

## Dinner

**Soup Of The Day** (5)**Steamed BBQ Pork Bun** -ginger braised pork, pickled cucumber, cilantro, carrot, mint (9)**Mussels Provencal** – tomato, herb, mushroom, roasted red pepper, grilled french bread (9)**Seafood Martini** – jumbo shrimp, lump crab, citron vodka cocktail sauce (11)**Lobster Macaroni and Cheese**- three cheese, truffle butter crunch (11)**Crispy Calamari**–toasted garlic, crushed red pepper, olive, caper, tomato sauce (8)**Pan Roasted Crab Cake** –black pepper aioli, butter melted leeks, chive oil (9)**Black Pepper Seared Shrimp**- papaya mint chutney, coconut scented basmati rice, passion fruit drizzle (9)**Lump Crab & Avocado Tower**- ruby red grapefruit vinaigrette, mesclun greens (13)**SALADS****Mesclun Salad** – aged sherry vinaigrette, frizzled onions (4)**Roasted Beet Salad** – arugula, red onion, clementines, goat cheese, roasted garlic walnut drizzle (7)**Skylark Salad** – mesclun greens, pears, red onion, sun-dried cranberries, candied pecans, crumbled blue cheese, honey sherry dressing (7)**Greek Salad** (Authentic) – vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep’s milk feta (8)**Seared Chicken Salad** – mesclun greens, orange segments, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)**Caesar Salad** – crisp romaine, shaved parmesan, croutons, Caesar dressing (7) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 6)**Mediterranean Chopped Salad** –mixed greens, grilled chicken, mozzarella, olives, artichokes, roasted peppers, almonds, tomatoes, bleu cheese (14)**MAIN COURSE****WINE SUGGESTIONS****Enjoy \$5 Off Any Bottle Of Wine With Two Entrees (limited time)****Pan Seared Whole Bronzini**- grapefruit vinaigrette, papaya cucumber relish, green beans, rice medley (24)**Southwest Chipotle Grilled Chicken** – fresh corn, tomatillo salsa, black beans & dirty rice (17)**Thai Pan Seared Atlantic Hake**- Thai red curry sauce, turmeric rice and baby bok choy (17)**Filet Mignon & Shrimp**- mushroom port wine reduction, Yukon gold mashed potatoes, asparagus (24)**Seared Mahi Mahi**- apple-citrus relish, whipped potatoes, asparagus, balsamic reduction (22)**Mediterranean Pasta** – artichokes, roasted red bell peppers, kalamata olives, baby arugula, fresh plum tomato, basil pesto sauce, fettuccine (16)**Korean BBQ Pork** –pork tenderloin, kimchi fried rice, bok choy (17)**Chicken Gouda**- porcini mushroom risotto, asparagus, roasted chicken jus (17)**Cavetelli** -hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra-virgin olive oil (16)**Roast Chicken** - roasted shallot thyme jus, boursin cheese stuffed potato, french beans (17)**Vietnamese Lemon Grass Chicken** - basmati rice, vegetable stir-fry (17)**Fish & Chips** – hand-cut malt vinegar fries, down-east coleslaw, tartar sauce (17)**French Onion Pork Chop**- gruyere cheese, caramelized onions, beef jus, whipped potatoes, asparagus (18)**Portuguese Shrimp & Linguine** – chorizo sausage, shrimp, scallops, garlic-saffron-tomato broth (18)**Sautéed Shrimp & Scallops**– meunière sauce, roasted potatoes, poached asparagus (20)**Five-Spice Salmon**-basmati rice, gingered vegetables (20)**Grilled Rib Eye Steak**- cream spinach, butter poached fingerling potatoes (23)**Chicken Parmesan** - linguine, marinara sauce (16)**Braised Short Ribs** – porcini mushrooms, barolo sauce, potato puree, broccoli (22)**Roasted Eggplant Provencal** – zucchini, yellow squash, tomato, mushroom, mozzarella cheese, herb cous cous (15)**Tarragon Seared Flounder** - tarragon beurre blanc, sauté baby spinach, pan roasted fingerling potato (18)Muscadet, **Chat. De L’oiseliniere** 6-Albarino, **Salneval** 7-Riesling, **Two Prince** 6-Cab. Sauvignon, **Stephen Vincent** 8-Sauvignon Blanc, **Frenzy** 7-Chianti, **Cetamura** 7-Sauvignon Blanc, **Frenzy** 7-Beaujolais, **Chat. De Pizay** 7Chianti,, **Cetamuri** 7-Syrah, **Les Grandes Cabanes** 7-Riesling, **Two Prince** 6-**Bass Ale** 4.25Malbec, **Jean Bousquet** 7-Albarino, **Salneval** 7-Chardonnay, **Cartlidge & Brown** 6-Riesling, **Two Prince** 6-Malbec, **Jean Bousquet** 7-Cab. Sauvignon, **Stephen Vincent** 8-Cab. Sauvignon, **Stephen Vincent** 8-Beaujolais, **Chat. De Pizay** 7-Chardonnay, **Cartlidge & Brown** 6-**CLASSIC STARTERS****Baked Spinach, Artichoke & Cheese Dip** - tri-color tortilla chips (8)**Coconut Chicken** orange chili sauce (7)**Chicken Fingers** - honey mustard sauce (7)**Chesapeake Bay Crab Dip** –Peekytoe

crab, Chesapeake Bay seasonings, pita chips (10)

**Sampler Platter** - potato boats, buffalo chicken wings, chicken fingers (12)**Buffalo Chicken Wings** - bleu cheese dressing (7)**Homemade Mozzarella Triangles** - lightly breaded, marinara sauce (7)**Potato Boats** - monterey jack and cheddar cheese, bacon, sour cream, chives (8)**Chipotle Shrimp Quesadilla** - monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (10)**Blackened Chicken Quesadilla**- monterey jack and cheddar cheese, sour cream, pico de gallo (9)**FINEST BURGER CHOICES****Certified Angus Beef** ground sirloin served on a homemade sesame seed brioche roll;100% freshly **ground turkey** served on a brioche roll; Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread

Served with coleslaw, pickle and French fries or greens tossed in balsamic vinaigrette

**St. Louis**- sautéed onions, mushrooms, mozzarella (10)**Greek** - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (10)**Mexicali** - monterey jack and cheddar, avocado, pico de gallo (10)**Cuban**- cuban marinated slow roasted pork, sliced ham, pickle, red onion, American cheese (11)**Au Poivre**- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (11)**Short Rib**- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)**Steak House**- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (11)**Grilled Vegetable Napoleon Burger**- sliced portabella, zucchini, eggplant, tomato and fresh mozzarella, herb sherry Dijon vinaigrette, brioche roll (9)**Lemongrass Marinated Turkey Burger** –grilled pineapple- mango salsa, sweet potato fries (9)**SANDWICHES & WRAPS**

Served on homemade artisanal bread with coleslaw, pickle and French fries or mesclun greens with balsamic vinaigrette

**Yankee Wrap** - buffalo chicken, lettuce, celery, bleu cheese dressing (9)**Caesar Wrap** - grilled chicken, croutons, romaine, caesar dressing (8)**Albacore Tuna Salad Sandwich** - toasted rye (8)**City Grill**-pastrami, swiss, tomato, bacon, coleslaw, russian dressing, rye bread (11)**Texas BBQ Pulled Pork Sandwich**- slow roasted pork, cheddar cheese, toasted brioche roll, fried pickle (10)**Smoked, Slow Roasted Pork Loin Sandwich** – cornichon dijonnaise, shaved red onion, manchego cheese, griddle toasted sesame semolina (10)**Shaved Rib-eye Sandwich** - provolone, sautéed onions, mushrooms, ciabatta (9)**Tuscan Sandwich** –sopressata, cappicola, provolone, mixed greens, sundried tomato relish, shallot vinaigrette, ciabatta (11)**Vietnamese Salmon Sandwich** – lemongrass marinated salmon, shredded carrot, daikon, fresh cilantro, sesame semolina baguette (10)**Argentine Baguette** – grilled top sirloin, spice rub, onions, romaine, chimichurri (10)**Southwest Gyro**- chicken, chorizo, lettuce, pico de gallo, fire-roasted jalapeno and cilantro tzatziki (10)**Chicken Waldorf Salad Sandwich** - lettuce, walnuts, apples, celery, toasted 9-grain (8)**Jamaican Sliced Pork Loin Sandwich** – caribbean style barbeque sauce, semolina baguette, sweet potato fries (10)**Slow-Roasted Beef Sandwich** – sour cream- horseradish mayonnaise, lettuce, tomato, red onion, ciabatta (10)**Thanksgiving Sandwich** – hand-carved turkey, cranberry compote, bread stuffing, raisin flax seed bread, turkey gravy, sweet potato fries (10)**Roast Turkey B.L.T.** –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)**Classic Fish Taco** – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)**Full Breakfast Menu Always Available****If You Don’t See it, Just Ask****James Beard “Best Chef” 2001****Printed On Recycled Paper and Recycled Again****Chef Craig Shelton inspired menu**

## SKYLARK COCKTAILS

|   |    |   |    |
|---|----|---|----|
| <b>Skylark Iced Tea</b>   | 7- | <b>Sangria</b>  | 8- |
| Sweet Tea Vodka, Muddled Lemon, H <sub>2</sub> O  |    | Red Wine, Brandy, Fresh Seasonal Fruit                          |    |
| <b>Carolina Tea</b>   | 8- | <b>Riesling Sangria</b>   | 8- |
| Vodka, Southern Comfort, Captain Morgan, Peach Schnapps and cranberry juice                         |    | Riesling, Brandy, Fresh Summer Fruit and Fresh Squeezed Juices  |    |
| <b>Voodoo Juice</b>   | 8- | <b>Margarita on the Rocks</b>                                   | 7- |
| Malibu rums (coconut, pineapple, mango and banana) with tropical juices topped with a Myers floater |    | Traditional, Raspberry, Strawberry, Pomegranate (frozen add 1-) |    |
| <b>The MelAnia</b>  | 8- | <b>Tennessee Tea</b>  | 8- |
| Stoli Razz, Crushed Red Grapes, Champagne   |    | Jack Daniels, SoCo, Black Tea                                   |    |

## WINES BY THE GLASS

The wines are listed from light and fruit forward to rich and full bodied

|  |        |   |        |
|--|--------|---|--------|
| <b>SPARKLING</b>   |        | <b>ROSÉ</b>   |        |
| #100 Prosecco, D.O.C.G., <b>Vincenzo Toffoli</b> , Italy     | 7-/28- | #150 <b>Domaine Houchart</b> , Cotes de Provence, France      | 7-/28- |
| <b>WHITES</b>  |        | <b>REDS</b>   |        |
| #200 White Zinfandel, <b>Beringer</b> , California           | 6-/24- | #500 Beaujolais, <b>Château de Pizay</b> , Beaujolais, France | 7-/28- |
| #210 Riesling, <b>Two Princes</b> , Nahe, Germany            | 6-/24- | #510 Pinot Noir, <b>Mandolin</b> , Monterey, California       | 9-/36- |
| #220 Albarino, <b>Salneval</b> , Salnes Valley, Spain        | 7-/28- | #520 Syrah, <b>Les Grandes Cabanes</b> , Rhone, France        | 6-/24- |
| #230 Muscadet, <b>Chat. De L'oiseliniere</b> , Loire, France | 6-/24- | #530 Merlot, <b>Casas Patronales</b> , Chile                  | 6-/24- |
| #240 Pinot Grigio, <b>di Leonardo</b> , Giulia, Italy        | 6-/24- | #550 Chianti, <b>Coltibuono Cetamura</b> , Tuscany, Italy     | 7-/28- |
| #250 Sauvignon Blanc, <b>Frenzy</b> , Marlborough, NZ        | 7-/28- | #560 Malbec, <b>Jean Bousquet</b> , Mendoza, Argentina        | 7-/28- |
| #260 Chardonnay, <b>Cartlidge &amp; Brown</b> , California   | 6-/24- | #570 Cabernet Sauvignon, <b>Stephen Vincent</b> , California  | 7-/28- |

## WINES BY THE BOTTLE

### SPARKLING WINES

|  |     |  |      |
|--|-----|--|------|
| #105 Champagne, Brut, <b>Taittinger</b> , France     | 65- | #130 Champagne, " <i>La Fleur</i> ", <b>Perrier Jouët</b> , France | 175- |
| #110 Champagne, Brut, <b>Veuve Clicquot</b> , France | 80- | #120 Rose, <b>Veuve Cliquot</b> , France                           | 90-  |

### WHITES

|  |     |
|--|-----|
| #300 Viognier, <b>Fess Parker</b> , Sonoma County                        | 37- |
| #305 Riesling Spätlese, <b>Selbach-Oster</b> , Mosel, Germany            | 39- |
| #315 Pinot Grigio, <b>Santa Margherita</b> , Italy                       | 49- |
| #320 Sauvignon Blanc <i>Redwood Ranch</i> , <b>Gary Farrell</b> , Sonoma | 42- |
| #325 Sylvaner, <b>Köfererhof</b> , Alto Adige, Italy                     | 30- |
| #330 Sauvignon Blanc, <b>Château Turcaud</b> , Bordeaux                  | 35- |
| #340 Côtes du Rhône, <b>Les Grandes Vignes Du Roy</b>                    | 38- |
| #350 Marsanne, <b>Tahbilk</b> , Victoria, Australia                      | 36- |
| #355 Chardonnay, <b>Kistler</b> , Sonoma                                 | 70- |
| #360 Chardonnay, <b>Foley Estate</b> , Santa Barbara                     | 48- |
| #365 Chardonnay, <b>Gary Farrell</b> , Napa Valley                       | 56- |

### REDS

|  |     |
|--|-----|
| #650 Cabernet Sauvignon, <b>Chateau St. Jean</b> , Sonoma                | 89- |
| #605 " <i>Les Graves</i> ", <b>Dom. Fabrice Gasnier</b> , Chinon, France | 45- |
| #645 Red Blend, " <i>Nachise</i> ", <b>Arizona Stronghold</b> , Arizona  | 50- |
| #615 Pinot Noir, <b>Big Vine</b> , California                            | 40- |
| #620 Syrah, <b>Chat. Paul Mas</b> , Languedoc, France                    | 36- |
| #625 Bordeaux, <b>Chateau Greysac</b> , Medoc, France                    | 40- |
| #630 Zinfandel, <b>Klinker Brick</b> , Lodi, California                  | 38- |
| #635 Tinto Rey, <b>Matchbook</b> , California                            | 34- |

## CRAFT BOTTLES

|  |    |  |    |
|--|----|--|----|
| <b>Rogue</b> , Dead Guy, Oregon – German Maibock               | 5- | <b>Stone</b> , IPA, California – Heavy Hopped IPA      | 5- |
| <b>Long Trail</b> , Pale Ale, Vermont – English Style Pale Ale | 5- | <b>Lagunitas</b> , IPA, California – Medium Hopped IPA | 5- |

## CRAFT DRAFT

|  |    |  |    |
|--|----|--|----|
| <b>Ommegang Witte</b> , Wheat Beer, New York – Belgium Style White   | 5- | <b>Smuttynose Old Brown Dog</b> , Brown Ale, NH – Smooth British Ale | 5- |
| <b>Troegs HopBack Amber Ale</b> , PA – Spicy, Bold and Caramel notes | 5- | <b>River Horse</b> , Summer Ale- Lambertville NJ                     | 5- |