

Welcome to the

Skylight

bar and bistro

OPENING ACT

Salmon Croquette

3 Salmon Croquettes served with garlic aioli 7.00

Pomme Frites

French fries with roasted garlic aioli 5.00

Pâté et Fromage

1 oz each of chèvre, brie, gruyère and pâté from France, water crackers, cherries. 10.00

ACT I

All soups and salad come with roll & butter

French Onion

Traditional French onion soup, topped with gruyère 7.00

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 5 oz 4.25

- For gluten free options, please ask.
- Now you can take beverages into both the Cabot and Studio Theaters! Just ask for special sippy cup for Cabot.

Presented to you by



ACT II

Sandwiches served warm, come with a choice of: House Salad with balsamic dressing, Chips, Cole Slaw or Quinoa salad

The Italian

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

The Wisconsin

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

Sunday Egg Sandwich

Scrambled Eggs on a toasted croissant with cheddar cheese slice. Available Sundays only with choice of side above 6.25

FEATURED ACT

Beef

6 oz braised short rib, red wine reduction sauce, mushroom, smoked bacon served with mashed potatoes 15.00

Pasta

Cheese ravioli, sage brown butter sauce, drizzled in truffle oil 14.00

Fish

Sauteed trout with butter, shallots, honey glazed carrots and mashed potatoes 15.00

INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw	2.50
Quinoa Salad	3.00
Mashed Potatoes	3.00
Roll & Butter	.75

FINALE

<u>Ashers Chocolate Truffles</u>	1.50
<u>Cupcake of the Day</u>	2.00
<u>Chocolate Trifle "Opera" Cake</u>	6.00
<u>Turtle Cheese Cake</u>	7.00

RED WINE

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

DOMESTIC BEER

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

SPIRITS

Vodka: Titos- Ketel One - Ketel One Citroen	
Gin: Death's Door - Hendricks	
Brandy: Korbel - Hennessy	
Scotch: Clan McGregor - Glenfiddich 12	
Whiskey: Jack Daniels- Canadian Club	
Rye Whiskey: James Oliver	
Irish Whiskey: Tullamore Dew	
Misc: Southern Comfort	
Bourbon: Early Times - Maker's Mark - Woodford	
Rum: Don Q White Rum - Appleton VX Dark	
Sailor Jerry Spiced Rum,	
Tequila: 1800 Silver	7.00 - 10.00

PRE-SHOW/INTERMISSION

Chips, Assorted	2.00
Cupcake	2.00
Chocolate Truffles	1.50
Cookies	1.75

NON-ACHOHOLIC 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 Colectivo Coffee and Illy Espresso</i>	

WHITE WINE

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

IMPORTED BEERS

Amstel Light/ Heineken	5.00
------------------------	------

CORDIALS

Campari - Kahlua -
Irish Cream - Grand Marnier
Amaretto 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
A Bianchini Experience*