

Welcome to the

# Skylight

bar and bistro

- Now you can take beverages into both the Cabot and Studio Theaters – Just ask for plastic cup

Presented to you by



## OPENING ACT

### Pomme Frites

French fries with garlic aioli. 4.50

### Hummus

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

### Cheese Plate

1 oz brie, 1 oz goat cheese, 1 oz pate, crackers, water crackers 7.75

## ACT I

*All soups and salad come with roll & butter*

### French Onion

Traditional French onion soup topped with toast and gruyere 6.00

### 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 bleu 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.

## 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 10.25

### 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 9.75

### Sunday Egg Sandwich

Scrambled Eggs on a toasted croissant with cheddar cheese slice. Available Sundays only with choice of side above 6.75

## FEATURED ACT

### French Style Meatloaf

Baked meatloaf slice, wrapped in bacon, served with mashed potatoes and French green beans topped with gravy. 16.00

### Fish Fry

Beer battered Cod. Served with Cole Slaw and French Fries. 12.00

### Pasta

Butternut Squash Ravioli, sage brown butter sauce, drizzle truffle oil 14.00

## INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw	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 -	5.00

## SPIRITS

<b>Vodka:</b> Titos- Ketel One - Ketel One Citroen	
<b>Gin:</b> Death's Door - Hendricks	
<b>Brandy:</b> Korbel - Hennessy	
<b>Scotch:</b> Clan McGregor - Glenfiddich 12	
<b>Whiskey:</b> Jack Daniels - Canadian Club	
<b>Rye Whiskey:</b> James Oliver	
<b>Irish Whiskey:</b> Tullamore Dew	
<b>Misc:</b> Southern Comfort	
<b>Bourbon:</b> Early Times - Woodford Reserve	
<b>Rum:</b> Don Q White Rum - Don Q Anejo	
Sailor Jerry Spiced Rum,	
<b>Tequila:</b> 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

Colectivo Coffee	2.00
Cola, Diet Cola, Sprite	2.00
Ice Tea, Ginger Ale, Lemonade	2.00
Hot Tea/ Espresso/ Milk	2.00
Cappuccino, Latté, Hot Chocolate	3.25
Cranberry, Tomato, Orange, Pineapple, Grapefruit	2.25
Root beer	3.50
Perrier	10 oz 2.25

*We serve Colectivo Coffee and Illy Espresso  
Refill on coffee or sodas*

## 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	6.00
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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](mailto:info@getindulge.com) A Bianchini Experience*