

Appetizers

Fried Calamari \$14

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 \$15

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 Sidewinder Potatoes \$14

Seasoned Sidewinder Potatoes, Diced Tomatoes, Bacon, Shredded Cheese, Jalapeno, and Green Onion topped with House BBQ & Ranch

Pan Fried Potstickers \$14

Pan Seared Chicken Dumplings with Ponzu Sauce

Salads

Greek Salad \$14

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

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

Caesar Salad \$11

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

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

Sunshine Tuna Bowl \$22

Fresh Tuna Saku Seasoned with Citrus Truffle Soy, Shredded Lettuce, Tomatoes, Cucumbers, Pineapple, Quinoa, Shredded Carrots, topped with Spicy Mayo

Pizzas

Mozzarella & Basil Pizza \$14

10" Pizza Crust, House Made Marinara Sauce, Fresh Sliced Mozzarella Cheese, Basil *(gluten friendly upon request)*

BBQ Chicken Bacon Ranch Pizza \$16

10" Pizza Crust, Alfredo Sauce, Mozzarella Cheese, Diced Chicken, Bacon, Shaved Onions, BBQ Sauce, Ranch Dressing *(gluten friendly upon request)*

Handhelds

Florida BLT Chicken Sandwich \$17

Pan Seared Chicken Breast, Bacon, Lettuce, Tomato, Muenster Cheese, & Citrus Aioli *Served with Sidewinder Potatoes*

Skye Burger \$19

Cheddar Cheese, Lettuce, Tomato, Onion, Bacon, Brioche Bun *Served with Sidewinder Potatoes*

**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 Sidewinder Potatoes*

Steak Quesadilla \$14

Sliced Steak, Peppers & Onions, Chihuahua Cheese, Salsa & Sour Cream

Cheese Quesadilla \$11

Chihuahua Cheese, 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 \$14

Quinoa, Egg, Peas, Carrots, Sesame Asian Sauce

Add Chicken \$9 Add Shrimp \$11 Add Marinated 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 & Truffle Infused Gravy

Gemelli a la Carbonara \$23

Gemelli Pasta, Diced Tomatoes, Peas, House Crafted Alfredo Sauce, Chopped Bacon served with Breadsticks

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

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.

Red Wine

	<u>6oz / 9oz / Btl</u>
*Line 39 Pinot Noir	11/16/38
Meiomi Pinot Noir	14/21/50
Argyle Pinot Noir	64
Alamos Malbec	12/17/42
Palisades Red Blend	15/22/54
J. Lohr Pure Paso Red Blend	58
*Canyon Road Merlot	9/14/30
J. Lohr Merlot	15/22/54
St. Francis Merlot	62
*Canyon Road Cabernet Sauvignon	9/14/30
Chateau Ste. Michelle "Indian Wells" Cab.	12/17/42
Franciscan Cabernet Sauvignon	15/22/54
Roth Cabernet Sauvignon	64
The Hess Collection Cabernet Sauvignon	82

White Wine

	<u>6oz / 9oz / Btl</u>
Fleurs de Prairie Rosé	13/18/46
DAOU Rosé	52
Chateau St. Michelle Riesling	12/17/42
Brancott Sauvignon Blanc	13/18/46
Kim Crawford Sauvignon Blanc	16/23/58
*Canyon Road Pinot Grigio	9/14/30
Pighin Pinot Grigio	15/22/54
Santa Margherita Pinot Grigio	62
*Canyon Road Chardonnay	9/14/30
Kendall Jackson Chardonnay	14/19/50
Sonoma-Cutrer Chardonnay	17/25/62
Wente Vineyards Chardonnay	56

Champagne/Sparkling Wine

	<u>6oz / 9oz / Btl</u>
Mionetto Prosecco	11/16/38
Chandon Brut	15/22/54
Chandon Brut Rosé	15/22/54
Veuve Clicquot Brut	150

Domestic Beer

\$6.75
Michelob Ultra
Bud Light
Miller Lite
Coors Light
Budweiser
Yuengling

Import Beer

\$7.75
Corona Light
Corona Extra
Modelo
Heineken

Seltzers

Truly Hard Seltzer \$8
High Noon \$8
Canteen Vodka Soda \$9
Cantina Tequila Soda \$9

Non-Alcoholic

\$7.50
Heineken 0.0
<u>Local/Craft</u>
Blue Moon \$8
Cigar City Jai Alai \$9
Guinness \$9.25

Draft Beers

* Inquire for Selections *
16 oz / 20 oz

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

All Beer & Wine are listed from light bodied to heavy bodied

Must be 21+ to consume or purchase alcohol, ID will be required