



April 29-May 2, 2019

Always Available Menu

Skye Burger **GF Available

6oz Beef Patty, Lettuce, Pickle, Tomato, Red Onion, Your Choice of Cheese, and Fries

Chicken Breast **GF Grilled

8oz Chicken Breast either Grilled or Fried with Your Choice of Two Sides

Fresh Atlantic Salmon **GF

Grilled or Oven Roasted Fillet with a Dill Cream Sauce and Your Choice of Two Sides

Grilled Cheese or BLT

*Classic BLT or Grilled Cheese on White or Wheat and American, Swiss, or Cheddar
Your Choice of Side*

\$5 Soup and Salad

Small House Salad with a Cup of Your Choice of the Weekly Soups

Sides

Fresh Fruit

Macaroni and Cheese

French Fries

Baked Sweet Potato

Skye Fit Menu

Chicken and Avocado Bowl **GF

Grilled Chicken with Cauliflower Rice, Spinach, and topped with Avocado and Lime

Ruby Red TroutGF**

Lightly Seasoned with a Roasted Shallot and Lemon Gastrique over Incan Quinoa

Wagyu Steak Salad **GF

*Grilled to Order over Power Greens, Local Tomatoes, Toasted Almonds, and
Pomegranate Seeds with a Roasted Garlic Vinaigrette*

Ratatouille **GF

*Locally Sourced Eggplant, Zucchini, Squash, Mushrooms, and Bell Peppers stewed
down in a Roasted Garlic Tomato Sauce*



April 29-May 2, 2019

Weekly Soup and Salad Selections

French Onion

Sausage and Potato Chowder

Caesar Salad **GF without Croutons

Chopped Romaine, Parmesan Cheese, and Croutons tossed in our House Made Caesar Salad

Caprese **GF

Local Tomatoes and Ciliegine Mozzarella Balls tossed with Roasted Garlic Oil and Fresh Basil

Weekly Entrée Selections

Stuffed Bell Pepper **GF

Fresh Bell Pepper stuffed with Ground Beef and Wild Rice then topped with Garlic Marinara and Mozzarella Cheese

**** Chef Suggested Wine Pairing – Napa Cellars Merlot \$5 ****

Pork Tenderloin **GF

Roasted Pork Medallions topped with Béarnaise Sauce and served over Cheddar Cheese and Sour Cream Grits

****Chef Suggested Wine Pairing – Siduri Pinot Noir \$6 ****

Roasted Chicken **GF

Seasoned Airline Chicken Breast Roasted to perfection and served with Wild Rice

**** Chef Suggested Wine Pairing – Mersoleil Chardonnay \$5 ****

Catfish Creole **GF

Lightly Blackened Catfish topped with Crawfish Etouffee and served over Cheddar Cheese and Sour Cream Grits

**** Chef Suggested Wine Pairing – Robert Mondavi Moscato \$5 ****

Weekly Side Options

Buttered Turnips

*Green Beans with
Almonds*

Honey Dilled Carrots



April 29-May 5, 2019

Club Soup and Salads \$5

Tomato Basil Soup

House Salad

Mixed Greens, Tomatoes, Cucumbers, and Red Onion with Ranch or Vinaigrette

Pimento Cheese

Cheese Blend with Applewood Smoked Bacon, Toasted Pecans, Red Bell Pepper, and Fresh Chives

Club Entrees \$10

Chef Salad

Mixed Greens, Tomatoes, Cucumbers, Ham, Boiled Egg, and Cheddar Cheese with Ranch or Vinaigrette

Skye Club Sandwich

Thin Sliced Turkey Breast and Ham, Cheddar and Swiss Cheeses, Bacon, Lettuce and Tomato on White or Wheat Bread

Skye Burger **GF Available

Ground Beef or Portobello Mushroom Grilled to order with your choice of Cheddar, American, or Swiss Cheese, Lettuce, Tomato, Pickles, and Red Onion

Cowboy Burger **GF or Available

Grilled Bacon Burger or Portobello Mushroom, BBQ Sauce, Beer Battered Onion Ring, and Smoked Gouda Cheese

Taco Salad **GF Available

Seasoned Ground Beef, Black Beans, Cheddar Cheese, Lettuce, Tomatoes, Sour Cream, and Salsa

Order All Three Courses for a Meal Credit