

FIRST TASTE

VEGETABLE SPRING ROLLS

Ponzu glaze, orange chili dipping sauce 9.

BAJA EGG ROLLS

Spicy chicken, monterey jack, cheddar, roasted corn, black beans, onions, poblano peppers 9.

BLUE BUFFALO TENDERS

Boneless buffalo tenderloins, cucumbers, special recipe hot sauce, blue cheese crumble 10.

SKY NACHOS

Tortilla chips, monterey jack, cheddar, chili, tomatoes, scallions, sour cream, salsa, guacamole 10.

★ TOMATO AND MOZZARELLA TOWER

Prosciutto di parma, basil, arugula, pecorino, shallot caper vinaigrette 10.

ASIAN LETTUCE WRAPS

Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce 11.

BEEF CARPACCIO

Capers, red onion, parsley, balsamic, extra virgin olive oil, ciabatta crisp* 12.

FRIED CALAMARI

Cherry peppers, house made marinara, basil aioli, pecorino romano 12.

MARYLAND LUMP CRAB NAPOLEAN

Citrus cucumber crab, sesame crisps, grapefruit segment, cucumber soy sauce 12.

JUMBO LUMP CRAB CAKE

Roasted potato corn hash, sweet corn scallion aioli 13.

RAW BAR

CHEF'S SELECTION OF FRESH LOCAL

OYSTERS* 2.75ea LITTLE NECK CLAMS* 2.5ea.

SHELLFISH PLATTER

Oysters, little neck clams, shrimp cocktail, and crab cocktail* mkt.

JUMBO LUMP CRAB COCKTAIL

Lemon dijon dipping sauce 8.

JUMBO WHITE GULF SHRIMP COCKTAIL

Four shrimp, fresh horseradish cocktail sauce 12.

SOUPS

CHEF'S SOUP CRAVING 7.

NEW ENGLAND CLAM CHOWDER 7.

ONION SOUP GRATINEE 7.

SALADS

GARDEN SALAD

Mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing 7.

MIXED GREENS

Strawberries, yellow tear drop tomatoes, roasted macadamia nuts, blue cheese, dijon-fig vinaigrette, oak-aged balsamic drizzle 8.

ARUGULA

Shaved pecorino romano, lemon and extra virgin olive oil dressing 8.

CAESAR

Romaine, sourdough croutons, pecorino, lemon garlic dressing 8. chicken add 4.

SKY WEDGE

Beefsteak tomatoes, cucumbers, smoky slab bacon, fried onion strings, blue cheese dressing 8.

PECAN CRUSTED CHICKEN

Mixed greens, tomatoes, goat cheese, caramelized vidalia onions, sweet dijon dressing 16.

GRILLED POMEGRANATE SALMON

Pomegranate glazed atlantic salmon, mixed greens, mangos, cucumbers, sprouts, scallions, ginger-lime vinaigrette 17.

GRILLED THIN CRUST PIZZA

Perfect size to share as an appetizer, or as an entrée for one.

Gluten free pizza crust available.

SHAVED PROSCIUTTO AND MISSION FIG

Prosciutto di parma, misson fig jam, baby arugula, shaved pecorino romano and asiago cheeses, aged balsamic drizzle, fresh cracked black pepper 12.

BLT

Tomato filets, apple wood smoked bacon, three cheese blend, julienne hydro bibb lettuce, grape tomatoes, avocado 12.

MARGHERITA

House cheese blend, fresh basil, marinara 11.

SPICY SAUSAGE AND PEPPERONI

Asiago and mozzarella cheeses 12.

BUFFALO CHICKEN PIZZA

Crispy pulled buffalo chicken, three cheese sauce, asiago mozzarella blend, cucumbers, scallions, blue cheese crumble 12.

SANDWICHES

THE CLASSIC BURGER

8oz charbroiled top sirloin, lettuce, tomatoes, red onions, pickle, toasted bun, fries* 11.
add bacon, mushrooms, sautéed onions .50ea
add cheddar, swiss, american, provolone, blue 1.ea

SLICED TURKEY

Oven-roasted turkey, apple wood smoked bacon, lemon aioli, lettuce, yellow beefsteak tomato, shaved pecorino romano, fries 12.

THE SKY BURGER

8oz charbroiled top sirloin, great hill blue cheese, bacon, grilled portabello mushrooms, sliced pickles, hydro bibb lettuce, sky 1 steak sauce, crispy onion strings* 12.

★ LOBSTER CLUB

Maine lobster salad, avocado, bacon, lettuce, tomato, toasted sourdough, house-made chips 18.

★ House Favorites

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server of any dietary restrictions, allergies, or special cooking instructions



IN CELEBRATION OF OUR EIGHTH ANNIVERSARY, SKY IS PLEASED TO OFFER THIS SUMMER-LONG PRIX FIXE MENU FEATURING CHEF ANDY'S FRESH, SEASONAL SELECTIONS

Your choice of an appetizer, entrée and dessert 30.

Appetizers (select one)

NEW ENGLAND CLAM CHOWDER

SUMMER ASPARAGUS SALAD

Grilled jumbo asparagus, shaved pecorino, baby arugula, truffle butter

BEEF CARPACCIO

Capers, red onion, parsley, balsamic, extra virgin olive oil, ciabatta crisp*

MARYLAND LUMP CRAB NAPOLEON

Citrus cucumber crab, sesame crisps, grapefruit segment, cucumber soy sauce

Entrées (select one)

GRILLED SHRIMP GAZPACHO

Grilled shrimp, cool gazpacho soup, baby arugula salad, cucumber couli

PRIME STEAK FRITES

Grilled, marinated 7oz prime skirt steak, shoe string fries*

KANSAS CITY BABY BACK RIBS

Mesquite rub, jalapeño corn bread muffin, napa cabbage cole slaw

STUFFED HALF MAINE LOBSTER

Maryland lump crab stuffing, grilled asparagus

Dessert STRAWBERRY SHORT CAKE OR YOUR CHOICE FROM OUR DESSERT MENU

SEAFOOD

PAN SEARED RAINBOW TROUT

Stuffed with seasonal wild mushrooms, basil, spinach and asiago cheese, orange and lemon segment jus, crispy potato sticks 22.

SHRIMP SCAMPI RISOTTO

Gulf shrimp, carrots, zucchini, scallions, cherry tomatoes, white wine garlic butter, shaved pecorino romano cheese 22.

PAN SEARED SEA SCALLOPS

Potato corn succotash, locally grown fava beans, white beans, scallions, native corn broth 25.

MISO SAKI GLAZED SALMON

Seared atlantic salmon, sesame scallion rice cake, stir-fried asian vegetables 25.

SEAFOOD FRA DIAVOLO

Gulf shrimp, sea scallops, clams, swordfish, robust red sauce, fettuccine 25.

★ **GRILLED ATLANTIC SWORDFISH**

Lemon caper butter, lobster risotto, grilled asparagus 26.

STEAKS AND CHOPS

All of the steaks at SKY are graded U.S.D.A. Prime, or Premium Gold Angus, the highest grade and quality available. Our steaks are midwest grain fed, aged 28 days, hand-cut and selected according to our strict specifications. We season and brush each steak with our savory steakhouse butter for great flavor. Enjoy!

KANSAS CITY BABY BACK RIBS

Mesquite rub, jalapeño corn bread muffin, napa cabbage cole slaw 22.

PRIME STEAK FRITES

Grilled, marinated 7oz prime skirt steak, shoe string fries* 23.

8OZ BLACK ANGUS CENTER-CUT FILET MIGNON

Mashed potatoes, wild mushroom sauté* 29.

BLACK ANGUS DELMONICO

14oz center cut rib eye, blue cheese and caramelized onion loaded baked potato, crispy onion strings 29.

★ **14oz Prime New York Sirloin**

Roasted yukon gold potatoes, steakhouse butter* 29.

Complimentary House-Made Steak Sauces:

SKY 1 steak sauce; Béarnaise; Horseradish cream; Mushroom merlot

Steak Add Ons: Crumbled blue cheese 3. Au poivre complimentary
Oscar (lump crabmeat and béarnaise sauce) 5. Crabmeat stuffed shrimp 5ea.

PASTA

Gluten free pasta and half portions available

HOUSE-MADE CRAB RAVIOLI

Hand stuffed crab ravioli, chive pasta, asparagus, julienne carrots, basil, clam corn broth 18.

CHICKEN CAVATELLE

Chicken tenderloins, spinach, portobello mushrooms, garlic, white wine, chicken broth, pecorino romano, cavatelle 18.

★ **LOBSTER MAC & CHEESE**

Fresh maine lobster, elbow macaroni, 3 cheese sauce, buttery bread crumbs 24.

sides

- SAUTEED MUSHROOMS 4
- RED RICE 3.
- GRILLED ASPARAGUS 5.
- GLUTEN FREE PASTA add 3.
- BACON CHEDDAR BAKED POTATO 5.
- FRIED ONION STRINGS 4.
- CREAMED SPINACH 5.
- LOBSTER RISOTTO 7.

CHICKEN AND VEAL

CHICKEN OR VEAL MARSALA

Julienne shiitake mushrooms, sopresetta, marsala sauce, mashed potato 18./23.

CHICKEN OR VEAL PICATTA

Artichokes, sun dried tomatoes, lemon caper wine sauce, mashed potato 18./23.

CHICKEN OR VEAL PARMESAN

Marinara, mozzarella, cavatelle with butter and cheese 18./23.

PARMESAN ENCRUSTED CHICKEN

Parmesan risotto, lemon jus, haricot vert 19.

SKY IS PLEASED TO OFFER SEVERAL GLUTEN FREE OPTIONS INCLUDING PIZZA CRUST, PASTA, AND WRAPS. IN ADDITION, MANY OF OUR DISHES CAN BE MADE GLUTEN FREE.