

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.

★ TOMATO AND MOZZARELLA TOWER

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

SKY NACHOS

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

WHITE GULF SHRIMP COCKTAIL

Four jumbo shrimp, fresh horseradish cocktail sauce 12.

SOUPS

CHEF'S SOUP CRAVING 7.

NEW ENGLAND CLAM CHOWDER 7.

ONION SOUP GRATINEE 7.

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, mission 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.

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.

SKY WEDGE

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

BUFFALO CHICKEN

Lightly fried chicken tenders, buffalo sauce, romaine, bacon, eggs, tomatoes, monterey jack, cheddar, blue cheese dressing 12.

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.

STEAK HOUSE

Herb marinated 7oz prime skirt steak, hydro bibb lettuce, cucumbers, onions, scallions, potato sticks, aged balsamic and gorgonzola dolce vinaigrette* 17.

customize your salad

CHICKEN 4. SALMON 7. CHICKEN SALAD 4.
SHRIMP 3.ea. SCALLOPS 3.ea. LOBSTER SALAD 10.

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.

BURGERS

Our 8oz. steak burgers are ground top sirloin and char broiled to your preference.

Select one of our guest favorites below, or create your own SKY steak burger.

CLASSIC BURGER

Lettuce, tomato, red onions, pickles, toasted bun, fries* 10.

THE SKY

Great hill blue cheese, bacon, grilled portobello mushrooms, hydro bibb lettuce, sliced pickles, sky 1 steak sauce, crispy onion rings* 12.

ULTIMATE VEGGIE

House-made veggie burger, served over mixed greens with roasted red peppers, caramelized onions, crispy capers, aged balsamic, roasted red pepper aioli, herb goat cheese grilled crostini 12.

BREAKFAST

Sunny side up egg, grilled canadian bacon, aged cheddar cheese, lettuce, yellow beefsteak tomato, avocado, caramelized onions, truffle aioli, fries* 12.

TRUFFLE INFUSION

Soy and truffle infused burger, avocado, cucumber, shredded lettuce, shiitake mushrooms, shaved pecorino romano, cucumber scallion aioli, fries* 12.

TEXAS BBQ

House-made black bean chili, hickory bbq sauce, crispy cherry peppers, monterey jack, cheddar cheese, fries* 12.

ADD BACON, MUSHROOMS, SAUTÉED ONIONS, AVOCADO .50ea
ADD CHEDDAR, SWISS, AMERICAN, MONTEREY JACK, PROVOLONE, BLUE, PECORINO ROMANO 1.ea

SANDWICHES

GRILLED THREE CHEESE

Harvarti, fontina, swiss, tomato, honey, basil, sourdough bread, cup of tomato basil soup 9.

BLT VEGGIE WRAP

North country smoke house bacon, hydro bibb lettuce, yellow beefsteak tomato, avocado, cucumber, onions, sprouts, fresh lemon aioli, brown rice wrap, house-made chips 9.

PRESSED ITALIAN PANINI WRAP

Black forest ham, salami, capicola, provolone, lettuce, tomato aioli, garlic fries 11.

PRIME RIB FRENCH DIP

Sliced slow-roasted prime rib, french baguette, au jus, horseradish sauce, fries 12.

SLICED TURKEY

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

★ LOBSTER CLUB

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

ADD A CUP OF SOUP, SMALL MIXED GREENS, CAESAR OR ARUGULA SALAD WITH YOUR SANDWICH 3.

SEAFOOD

PAN SEARED RAINBOW TROUT

Stuffed with seasonal wild mushrooms, basil, spinach and asiago cheese, orange and lemon segment jus, crispy potato sticks 18.

SHRIMP SCAMPI RISOTTO

Gulf shrimp, carrots, zucchini, scallions, cherry tomatoes, white wine garlic butter, shaved pecorino romano cheese 18.

PAN SEARED SEA SCALLOPS

Potato corn succotash, locally grown fava beans, white beans, scallions, native corn broth 18.

SEAFOOD FRA DIAVOLO

Gulf shrimp, sea scallops, clams, swordfish, robust red sauce, fettuccine 17.

MISO SAKI GLAZED SALMON

Seared atlantic salmon, sesame scallion rice cake, stir-fried asian vegetables 18.

★ GRILLED ATLANTIC SWORDFISH

Lemon caper butter, lobster risotto, grilled asparagus 20.

PASTA

Gluten free pasta available.

HOUSE-MADE CRAB RAVIOLI

Hand stuffed crab ravioli, chive pasta, asparagus, julienne carrots, basil, clam corn broth 14.

CHICKEN CAVATELLE

Chicken tenderloins, spinach, portobello mushrooms, garlic, white wine, chicken broth, pecorino romano, cavatelle 15.

★ LOBSTER MAC & CHEESE

Fresh maine lobster, elbow macaroni, 3 cheese sauce, buttery bread crumbs 18.

pasta dishes are available in half portions at half price

★ House Favorites

CHICKEN AND VEAL

CHICKEN OR VEAL MARSALA

Julienne shiitake mushrooms, sopresetta, marsala sauce, mashed potato 16./18.

CHICKEN OR VEAL PICATTA

Artichokes, sun dried tomatoes, lemon caper wine sauce, mashed potato 16./18.

CHICKEN OR VEAL PARMESAN

Marinara, mozzarella, cavatelle with butter and cheese 16./18.

PARMESAN ENCRUSTED CHICKEN

Risotto, lemon jus, haricot vert 16.

sides

SAUTEED MUSHROOMS 4. FRIED ONION STRINGS 4.

CREAMED SPINACH 5. GRILLED ASPARAGUS 5.

LOBSTER RISOTTO 7. GLUTEN FREE PASTA add 3.

BACON CHEDDAR BAKED POTATO 5.

*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