

SKYLINES *Happy Valentine's Day!!*

Appetizers

- stuffed portabello ~ with goat cheese, herbed tomato relish and mini croutons with balsamic glaze 8*
- salmon dip ~ served cold with cream cheese and fresh herbs, garlic pita points 7*
- bleu cheese chips ~ handmade chips, warm bleu cheese sauce, bacon & green onions 6*
- artichoke dip ~ spinach, cream cheese and parmesan cheese with herb crisps 7*
- pound of wings ~ tossed in hot sauce with celery and bleu cheese dressing 7*
- calamari ~ lightly battered & flash fried then drizzled with honey and balsamic glaze 7*
- bbq shrimp ~ sautéed in sweet baby ray's BBQ sauce with creamy coleslaw 8*
- seared ahi tuna ~ served with crispy wonton chips, wakame and soy ginger dressing 10*
- southwest crab cakes ~ served on roasted corn & black bean salsa with chipotle aioli
tossed in chipotle and lime marinade with spicy cocktail sauce 11*

Entrees

- Dijon Crusted Pork Tenderloin ~ garlic mashed and vegetable medley 14*
- Seafood Fra Diavolo ~ scallops, shrimp, clams and calamari with SPICY marinara sauce 18*
- Ahi Tuna ~ black sesame crusted with a soy ginger dressing, sautéed vegetables and risotto 19*
- Stuffed Chicken ~ seasoning, cream cheese and baby spinach panko breaded
with dijon parmesan sauce, garlic mashed and veg medley 13*
- Seafood Portofino ~ shrimp, scallops and calamari with sautéed spinach and a rose sauce
tossed with linguini or served over creamy risotto 18*
- Bourbon Pecan Salmon ~ freshly cut salmon sautéed and topped with a bourbon pecan glaze,
sweet potato mousse and vegetable medley 18*
- Crab Stuffed Mahi Mahi ~ lump crabmeat with tri color peppers served over creamy risotto
with fresh blackberry salsa and a shiraz reduction 19*
- 8 oz. Filet Mignon ~ seasoned and grilled with garlic mashed potatoes,
vegetable medley and your choice of a small salad 23*
- Ribeye ~ 12 ounces, seasoned and grilled with garlic mashed potatoes,
vegetable medley and your choice of a small salad 23*

Desserts

Red Velvet Cheesecake

with cream cheese icing on a chocolate crust

Peanut Butter Pie

on a chocolate crust

Key Lime Parfait

With white chocolate pistachio bark

Crème Brulee

with Madagascar vanilla beans

