



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

Wings \$18

8 Bone-In Wings

Choice of: Buffalo, House Crafted Korean BBQ or Plain

Includes one side of Ranch or Blue Cheese

Loaded Potato Crowns \$14

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

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

Pizzas

Mozzarella & Basil Pizza \$15

10" Pizza Crust, House Made Marinara Sauce, Fresh Sliced Mozzarella Cheese, Basil

BBQ Chicken Bacon Ranch Pizza \$17

10" Pizza Crust, Alfredo Sauce, Mozzarella Cheese, Diced Chicken, Bacon, Shaved Onions, BBQ Sauce, Ranch Dressing

Pepperoni Pizza \$16

10" Pizza Crust, House Made Marinara Sauce, Shredded Mozzarella Cheese, Sliced Pepperoni

Salads

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

Greek Salad \$16

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

Caesar Salad \$13

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Riverview Roasted Beet Salad \$16

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

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 \$13

Shredded Quesadilla Cheese served with Salsa & Sour Cream

Mains

Coconut & Tomato Curry Shrimp \$28

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

Asian Infused Quinoa Stir-Fry \$16

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

Huli Huli Salmon \$32

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

Airway Meatloaf \$24

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

Peruvian Style Lo-Mein \$18

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 \$29

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

Desserts

Chocolate Bourbon Cake \$10

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

Crème Brulé 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.