressing

Chipotle Chicken Salad – 14/9

Grilled chicken, black beans, roasted corn, avocado, pepper jack cheese, red pepper, tortilla crisps. Served with chipotle ranch
Substitute Salmon 15 Substitute Grilled Shrimp 16
Without Chicken 10

*Skyline Trio – 11

Tuna, Chicken and Egg salad on artichoke bottoms accompanied with mixed greens, tomato and cucumber



Grilled Steak Salad – 16

Crisp romaine lettuce, baby arugula, pear tomato, peppadew peppers, fresh mozzarella, pickled red onions, candied Pecans, red wine Vinaigrette

Chinese Chicken Salad – 15

Mixed greens, Grilled Chicken, cabbage, mandarin orange, shelled edamame, green onion, sliced almonds, chow mein noodles, Pan Asian Dressing
Substitute Grilled Salmon 16 or Grilled Shrimp 17

Kale Caesar Salad – 10

Kale, Radishes, Parmesan Cheese, Croutons, Sunflower seeds, Caesar dressing
Add Grilled Salmon 15 Add Grilled Shrimp 16
Add Grilled Chicken 14



The consumption of raw or uncooked meat, fish, eggs, seafood or shellfish can increase your risk of food borne illness. This is especially true for people with certain medical conditions.

*Gluten Free P Premier pricing is 50% à la carte menu



Certified Angus Beef®

From the Grill

All sandwiches are served with one side (gluten-free bread available upon request)*

French Fries, Sweet Potato Fries, Spicy Crisscut Fries, Onion Rings, Fruit, Cottage Cheese, Side Salad, or Coleslaw

Reuben Sandwich – 12/8

Corned Beef, Sauerkraut, Swiss cheese, Thousand Island dressing, Griddled Marble Rye Bread

Southwestern Chicken Wrap – 12

Crispy chicken, avocado, diced tomato, kale, black beans, chipotle ranch, Chili flour tortilla

*Grilled Vegetable Platter – 13

Marinated Zucchini, Yellow Squash, Eggplant, Red bell Peppers, Yellow Onion, Asparagus, Chicory, aged Balsamic syrup

Beer Battered Fish & Chips – 15

Alaskan Codfish, coleslaw, tartar sauce

Deli Board – 9

All sandwiches are served with lettuce, tomato, mayonnaise on your choice of bread and cheese. Choose from Turkey & Swiss, Ham & Cheddar, Tuna salad, Chicken salad, or Egg salad



The Skyline Burger – 12 (Beef or Turkey)

Lettuce, tomato, onion, pickle wedge, toasted brioche bun, Choice of cheese

Bacon Jack Chicken Sandwich – 13

Marinated chicken breast, pepper jack cheese, applewood smoked bacon, lettuce, tomato, red onion, toasted potato Kaiser bun



New York Steak Sandwich – 15

Grilled New York Steak, caramelized onions, blue cheese crumbles, toasted hoagie bun

Club Sandwich – 13

Shaved Turkey, Ham, bacon, Swiss cheese, lettuce, Tomato, Avocado, mayonnaise. Choice of toasted bread

Green Chili Burrito – 14

Flour Tortilla filled with refried beans, ground beef, then smothered in Chef's famous pork green chile, melted cheddar jack cheese, green onion



Dinner Menu Available After 5 pm

Each entrée includes fresh garden salad or cup of soup
Chef's seasonal accompaniments
Rolls & Butter

*Boursin Garlic Herb Chicken – 19

7oz Natural Airline Chicken Breast, pearl onions, spinach, new potatoes

*New Zealand Ora King Salmon – 27

Pan-Seared finished with Chardonnay, shallots, citrus, double cream



Meatloaf Sundae – 18

Creamy whip potatoes, meatloaf, buttered kernel corn, rosemary gravy, onion straws

*Chilean Seabass – 36

Pan roasted, wilted spinach, citrus butter sauce

*Honey Ginger Tofu & Veggie Stir Fry – 15

Squash, broccoli, carrots, onions, bell pepper, garlic, ginger, brown rice, house-made stir fry sauce

Bistro Rock Shrimp & Black Mussel Pasta – 22

Sautéed shrimp, mussels, mushrooms, tomato, arugula tossed with Spaghettini in a lemon garlic basil sauce



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Certified Angus Beef®



From the Butcher Block



Available After 5 pm

Each entrée includes fresh garden salad or cup of soup,
Chef's seasonal accompaniments, Potato, Rolls & Butter

The Certified Angus Beef® Brand – Amazingly tender, incredibly juicy, full of flavor.

Sauce Selection: Bordelaise, Bearnaise, Bourbon, Wild Mushroom



***Filet Mignon – 8 oz 38 12 oz 51**

Nothing's added to our melt-in-your mouth *Certified Angus Beef®* Brand Tenderloin steak

***Porterhouse – 24 oz 44**

For the serious steak lover, this *Certified Angus Beef®* Brand Porterhouse Steak is amazingly tender, incredibly Juicy and full of flavor

***Ribeye – 16 oz 38**

Richly marbled and robustly flavored, this classic *Certified Angus Beef®* Brand steak is sure to satisfy

***New York Strip – 12 oz 34**

Our house favorite! Tender, flavorful *Certified Angus Beef®* Brand strip steak tastes like no other

***Veal Porterhouse – 10 oz 34**

Velvety milk-fed Veal rose pink and tender

Prime Rib Special (Saturdays Only)

Each entrée includes fresh garden salad, Caesar or cup of soup,
accompaniments potato, rolls and butter & Chef's Dessert

8 oz 30 – 12 oz 35

A la Carte

Accompanied with vegetable, starch, Creamy Horseradish, au jus

8 oz 22 – 12 oz 26



Dessert Menu

Lemon Curd Tartlet – 6

Smooth lemon curd, sweet and flaky tart shell,
whipped cream, Chef's garnish

Key Lime Tartlet – 6

Creamy Key Lime filling, savory graham cracker tart
shell, whipped cream, Chef's garnish

Pecan Tartlet – 6

Candied pecan pie filling, sweet & flaky tart shell,
whipped cream, Chocolate drizzle

Club-Made New York style Cheesecake – 7

Touch of lemon, hint of Vanilla bean, graham cracker
crust, whipped cream, raspberry sauce, Chef's garnish

Ice Cream Sundae Bar – 7

Choose from Vanilla or Chocolate ice cream topped
with chocolate or caramel sauce, peanut topping,
whipped cream, Marachino cherry

Chef's Special Dessert – 7

Please ask your server for details



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