

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

Miner, Sauvignon Blanc	Napa Country	8.50
Mohua, Sauvignon Blanc	Marlborough	8.00
Scarpetta, Pinot Grigio	Italy	8.25

Cabernet

Joseph Carr	California	11.00
Cannonball	Sonoma	9.00

Merlot and Pinot Noir

Revelry, Merlot	Colombia Valley, Wa	8.00
Baileyana, Pinot Noir	Edna Valley	11.00
Folly of The Beast, Pinot Noir	Central Coast	8.50

Full Bodied Red

Klinker Brick, "Old Vine" Zinfandel	Lodi	10.50
XYZin, Zinfandel	California	8.25
Altocedro, Malbec	Argentina	8.00

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

NACHOS- 12

Crispy corn tortilla chips, cheddar pepper jack blend, salsa bandera, black olives, cilantro crema

GRAND MARNIER SHRIMP- 14

Red cabbage slaw, mandarins, poppy seeds

BRUSSELS SPROUTS- 11

Pancetta, dried cranberries, dill crème fraiche

CAPRESE- 10

Heirloom tomato, pesto dressed arugula, mozzarella, balsamic glaze, herb oil

MEDITERRANEAN FLATBREAD- 13

Gyro meat, lavosh, artichoke hearts, olives, tomato, feta & mozzarella cheeses

TEMPURA CAULIFLOWER- 9

Feta, saffron aioli, corn shoots

CHICKEN QUESADILLA – 13

Roasted corn, black beans, green chilies, queso Oaxaca, salsa fresca

TUNA CAPONATA - 14

Eggplant, tomato, onion, basil, capers, lavosh

CHICKEN TENDERS- 12

Choice of Buffalo, honey chipotle bbq, sweet chili, carrots, celery sticks

SHRIMP COCKTAIL- 14

Jumbo poached shrimp, cocktail sauce, lemon aioli

HAPPY HOUR 3-6

Tuesday-Sunday

All Starters \$2 off during Happy Hour

Greens

Noted- salads are also available in Petite portions.

Add protein to any salad- Chicken 5, Salmon 6, Shrimp 6, Flat Iron 6

COBB – 12/9

Romaine, iceberg, grape tomato, bacon, blue cheese crumble, onion, avocado, and choice of dressing

SUPERFOOD – 12/9

Shaved Brussel's sprouts, kale, quinoa, dried blueberries, pistachios, roasted beets, avocado, red wine vinaigrette

SONORAN – 12/9

Romaine, iceberg, roasted corn, black beans, salsa bandera, queso Oaxaca, corn tortilla strips, and chipotle honey lime

SPINACH – 12/9

Napa cabbage, smoked gouda, shaved gold beets, candied pecans, grape tomato, crispy onions, and honey mustard

SESAME NOODLE – 12/9

Red bell pepper, marinated noodles, carrot, edamame, bok choy, toasted sesame seeds, and ginger soy

CAESAR- 12/9

Hearts of romaine, white anchovies, sesame seed croutons, lemon

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Sandwiches

All Sandwiches Are Served with Choice of One Side

French Fries, Sweet Potato Fries, Onion Rings, Fruit, Cottage Cheese, Cole slaw, or Fresh Garden Salad

JUNIOR CLUB -12

Two slices toasted wheat, shaved ham, turkey lettuce, tomato, bacon, Swiss

BLAT- 13

Toasted sourdough, mayo, bacon, lettuce, avocado, tomato

CORNED BEEF RACHEL- 14

Seeded rye, Swiss, 1000 island, coleslaw

FRENCH DIP- 13

Hoagie roll, shaved prime rib, Swiss, sautéed onion, horseradish jus

SKYLINE BURGER – 13

Toasted brioche bun, lettuce, tomato, onion, pickle wedge, Choice of cheese

PEPPERONCINI CHICKEN- 13

Potato bun, dill havarti, lemon aioli, arugula, toasted

TURKEY BURGER- 13

Toasted potato bun, brie, dried cranberry mayo, granny smith apple

TUNA MELT- 12

Sourdough, dill havarti, tomato

Soup du jour – 7/5

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

ALBONDIGAS- 24

Turkey meatballs, salsa roja, queso Oaxaca, calabacitas, basmati rice

DIVER SCALLOPS- 30

Pistachio basil pesto, mushroom risotto, lemon arugula

SHRIMP SCAMPI- 23

Herbs, angel hair, garlic, lemon, white wine, butter

BABY BACK RIBS– 24

Half rack, honey chipotle bbq, chive cornbread, slaw

CHILI DUSTED SALMON- 31

Orange glaze, heirloom pico de gallo, basmati rice, romanesco

BLACK TRUFFLE MAC N CHEESE- 28

Cauliflower cream, cavatappi, boschetto tartufo, chives

FILET MIGNON– 36

Pan seared, Yukon gold potato puree, roasted shallot demi-glace, Romanesco

GRILLED RIBEYE–36

Melted gorgonzola, peppercorn demi-glace, jumbo onion rings, Yukon gold potato puree

BAKED RIGATONI- 21

Zucchini, onion, mushroom, ricotta, mozzarella Add Italian sausage- 5

Fish and Chips Fridays – 17

ALL DAY

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

Prime Rib Saturdays After 5pm


Comes with Soup or Salad and Your Choice of Dessert

8oz 30 or 12oz 35

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Autumn Offerings

POUTINE- 11

Sidewinder fries, brown gravy, cheese curds, chives

PIMENTO CHEESE- 12

Pretzel crostini, celery stalk

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FRISÉE & GORGONZOLA- 12

Dried cherries, grapefruit, roasted walnuts, red wine vinaigrette

THE WEDGE- 11

Grape tomato, crispy onions, bacon, blue cheese crumble & dressing

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MUFFULETTA- 14

Focaccia roll, genoa salami, honey ham, olive salad, provolone, mayo,

GRILLED BRATWURST- 13

Pretzel roll, whole grain mustard, caramelized onions

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Available after 5pm

CINNAMON SMOKED DUCK BREAST- 31

Tart cherry gastrique, parsnip chips, rapini, Yukon gold potato puree

CHICKEN POT PIE- 29

Roasted chicken, mire poix, herbs de Provence, cremini mushroom, puff pastry

BUTTERNUT SQUASH GNOCCHI- 24

Sage, brown butter, rapini, Parmesan



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