

Welcome to the

Skylight

bar and bistro

OPENING ACT

Crab Cakes

Mini pan seared crab cakes (3) served with a chunky guacamole 5.95

Hummus

Homemade roasted hummus with garlic served with a side of Mediterranean olives and warm pitas 5.50

ACT I

All soups and salad come with roll & butter

Shrimp Corn Bisque

Sweet corn and shrimp in rich smooth broth seasoned with garlic, basil thyme and a hint of cayenne pepper and brandy 6.50

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 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

Southern Beef Stew

Beef Tenderloin, slowly simmered with carrots, peas, potatoes, tomato sauce served over white rice 13.50

Shrimp & Grits

Grits made with cheddar cheese, served with sautéed shrimp with a spicy creole sauce, peppers, onion, bacon.
If no bacon and no kick desired, please let your server know. 13.50

Pasta

Butternut Squash Ravioli, sage brown butter sauce, drizzle truffle oil 13.75

INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw/White Rice	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

RED WINE

Grayson Cellars "Lot 6" Merlot, Ca.	7/28
Shannon Ridge Cabernet, Sonoma	8/32
Tinto Negro Malbec, Argentina	9/36
Shoofly Shiraz, Australia	9/36
Underwood Cellars Pinot Noir, Oregon	9/36
Cline Zinfandel, Ca.	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 - Woodford Reserve

Rum: Don Q White Rum - Don Q Anejo
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
Perrier	10 oz 2.25

We serve Colectivo Coffee and Illy Espresso

WHITE WINE

Grayson Cellars "Lot 11" Chardonnay, Ca.	7/28
Wilhelm Walch Pinot Grigio, Italian	8/32
Douglass Hill Moscato (sweet), Calif.	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
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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