

## appetizers

**CHEF CRAVING SOUP** cup 6. bowl 10. *Lunch only*

**EAST COAST CHILLED OYSTERS** 3. ea

**JUMBO SHRIMP COCKTAIL** 15.

**GUACAMOLE, SALSA AND CHIPS** 6. *Dinner only*

**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.

**ROASTED GARLIC HUMMUS**

Vegetable crudité, celery root chips 12.

**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. *Dinner only*

## sides

**GARLIC HERB CREAMED SPINACH** 4.

**BAKED POTATO** 5. *Dinner only*

**PARMESAN RISOTTO** 5.

**SAUTÉED GARLIC HERB KALE** 5.

**BRAISED BRUSSELS SPROUTS WITH FETA** 5.

**TRUFFLED TATER TOTS** 6.

**ROOT VEGETABLE GRATIN** 6. *Dinner only*

**ANSON MILLS POLENTA** 6. *Dinner only*

**POLENTA FRIES** 6. *Dinner only*

**BRAISED WILD MUSHROOMS** 8.

**FRESH MAINE LOBSTER RISOTTO** 9.

## desserts

*All Desserts Are Made By Our Pastry Chef* 

**FLOURLESS CHOCOLATE MOUSSE CAKE**

Chocolate mousse, flourless vanilla cake, shaved dark chocolate 8.

**APPLE STRUDEL**

Flaky cinnamon pastry, baked apples, vanilla ice cream, caramel crème anglaise 8.

**LEMON CHIFFON CAKE**

Lemon mousse and curd, hint of apricot 8.

**BOSTON CREAM PIE**

Traditional favorite with warm chocolate ganache 8.

**TRIO OF SEASONAL SORBET** 8.

**MILK CHOCOLATE FONDUE**

Brownies, seven layer bars, pound cake, strawberries, bananas and marshmallows 10.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your host or server if a person in your party has a food allergy.  
01192017

## kids menu All items 7.

**HAMBURGER OR CHEESEBURGER**

**GRILLED CHEESE**

**BLT**

**CHICKEN TENDERS**

**GRILLED CHICKEN**

**CHICKEN CAESAR SALAD**

**PEANUT BUTTER & JELLY**

**HOT DOG**

*Above served with choice of french fries, potato chips, or celery and carrot sticks*

**CHICKEN PARMIGIANA**

With pasta and marinara or butter

**CHEESE PIZZA**

**MAC & CHEESE**

**PASTA WITH MARINARA OR BUTTER**

**SPAGHETTI AND MEATBALLS**

*Many of our dishes can be modified to your personal preference for your child. If there is something you would prefer, please ask.*

## dining at SKY has its rewards!

See the front desk or your server to get your **Rewards Card**, and start earning points today!

Visit our other Let's Eat, Inc. restaurant:



461 West Central Street  
Franklin, MA  
508.528.6333  
3-restaurant.com

## sunday brunch at SKY

Sunday buffet brunch features an outstanding display of traditional and seasonal breakfast and lunch favorites. Reservations recommended.

### Hours:

monday - thursday 4pm to 9:30pm

friday lunch/dinner 11:30am to 4pm/4pm to 10pm

saturday lunch/dinner 11:30am to 4pm/4pm to 10pm

sunday brunch/dinner (sept - june) 10am to 2pm/2pm to 9:30pm

sunday (july & august) 3pm to 9:30pm



**lunch & dinner**

**Restaurant \* Lounge \* Functions**

**1369 Providence Highway (Rt. 15)**

**Norwood, MA**

**781.255.8888**

**781.551.8953**

**www.skynorwood.restaurant**

## 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 10, steak tips 10

### SOUP AND SALAD

Add a cup of chef's craving soup to any salad 3.

## entrée salads

### BUFFALO CHICKEN

Special recipe hot sauce, bacon, eggs, tomatoes, cheddar-jack, blue cheese dressing 14.

*Lunch only*

### COBB

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

add chicken 5, shrimp 7, salmon 7, steak tips 9

### PECAN CHICKEN

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

L 17. / D 18.

### MARYLAND LUMP CRAB CAKE

Baby greens, lemon vinaigrette 20.

*Lunch only*

### SALMON NICOISE

Organic salmon, mixed greens, green beans, marinated olives, artichokes, egg, tomatoes, fennel, balsamic vinaigrette L 22. / D 25.

## flat breads

GLUTEN FREE FLAT BREAD  
AVAILABLE ADD 2.

### MARGARITA

House three cheese blend, fresh basil, marinara sauce

13. *Lunch only*

### SAUSAGE, PEPPERS AND ONIONS

Romesco sauce, mozzarella 14.

### BACON CHEESEBURGER

Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar cheese L 14. / D 15.

### PROSCIUTTO AND FIG

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

## sandwiches

### AGED CHEDDAR BLT

Smoked bacon, beefsteak tomato, iceberg lettuce, mayo, sour dough bread, french fries 12. *Lunch only*

### GRILLED CHICKEN AND BRIE

Sliced apples, bibb lettuce, sour dough bread, baby arugula salad 12. *Lunch only*

### GRILLED PASTRAMI RYE

Black pepper pastrami, spicy mustard, spicy mayo, pickles, house made chips 12. *Lunch only*

### FISH TACOS

Grilled mahi mahi, cabbage, salsa, cilantro aioli, cheddar and jack cheese, soft shell flour tortillas 20.

*Lunch only*

### MAINE LOBSTER CLUB

Lobster salad, avocado aioli, bacon, lettuce, tomatoes, toasted sourdough bread, garlic butter chips L 24. / D 26.

### SKY BURGER

Certified Black Angus burger, soft Vermont cheddar, lettuce, caramelized onion bacon aioli, brioche bun, fries L 13. / D 15.

### CERTIFIED BLACK ANGUS BURGER

Lettuce, tomatoes, onions, pickles, brioche bun, fries 14.

*Lunch only*

*Add to your burger: mushrooms, sautéed onions, sautéed peppers .75ea. Bacon, avocado, cheddar, swiss, american, monterey jack, provolone, blue, pecorino romano 1. ea*

## handmade pasta

GLUTEN FREE PASTA  
AVAILABLE ADD 2.

### CHICKEN PARMIGIANA

Cavatella pasta with garlic and butter L 16. / D 24.

### SPICY CRAB PASTA

House made spaghetti, tomatoes, bread crumbs 24.

### BRAISED DUCK RYE PAPPARDELLE

Chanterelle mushrooms, fresh cherries, hazelnuts

L 18. / D 26.

## specialties

### ROASTED ORGANIC CHICKEN

Cheese cannelloni, apricot mustarda, chicken jus 24.

*Dinner only*

### RED WINE BRAISED DELICATA SQUASH

Anson Mills polenta, garlic chips, 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 L 16. / D 22.

### BRAISED LAMB SHANK

Honey demi glaze, roasted fingerling potatoes, root vegetables 32. *Dinner only*

### LOBSTER MAC & CHEESE

Three cheese sauce, buttery bread crumbs 22.

*Lunch only*

## seafood

### MAPLE ALMOND ATLANTIC SALMON

Toasted cauliflower and corn farro, red chard salad, maple butter L 25. / D 28.

### PAN ROASTED COD

Lobster broth, fingerling potatoes, mussels, red tobiko, fennel 28. *Dinner only*

### SEARED SEA SCALLOPS

Cherry tomatoes, sugar snap peas, cauliflower purée, lemon vinaigrette 32. *Dinner only*

## steaks

### GRILLED STEAK TIPS

Bourbon bbq marinade, mashed potatoes, green beans L 18. / D 24.

### MARINATED FLAT IRON STEAK

Root vegetable gratin, black garlic sauce 28.

*Dinner only*

### CERTIFIED BLACK ANGUS FILET MIGNON

8 oz., mashed potatoes, braised wild mushrooms 38. *Dinner only*

### PRIME NEW YORK SIRLOIN

Truffled tater tots 42. *Dinner only*

### CERTIFIED BLACK ANGUS TOMAHAWK RIB EYE

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

### 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. *Dinner only*

Baked stuffed shrimp 42.

Crab stuffed lobster tail 46.

### COMPLIMENTARY SAUCES

Béarnaise Sky 1

Mushroom merlot Blue cheese

### PRICING:

L LUNCH PRICES

*(served Friday & Saturday until 4 pm)*

D DINNER PRICES