

Appetizers

Fried Calamari \$17

Classic Fried Calamari served with House Crafted Marinara Sauce

Hummus Platter \$13

Traditional Chickpea Hummus served with Vegetables and Toasted Pita Bread

Calamansi Lime Fried Shrimp \$16

Fried Shrimp, Calamansi Lime Sauce, Cashews & Sriracha

Loaded Potato Crowns \$14

Fried Potato Crowns, Cheese Sauce, Diced Tomatoes, Diced Onions, Chopped Bacon, Candied Jalapenos, Ranch Dressing, Scallions

Wings \$18

8 Bone-In Wings

Choice of: Buffalo, House Crafted Korean BBQ or Plain
Includes one side of Ranch or Blue Cheese

Pan Fried Potstickers \$15

Pan Seared Chicken Dumplings with Ponzu Sauce

Jumbo Pretzel \$14

Served with Spiced Cheese Sauce,
Spicy Brown Mustard, & Housemade Dill Pickle Dip

10" Pizzas

(gluten friendly upon request)

Margherita Pizza \$16

Garlic Oil, House Made Marinara Sauce, Fresh Sliced Mozzarella Cheese, Basil

Chicken Bacon Ranch Pizza \$17

Garlic Oil, Alfredo Sauce, Crispy Chicken, Mozzarella Cheese, Chopped Bacon topped with Ranch Dressing
Add BBQ or Buffalo for \$0.50

Truffled Mushroom & Arugula Pizza \$18

Garlic Oil, Alfredo Sauce, Mozzarella Cheese, Sauteed Wild Mushroom with Fresh Arugula and Truffle Oil

Salads

Greek Salad \$16

Romaine Lettuce, Crisp Cucumbers, Black Olives, Grape Tomatoes, , Red Onions, Green Peppers, Feta Cheese, Oregano & Greek Dressing

Add Chicken \$9 Add Shrimp \$11 Add Salmon \$15

Caesar Salad \$14

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Add Chicken \$9 Add Shrimp \$11 Add Salmon \$15

Riverview Roasted Beet Salad \$16

Locally Sourced Heirloom Roasted Beets, Goat Cheese Crumbles, Grape Tomatoes Dressed with House Crafted White Balsamic Vinaigrette

Add Chicken \$9 Add Shrimp \$11 Add Salmon \$15

Handhelds

Florida BLT Chicken Sandwich \$17

Pan Seared Chicken Breast, Bacon, Lettuce, Tomato, Muenster Cheese, & Citrus Aioli on House-Baked Portuguese Roll
Served with Shoestring Fries

Skye Burger \$19

Cheddar Cheese, Lettuce, Tomato, Onion, Bacon, Brioche Bun *Served with Shoestring Fries*

**For every Skye Burger sold \$1 will be donated to the Johns Hopkins All Children's Hospital*

Vegetarian Burger \$19

Vegan Pea Protein, Lettuce, Tomato, Onion, Brioche Bun

Served with Cinnamon Sugar Sweet Potato Fries

Chicken Quesadilla \$15

Diced Chicken, Shredded Quesadilla Cheese, Scallions
Served with Salsa & Sour Cream

Cheese Quesadilla \$14

Shredded Quesadilla Cheese,
Served with Salsa & Sour Cream

Mains

Coconut & Tomato Curry Shrimp \$29

Shrimp served with Coconut & Tomato Curry Sauce, Seasoned White Rice, Toasted Naan Bread

Asian Infused Quinoa Stir-Fry \$18

Quinoa, Egg, Peas, Carrots, Sesame Asian Sauce
Add Chicken \$9 Add Shrimp \$11 Add Salmon \$15

Huli Huli Salmon \$33

8oz Pan Seared Marinated Salmon, House Crafted Pineapple Teriyaki Glaze, Chef's French Onion Rice, Asparagus & Baby Carrots

Airway Meatloaf \$25

Chef's Own Crafted Meatloaf Recipe served over Mashed Potatoes, Asparagus, Carrots & Mushroom Sherry Sauce

Peruvian Style Lo-Mein \$20

Egg Noodle Pasta, Onions, Carrots, Mushrooms, Peppers, Spiced Peruvian Stir Fry Sauce Garnished with Sesame Seeds & Scallions
Add Chicken \$9 Add Shrimp \$11

Beef Tips with Confit Potato Hash \$30

Sauteed Tenderloin Beef Tips served with House Crafted Confit Fingerling Potatoes and Vegetable Hash topped with house-made Gravy

JJ's Asian Infused Ribs \$28

Whole Rack Baby Back Ribs, with Asian 5 Spice served with House Crafted BBQ Sauce, Shoestring Fries & Coleslaw

Dessert

Chocolate Bourbon Cake \$10

Dark Chocolate and Bourbon Cake Garnished with Whipped Cream & Macerated Berries

Crème Brûlée Cheesecake \$10

Served With Macerated Berries

El Toro Coconut Flan \$8

Served With Caramel Sauce

For parties of 6+ an 18% gratuity will be added.

Please inform your server of any allergies.. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR HOTEL IS CASHLESS. WE ACCEPT CREDIT & DEBIT CARDS, OR ROOM CHARGES FOR HOTEL GUESTS



Champagne/Sparkling Wine

	<u>6oz / 9oz / Btl</u>
Mionetto Prosecco	15 / 22 / 54
Chandon Brut	19 / 28 / 70
Chandon Brut Rosé	19 / 28 / 70
Veuve Clicquot Brut	150

White Wine

	<u>6oz / 9oz / Btl</u>
Fleurs de Prairie Rosé	13 / 19 / 48
DAOU Rosé	60
Chateau St. Michelle Riesling	13 / 19 / 48
Brancott Sauvignon Blanc	14 / 20 / 50
Kim Crawford Sauvignon Blanc	17 / 25 / 62
*Canyon Road Pinot Grigio	11 / 16 / 36
Pighin Pinot Grigio	16 / 23 / 58
Santa Margherita Pinot Grigio	72
*Canyon Road Chardonnay	11 / 16 / 36
Kendall Jackson Chardonnay	15 / 22 / 54
Sonoma-Cutrer Chardonnay	18 / 27 / 68
Wente Vineyards Chardonnay	64

Red Wine

	<u>6oz / 9oz / Btl</u>
*Line 39 Pinot Noir	12 / 17 / 42
Meiomi Pinot Noir	17 / 25 / 62
Argyle Pinot Noir	70
Alamos Malbec	15 / 22 / 54
Palisades Red Blend	17 / 25 / 62
J. Lohr Pure Paso Red Blend	74
*Canyon Road Merlot	11 / 16 / 36
J. Lohr Merlot	16 / 23 / 58
St. Francis Merlot	70
*Canyon Road Cabernet Sauv.	11 / 16 / 36
Franciscan Cabernet Sauvignon	15 / 22 / 54
Chateau Ste. Michelle Cabernet	17 / 25 / 62
Roth Cabernet Sauvignon	74
The Hess Collection Cabernet Sauvignon	98

Domestic Beer

\$7.00
Michelob Ultra
Bud Light
Miller Lite
Coors Light
Budweiser
Yuengling

Import Beer

\$8.00
Corona Light
Corona Extra
Modelo
Heineken

Local/Craft

Blue Moon \$8
Cigar City Jai Alai \$9
Guinness \$9.25

Seltzers

Truly Hard Seltzer \$8
High Noon \$8
Canteen Vodka Soda \$10
Cantina Tequila Soda \$10

Non-Alcoholic

\$7.50
Heineken 0.0

Draft Beers

* Inquire for Selections *

16 oz / 20 oz

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Must be 21+ to order alcohol, valid ID may be required

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