

S T A R T E R S

Spicy Corn Soup Fried Jalapeño	8	Spicy Lump Crab-cakes Shaved Fennel Salad Chipotle Aioli	19
Soup of the Day		Shrimp Cocktail Angry Cocktail Sauce Cajun Remoulade Lemon Honey Cream Parsley Oil	19
Hummus and Pita Artichokes Olives Smoked Paprika Oil	13	BBQ Chicken Tacos Sweet Corn Relish Avocado Mousse Pickled Onions Sweet and Tangy Sauce	17
Bavarian Soft Pretzel Sticks Sriracha Honey Mustard Jalapeño Cream Cheese	9	Kung Pao Chicken Potsticker Blood Orange Ponzu Sauce Scallion	12
Margherita Flatbread Fresh Mozzarella San Marzano Sauce Tom Basil	12	Beef Brisket Tacos Pickled Radish Frizzled Shallots Avocado Cilantro	18
Prosciutto Arugula Flatbread Roasted Garlic Cream	14	Nonna's Meatballs Herbed Ricotta San Marzano Sauce	11 17
Tuna Tartare Avocado Crispy Wonton Sesame Lime Vinaigrette Wasabi Aioli	21	Korean Nachos Bulgogi Beef Pickled Red Cabbage Gochujang Cheese Sauce Lime Crema	16
Shishito Peppers Sea Salt Toasted Almonds	11		

S A L A D S

Cobb Salad Crispy Pancetta Hard Boiled Egg Crumbled Blue Cheese Tomatoes Avocado Creamy Herb Dressing	16	Seared Tuna Niçoise Fennel Seared Tuna Hard Boiled Egg Haricot Verts Olives New Potatoes Tomatoes	22
Caesar Salad Baby Lola Rosa Romaine Fried Anchovies Brioche Croutons	14	Ancient Grain Tricolor Quinoa Bulgur Faro Tomatoes Cucumbers Avocado Burrata Champagne Vinaigrette	18
Baby Arugula Salad Shaved Fennel Crumbled Goat Cheese Cannellini Beans Crushed Amaretti Cookies White Balsamic Vinaigrette	15	Add to any Salad	
Avocado Edamame Salad Roasted Corn Black Beans Red Peppers Whole Grain Mustard Dressing	14	Chicken 5 Steak 10 Shrimp 8 Salmon 10	

Please let your server know if you have any dietary restrictions or special requests
 Inquire with your server and ask about our daily specials
 Executive Chef Michael Ucciferri

SPRING

HANDHELDS

Served with Choice of House-made Chips, Side Salad or Old Bay Potatoes

Chicken Panini 16
Creamy Brie | Roasted Apples
Dijonnaise | Toasted Oat Ciabatta

Grilled Vegetable *Panini* 13
Seasonal Grilled Vegetables
Goat Cheese | Basil Pesto
Herbed Focaccia

Porchetta Sandwich 17
Slow Roasted Pork | Garlicky Broccolini
Provolone Fondue

Sky 55 Burger 18
All Beef Patty | Braised Pork Belly
White Cheddar | Avocado
Crispy Shallots | Elevated Aioli
Sesame Brioche

Turkey Burger 13
Olive Tapenade | Creamy Feta Tzatziki
Red Onions | English Muffin

Turkey Club Sandwich 12
Applewood Smoked Bacon | Tomatoes
Baby Greens | Cranberry Aioli

Short Rib Grilled Cheese 17
Braised Short Rib | Cheddar and Swiss
Caramelized Onions | Texas Toast

Lobster Roll 21
Toasted Brioche | Fried Celery
Roasted Garlic and Mustard Aioli

Crab Cake Sandwich 22
Sliced Tomato | Lettuce | Chipotle Aioli
Brioche Bun

PASTA & ENTRÉE

Bucatini 13
Cacio e Pepe

Fettuccine 18
Sautéed Spinach | Roasted Butternut Squash
Toasted Pine Nuts | Pecorino

Pan Seared Salmon 22
Spring Pea Purée | Forbidden Risotto
Carrots | Angry Dill Sauce

Shrimp Scampi Pasta 17
White Wine | Lemon | Parsley
Touch of Cream

Grilled Flank Steak 23
Balsamic Glazed Onions | Roasted Herbed
Potatoes | Spinach | House-made Steak Sauce

Bone-in Chicken Parmesan 21
Fresh Mozzarella | Fried Basil
San Marzano Sauce | Pasta | Fried Basil

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Desserts

Cinnamon Sugar Churros 11
Cranberry White Chocolate Sauce Passion Fruit Coulis

Chocolate Lava Cake
Toasted Marshmallow | Graham Cracker
Crumbs | Fresh Berry Purée

New York Cheesecake
Honey Thyme Apples | Glazed Pecans | Caramel Sauce

Chefs Daily Selection of Ice Cream and Sorbet