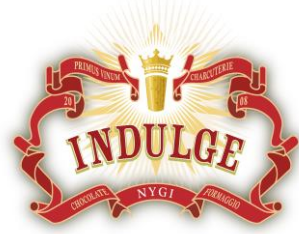


Welcome to the

# Skylight

bar and bistro

Presented to you by



## OPENING ACT

### Hummus and Pita

Warm pita bread with our house made hummus. 5.50

### Shrimp Cocktail

Chilled black tiger shrimp (4) with a house made cocktail sauce. 8.00

### Pork Wings

Petite pork shanks (5) in a guava BBQ sauce. 10.25

## ACT I

*All soups and salad come with roll & butter*

### Chicken Noodle

Chicken stock with carrot, celery, onion and pasta. 7.50

### Mushroom Brie Soup

Selected spiced mushrooms simmered with shallots, sliced potatoes in a vegetarian cream enriched with brie, Swiss cheese, sherry 6.50

### Cobb Salad

Iceberg lettuce, blue cheese dressing, bacon, hard-boiled egg, ham, chicken breast, tomatoes and blue cheese 10.00

### Caesar Salad

Romaine, homemade Caesar Salad with homemade croutons 6.00  
Add grilled chicken breast 3oz 4.00

## ACT II

*Sandwiches served warm, come with a choice of: House Salad with balsamic dressing, Chips, Cole Slaw or Couscous, Add \$1 for Caesar side*

### The Italian

Prosciutto, mozzarella, roasted red peppers, basil-pesto mayo on focaccia 10.00

### The Wisconsin

Nueske's duck breast and baby Swiss on a pretzel roll with apple chutney 9.75

### The French

Ham & gruyère with whole grain mustard aioli on croissant 8.75

### The American

Shaved Turkey, baby Swiss and honey mustard on a pretzel roll 8.75

### The Veggie Wrap

Fresh assortment of fresh vegetables: carrots, mixed greens, red peppers, tomatoes, cucumbers, seasoned feta cheese, hummus spread wrapped in a spinach wrap served cold 9.50

## FEATURED ACT

### Salmon

6 oz fillet of Atlantic Salmon with a jalapeno tomatillo sauce served with mashed potato and sautéed vegetables. 13.95

### Beef Tenderloin

8oz beef tenderloin with a red wine garlic and shallot sauce served with mashed potato and sautéed vegetables. 15.95

### Pasta Primavera

Penne pasta in a creamy tomato sauce with sautéed vegetables. 12.00 Add chicken for \$3

## INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw	2.50
Couscous Mix	2.50
White Jasmine Rice	2.50
Roll & Butter	.75

## FINALE

<u>Asher's Chocolate Truffles</u>	1.50
<u>Cupcake of the Day</u>	2.00
<u>Green Tea Ice Cream</u>	4.00
<u>Chocolate Trifle "Opera" Cake</u>	6.00

## RED WINE

L'Agnostique, Merlot, France	7/28
Shannon Ridge Cabernet, Sonoma	8/32
Tercos Malbec, Argentina	8/32
Shoofly Shiraz, Australia	9/36
Dry Canyon Pinot Noir, Calif	9/36
Lucarelli Primitivo (Zinfandel) Italy	8/32

## DOMESTIC BEER

Miller Lite - Highlife - Sharps	4.25
Lakefront IPA- Riverwest Stein -	
East Side Dark - Cream City	4.50

## SPIRITS

<b>Vodka:</b> Titos- Ketel One - Ketel One Citroen	
<b>Gin:</b> Death's Door - Hendricks	
<b>Brandy:</b> Korbel - Hennessy	
<b>Scotch:</b> Clan McGregor - Glen Fiddich 12	
<b>Whiskey:</b> Jack Daniels- Canadian Club	
<b>Rye Whiskey:</b> James Oliver	
<b>Irish Whiskey:</b> Tullamore Dew	
<b>Misc:</b> Southern Comfort	
<b>Bourbon:</b> Jim Beam - Maker's Mark - Woodford	
<b>Rum:</b> Don Q White Rum - Appleton VX Dark Black Beard Spiced Rum	
<b>Tequila:</b> 1800 Silver	7.00 - 10.00

## PRE-SHOW/INTERMISSION

Chips, Assorted	2.00
Cupcake	2.00
Chocolate Truffles	1.50
Cookies	1.75

## NON-ALCOHOLIC BEVERAGES

Coffee	2.00
Coke, Diet Coke, Sprite	2.00
Ice Tea, Ginger Ale, Lemonade	2.00
Hot Tea/ Espresso/ Milk	2.00
Cappuccino, Latté, Hot Chocolate	3.00
Cranberry, Tomato, Orange, Pineapple, Grapefruit	2.00
Root beer	3.50
San Pellegrino	10 oz 2.25
<i>We serve Collective Coffee and Illy Espresso</i>	

## WHITE WINE

L'Agnostique, Chardonnay, France	7/28
Colli Euganei Pinot Grigio, Italian	8/32
Milbrandt Riesling, Washington	7/28
Cono Sur Sauvignon Blanc, Chile	8/32
Douglass Hills White Zinfandel, Calif.	6/24
Sparkling Wine, California	7/28

## IMPORTED BEERS

Amstel Light/Heineken	5.00
Sapporo 12oz	5.50

## CORDIALS

Campani - Kahlua -
Irish Cream - Grand Marnier
Amaretto Luxardo - Frangelico

*-20% Gratuity for parties of 6 or more will be added.*

*-Pre-order your intermission beverages and snacks- welcomed.*

*-Menu Subject to change*

*We do on and off premise catering. Contact us at [info@getindulge.com](mailto:info@getindulge.com) A Bianchini Experience*