

# 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 Side 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 Side 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

\*

## **FRISÉE & GORGONZOLA- 12**

Dried cherries, grapefruit, roasted walnuts, red wine vinaigrette

## **THE WEDGE- 11**

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

\*

## **MUFFULETTA- 14**

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

## **GRILLED BRATWURST- 13**

Pretzel roll, whole grain mustard, caramelized onions

\*

**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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