
appetizers

EAST COAST CHILLED OYSTERS 3. ea

JUMBO SHRIMP COCKTAIL 15.

GREEN CURRY MUSSELS

Fresh herbs, lime 12.

VEGETABLE SPRING ROLLS

Ponzu glaze, orange chili sauce 11.

SOUTHERN FRIED CHICKEN

Chicken tenders, homemade hot sauce, celery and bleu cheese slaw 12.

SPICY CHICKEN SKEWERS

Chili-spiced chicken, Thai peanut sauce 11.

LETTUCE WRAPS

Chicken, water chestnuts, lettuce, peanuts, pineapples, carrots, sprouts, hoisin sauce 12.

GREEN CHILI PORK NACHOS

Oaxaca cheese, cotija, guacamole, cilantro 12.

FRIED CALAMARI

Cherry peppers, basil pesto, pecorino romano, marinara 14.

MARYLAND LUMP CRAB CAKE

Mustard remoulade, roasted corn black bean salsa 15.

CHEF'S BOARD

Chef's daily selection that may consist of charcuterie, cheeses or antipasto 16.

flat breads

GLUTEN FREE FLAT BREAD
AVAILABLE ADD 2.

SAUSAGE, PEPPERS AND ONIONS

Romesco sauce, mozzarella 14.

BACON CHEESEBURGER

Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar cheese 15.

PROSCIUTTO AND FIG

Mission fig jam, prosciutto di parma, arugula, dried figs, aged balsamic reduction, three cheese blend 15.

starter salads

GARDEN

Tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan peppercorn dressing 8.

CAESAR

Sourdough croutons, pecorino romano, lemon garlic dressing 9.

WINTER VEGETABLE

Quinoa, arugula, Threshold Farms cider vinaigrette 10.

SPARROW ARC FARMS BEET AND BURRATA

Burrata, citrus, radishes, basil, hazelnuts 12.

ADD TO YOUR SALAD

chicken 5, shrimp 7, salmon 7, steak tips 10

entrée salads

COBB

Bacon, avocado, egg, tomatoes, fried chickpeas, bleu cheese, tomatillo dressing 18.

add chicken 5, shrimp 7, salmon 7, steak tips 10

PECAN CHICKEN

Golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon vinaigrette 18.

SALMON NICOISE

Organic salmon, mixed greens, green beans, marinated olives, artichokes, egg, tomatoes, fennel, balsamic vinaigrette 25.



SKY PROUDLY SERVES CERTIFIED BLACK ANGUS AND USDA PRIME GRADE BEEF AGED FOR 30 DAYS FOR SUPERIOR QUALITY, TENDERNESS AND FLAVOR.

GRILLED STEAK TIPS

Bourbon bbq marinade, mashed potatoes, green beans 24.

MARINATED FLAT IRON STEAK

Root vegetable gratin, black garlic sauce 28.

CERTIFIED BLACK ANGUS FILET MIGNON

8 oz., mashed potatoes, braised wild mushrooms 38.

PRIME NEW YORK SIRLOIN

Truffled tater tots 42.

CERTIFIED BLACK ANGUS TOMAHAWK RIB EYE

24 oz. long bone in rib eye, buttermilk soaked onion strings 47.

LAND AND SEA

6 oz filet mignon, choice of Maryland lump crab stuffed lobster tail or baked stuffed shrimp, mashed potatoes, grilled asparagus, béarnaise sauce.

Baked stuffed shrimp 42./crab stuffed lobster tail 46.

complimentary sauces

Béarnaise

Sky 1

Mushroom merlot

Blue cheese

sides

GARLIC HERB CREAMED SPINACH 4.

BAKED POTATO 5.

PARMESAN RISOTTO 5.

SAUTÉED GARLIC HERB KALE 5.

BRAISED BRUSSELS SPROUTS WITH FETA 5.

TRUFFLED TATER TOTS 6.

ROOT VEGETABLE GRATIN 6.

ANSON MILLS POLENTA 6.

POLENTA FRIES 6.

BRAISED WILD MUSHROOMS 8.

FRESH MAINE LOBSTER RISOTTO 9.

specialties

GLUTEN FREE PASTA
AVAILABLE ADD 2.

ROASTED ORGANIC CHICKEN

Cheese cannelloni, apricot mustarda, chicken jus 24.

CHICKEN PARMIGIANA

Cavatelle pasta with garlic and butter 24.

RED WINE BRAISED DELICATA SQUASH

Anson Mills polenta, watercress 22.

add chicken 5, salmon 7

EGGPLANT NAPOLEON – FORK AND KNIFE VERSION

Layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara 22.

BRAISED LAMB SHANK

Honey demi glaze, roasted fingerling potatoes, root vegetables 32.

BRAISED DUCK RYE FETTUCCINE

Chanterelle mushrooms, fresh cherries, hazelnuts 26.

SKY BURGER

Certified Black Angus burger, soft Vermont cheddar, lettuce, caramelized onion bacon aioli, brioche bun, fries 15.

seafood

MAINE LOBSTER CLUB

Lobster salad, avocado aioli, bacon, lettuce, tomatoes, toasted sourdough bread, garlic butter chips 26.

SPICY CRAB PASTA

Spaghetti, tomatoes, bread crumbs 24.

MAPLE ALMOND ATLANTIC SALMON

Toasted cauliflower and corn farro, red chard salad, maple butter 28.

PAN ROASTED COD

Lobster broth, fingerling potatoes, mussels, fennel 28.

SEARED SHRIMP & SCALLOPS

Cherry tomatoes, sugar snap peas, cauliflower purée, lemon vinaigrette 28.