

Skyview Restaurant & Lounge

Small Plates

Italian Meatball	\$15
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
Grilled Shrimp Tacos	\$19
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Chicken Wings	\$21
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$14
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$12
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$21
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub steak +\$5 sub shrimp +\$5	
Skyview Sampler	\$21
Chicken wings, chicken tenders and mozzarella sticks with dipping sauces	

Handhelds

Served with choice of fries, chips

Turkey Club	\$21
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$23
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$22
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$22
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$19
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$22
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
IMPOSSIBLE® Burger 	\$19
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Chicken Philly Sandwich	\$19
Sliced chicken breast , sautéed peppers and onions with melted provolone on toasted hoagie roll	

Salads & Soup

Soup du Jour	\$10
Ask your server for today's offering	
Garden Salad  	\$10
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Sesame Ginger Salad	\$27
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Chicken Salad	\$17
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	
Caesar Salad	\$13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$7 shrimp +\$10 salmon* +\$12 steak* +\$12	

Mains

Pan Seared Salmon* 	\$39
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$35
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$29
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
New York Strip, 12 oz.* 	\$45
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Chicken Parmesan	\$28
Breaded chicken breast, marinara, mozzarella cheese, over penne pasta	

Desserts

Cheesecake 	\$8
Classic New York-style cheesecake	
Chocolate Cake 	\$8
Chocolate cake with chocolate frosting	
Carrot Cake	\$8
With cream cheese frosting	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

For parties of 6 or more, a 20% service charge will be automatically added to the bill.

Room Service Available 5:00 PM - 10:30 PM: Dial 2031 on your room phone to order

All orders have a 3 delivery charge + 20% service charge automatically added.



Gluten Free



Vegetarian



Vegan

Evening

Signature Cocktails

Margarita	\$15
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$15
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$15
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$15
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$15
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Cherry Cola Old Fashioned	\$15
Traveller Whiskey, house-made cherry cola syrup, Angostura, cardamom bitters	

Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$10
Modelo Especial	ABV 4.6% MEX	\$10
Samuel Adams Seasonal	ABV 4.9% MA	\$10
Miller Lite	ABV 4.2% WI	\$10
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$9
Blue Moon	ABV 5.4% CO	\$9
Heineken	ABV 5.0% AMS	\$9
New Belgium Fat Tire Ale	ABV 5.2% CO	\$9
Kona Big Wave	ABV 4.4% HI	\$9
Athletic Brewing Run Wild IPA	ABV 0.4% CT	\$9
BEYOND BEER		
Gin & Juice Citrus by Dre & Snoop	ABV 5.0% NY	\$10
High Noon Assorted Flavors	ABV 4.5% CA	\$10
High Noon Vodka Seltzer	ABV 4.5% CA	\$10

Zero Proof

Cranberry Refresher <i>(non-alcoholic)</i>	\$10
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	
Blueberry NO-jito <i>(non-alcoholic)</i>	\$10
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$14 \$48
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$14 \$50
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$14 \$40
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$14 \$48
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$14 \$52
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$14 \$50
<i>California</i>	
La Crema Chardonnay	\$14 \$48
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$14 \$54
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$14 \$48
<i>Vin de France, NV</i>	
Avaline Rose	\$14 \$48
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$14 \$54
<i>California</i>	
House of Brown Red Blend	\$14 \$48
<i>Lodi, California</i>	
Conundrum Red Blend	\$14 \$52
<i>California</i>	
Liberty School Cabernet Sauvignon	\$14 \$48
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$14 \$48
<i>Sonoma, California</i>	