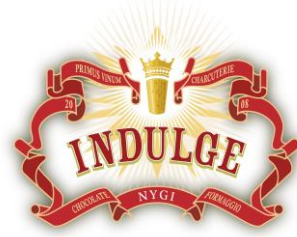


Welcome to the

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

Vodka: Titos- Ketel One - Ketel One Citroen	
Gin: Death's Door - Hendricks	
Brandy: Korbel - Hennessy	
Scotch: Clan McGregor - Glen Fiddich 12	
Whiskey: Jack Daniels- Canadian Club	
Rye Whiskey: James Oliver	
Irish Whiskey: Tullamore Dew	
Misc: Southern Comfort	
Bourbon: Jim Beam - Maker's Mark - Woodford	
Rum: Don Q White Rum - Appleton VX Dark Black Beard 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-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 A Bianchini Experience