

Welcome to the

Skylight

bar and bistro

"Sweeney Todd Inspired Menu"

OPENING ACT

Meat Pie

Dough pastry filled with ground beef, peas, carrots and onions fried to perfection 3.50

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 Chowder

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

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

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 10.25

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

Shepherd's Pie

Seasoned lean ground beef topped with mashed potato crust 12.75

Cheese "Pies"

Cheese ravioli with marinara 10.75
Add large shrimp(5) +10.00

Fish "Pie"

Salmon, spinach and capers in a cream sauce topped with a mashed potato crust 14.75

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>Chocolate Trifle "Opera" Cake</u>	6.00
Vanilla or Red Velvet Cupcake	2.00

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, California	8/32

DOMESTIC BEER

Miller Lite - Highlife - Sharps	4.25
Lakefront IPA- Riverwest Stein - East Side	
Dark -	5.00

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 +

PRE-SHOW/INTERMISSION

Chips, Assorted	2.00
Chocolate Truffles	1.50
Vanilla or Red Velvet Cupcake	2.00

NON-ACHOHOLIC 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
Riesling, Milbrant, Washington	9/36
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

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| Campani - 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