

# 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

Charles and Charles, Riesling	Yakima Valley, Washington	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, California	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  
Jameson  
Seagram's Seven  
Seagram's Vo

### Scotch

Chivas 12 Year  
Cutty Sark  
Dewar's White Label  
Glenfiddich  
Glenlivet  
J&B  
Johnny Walker Red  
Johnny Walker Black  
Macallan 12 Year

### Tequila

Jose Cuervo  
Sauza  
Hornitos  
Patron

### Vodka

Absolut  
Belvedere  
Chopin  
Grey Goose  
Kettle One  
Smirnoff  
Stolichnaya  
Titos  
Ciroc



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Gluten Free



Premier pricing is 50% à la carte menu

# The Top at Skyline

## Starters

### **Loaded Tater Tots - 12**

Topped with Green Onions, Bacon Crumbles, Cheddar Cheese, and Sour Cream

### **Brussel Sprouts - 10**

Blanched and then Pan Seared with Bacon, Olive Oil, Garlic, Shallots, Butter and Topped with Shaved Parmesan Cheese

### **Cauliflower & Green Beans -10**

Deep Fried Cauliflower and French Green Beans Served with Garlic Aioli

### **Avocado Fries – 13**

Breaded and Fried Avocado Slices with Chipotle Aioli

### **Bruschetta – 8**

Grilled Bread topped with Tomatoes, Red Onion, Roasted Red Pepper, Basil Rice Wine Vinegar, Lemon Juice, and Feta Cheese

### **Hummus & Pita Chips - 8**

With Kalamata Olives and Extra Virgin Olive Oil

### **Chicken Quesadilla – 12**

Made with Pepper Jack Cheese and Served with Salsa and Sour Cream

### **Chips & Guacamole - 8**

Corn Tortilla Chips and Guacamole

### **Triple Threat Basket – 12**

Breaded and Fried Shrimp, Scallops, and Calamari Served with Marinara and Cocktail Sauce

### **Chicken Tenders - 12**

Crunchy Chicken Tenders Tossed in BBQ, Teriyaki, or Buffalo Sauce or Original Style

### **Wings – 6 /12**

Teriyaki, BBQ, Buffalo, or Naked Served with Celery, Carrots and your Choice of Ranch or Bleu Cheese

### **Shrimp Cocktail - 14**

6- U15 Gulf Prawns Served with House Cocktail Sauce

### **Poke Stack - 15**

Fresh Ahi Tuna Stacked with Wonton Crisps, Teriyaki Glaze, Sesame Seeds, Cucumber, Avocado, Lime and Cilantro Topped with Micro Greens

### **Flat Bread Pizza - 12**

Your Choice of Pepperoni, Margarita, Cheese

## **HAPPY HOUR 3-6**

**Tuesday-Sunday**

**All Starters \$2 off during Happy Hour**

## **Greens**

**Noted salads are available in ½ portions**

### **Filet & Wedge – 16**

4oz Filet Mignon, Lettuce Wedge, Tomato, Crispy Onion Straws, Blue Cheese Crumbles, Bacon, Choice of Dressing

### **Chipotle Chicken Salad – 15/10**

Grilled Chicken, Black Beans, Roasted Corn, Avocado, Pepper Jack Cheese, Red Pepper, Tortilla Crisps, Chipotle Ranch Dressing

**Substitute Salmon 16**

**Substitute Grilled Shrimp 17**

**Substitute Chickpeas 11**

### **Skyline Trio – 13**

Tuna Salad, Chicken Salad and Egg Salad Over Artichoke Bottoms with Mixed Greens, Tomato and Cucumber and Your Choice of Dressing

### **Taco Salad – 14**

Romaine Lettuce, Red Cabbage, Tomato, Cheddar and Jack Cheeses, Black Beans, Corn, Red Bell Peppers, Sour Cream, Avocado, Cilantro, Mild Salsa, In a 12" Fried Flour Tortilla Shell.

**Add Chicken 3**

**Add Beef 4**

### **Cobb Salad – 14/9**

Romaine, Iceberg, Red Cabbage, Blue Cheese Crumbles, Tomato, Onion, Chicken, Bacon, Hard Boiled Egg, Avocado with Choice of Dressing

### **Summer Berry Pecan Salad – 13/8**

Seasonal Summer Berries, Candied Pecans, Spring Mix, and Goat Cheese with Choice of Dressing

### **Caprese Salad – 12/7**

Fresh Buffalo Mozzarella, Vine Ripened Tomato, Hand Pulled Basil Leaves, EVOO, and a Balsamic Reduction on a Bed of Green Leaf Lettuce

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# Sandwiches

All Sandwiches Are Served with a Choice of Bread and a Choice of One Side

French Fries, Sweet Potato Fries, Spicy Crisscut Fries, Onion Rings, Fruit, Cottage Cheese, Side Salad, Potato Salad or Coleslaw. **Bread Selection** Multi Grain, Marbled Rye, Traditional Rye, Sourdough, Whole Wheat, White, or Gluten Free

## **Club Sandwich -14**

Choice of Bread, Turkey, Ham, Bacon, Avocado, Green Leaf Lettuce, Tomato, Swiss and Cheddar Cheeses, and Mayonnaise

## **“You Call It” Deli Sandwich – 11**

Your Choice of Bread  
Cheese - Cheddar, Swiss, Provolone, or Pepper Jack  
Meat – Turkey, Ham, Tuna Salad, Chicken Salad, or Egg Salad –  
All Served with Lettuce Tomato and Mayonnaise

## **BLT- 13**

Bacon, Lettuce, Tomato, and Mayonnaise  
on Your Choice of Toasted Bread

## **Southwest Chicken Wrap – 13**

Chicken Tenders, 12” Flour Chipotle Tortilla, Black Beans, Red Bell Peppers, Corn, Romaine Lettuce, and Chipotle Ranch Dressing

## **“Hurdies” Short Rib Grilled Cheese – 14**

Five Cheese includes Grilled Havarti, Aged Cheddar, Provolone, Swiss, and Pepper Jack Cheeses Stuffed with Braised Short Rib on Your Choice of Bread

## **Bacon Jack Sandwich - 14**

Toasted Potato Kaiser Bun, Grilled Chicken, Pepper Jack Cheese, Bacon, Green Leaf Lettuce, Tomato, Onion, Pickle

## **French Dip – 13**

Whole Wheat or White Hoagie, Roast Beef, Swiss cheese, Mushrooms, White Onions, and Au Jus Dip

## **Prime Rib Sliders -13**

Crispy Onion Straws, Mild Creamy Horseradish on Griddled Brioche

## **The Skyline Burger – 12**

(Beef or Turkey) Lettuce, tomato, onion, pickle wedge, toasted brioche bun, Choice of cheese

## **Soup du jour – 5**

# Street Tacos

## **Choice of Short Rib, Chicken, White Fish, Ground Beef - 12**



Three Tacos with Cheddar Cheese, Pico de Galo, Shredded Cabbage, Sour Cream and Choice of Flour or Corn Tortillas

## **Featuring Ricardo’s Fresh Homemade Salsa**



*The menu has been proudly created by  
Executive Sous Chef Karim Ghaouti & the SCC Culinary Team*

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# Entrees

## Dinner Menu Available After 5pm

Entrées Include Fresh Garden Salad Caesar Salad or Soup of the Day

\*Gluten Free options are available upon request, please allow extra time for preparation

### Grilled Vegetable Bowl - 22

Marinated and Grilled Vegetables with Olive Oil Sesame Seeds and Topped with Grilled Tofu

### Stuffed Pepper Ratatouille - 19

Ratatouille Stuffed Roasted Red Bell Pepper Over Moroccan Couscous

### Veggie Pasta - 21 GF

Whole Wheat Penne Pasta with Garlic, Shallots and Grilled Vegetables in a Fresh Basil Pesto and Topped with Shaved Parmesan Cheese \*

### Chicken Puttanesca – 24

Grilled Airline Chicken Breast with a Tomato, Kalamata Olive, Caper, Fennel, Garlic, and Crushed Red Pepper Puttanesca Sauce Served Over Potato Gnocchi

### Atlantic Salmon – 28 GF

7oz Pan Seared Atlantic Salmon in a Roasted Red Bell Pepper Beurre Blanc with Mango Salsa, Wild Rice and Vegetable Du Jour

### Seared Diver Scallops –30

Pan Seared U-10 Diver Sea Scallops with Lemon Basil Cream Over Creamy Mushroom Risotto

### Homestyle Meatloaf - 20 GF

Homestyle Meatloaf with Mashed Potatoes and Yellow Corn Smothered in Brown Gravy

### Pork Chop - 34 GF

Grilled Bone In Double Pork Chop with Roasted Tomato Jam, Apple Bourbon Reduction and Slivered Granny Smith Apples

### New York Steak - 34 GF

16oz New York Strip Cooked to your Liking with a Black truffle Demi-Glace, Vegetable Du Jour and your choice of starch

### Ribeye Steak- 38 GF

16oz Ribeye Cooked to Your Liking with a Pomegranate Demi-Glace, Vegetable Du Jour and your choice of starch

### Filet Mignon –38 GF

8oz Filet Cooked to Your Liking with a Wild Mushroom Demi Glaze, Vegetable Du Jour and your choice of starch

### Shrimp Scampi – 21 GF

5 U-15 Jumbo Shrimp Sautéed in Garlic, Shallots and Lemon Juice Over angel Hair Pasta and Finished with Whole Butter, Parsley and Crushed Red Pepper Flakes \*

## Fish and Chips (Fridays) – 17

ALL DAY

Batter Dipped and Fried to a Golden Brown Alaskan Cod Served with Coleslaw French Fries and Tartar Sauce

## Prime Rib (Saturdays After 5pm) GF

Comes with Soup or Salad and Your Choice of Dessert

8oz 30 or 12oz 35



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