

Welcome to the  
**Skylight**  
 bar and bistro

Presented to you by



**OPENING ACT**

Hummus

Two types of hummus – one homemade regular and another with roasted red peppers, served with warm mini naan bread (8) 7.00  
 Extra naan bread (4) 4.00

Shrimp Cocktail

A classic – four large shrimp with homemade cocktail sauce 9.00

**ACT I**

*All soups and salad come with roll & butter*

Shrimp Corn Chowder

Creamy corn, shrimp, potatoes, onions, red peppers, cream and cheese 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

Spinach Salad

Spinach salad topped with blue cheese, pecans, cranberries with homemade balsamic dressing 8.00

Add grilled chicken breast 5 oz + 4.25  
 Add grilled shrimp (4) + 8.00

Cobb Salad

Iceberg lettuce, blue cheese dressing, bacon, hard-boiled egg, ham, chicken breast \*\*, tomatoes and bleu cheese 10.00

Caesar Salad

Romaine, creamy romano dressing with homemade croutons 6.00  
 Add grilled chicken breast 5 oz \*\* + 4.25  
 Add grilled shrimp (4) + 8.00

- 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

**ACT II**

*Sandwiches served warm unless noted, come with a choice of: House Salad with balsamic dressing, Terra Chips, Cole Slaw or Couscous*

The Italian

Prosciutto, mozzarella, roasted red peppers, basil-pesto mayo on focaccia 10.25

The Wisconsin

Nueske's Smoked 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 vegetables: carrots, mixed greens, red peppers, tomatoes, cucumbers, seasoned feta cheese, hummus spread wrapped in a spinach wrap served cold 9.75

Bagels & Lox \*\*

Thinly sliced smoked salmon, on toasted bagel, chive cream cheese, tomato, red onions, capers, open face 9.75

**FEATURED ACT**

Filet

6 oz beef filet, gravy, mashed potatoes and asparagus 19.50

Pasta Primavera

Penne pasta, hand cut vegetables (red pepper, green pepper, red onion, carrots, zucchini and yellow squash, with a light cream-wine sauce 13.50 Add shrimp (4) \$8.00

Salmon

Pan-seared salmon, topped with a sage butter brown sauce, asparagus 17.50

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw	2.50
Couscous	3.00
Mashed Potatoes	3.00
Roll & Butter	.75

## FINALE

Ashers Chocolate Truffles	1.50
Chocolate Trifle "Opera" Cake	7.00
Cupcake	2.00
Cookies	1.50
Dessert of the Day	t.b.a.

## RED WINE

Merlot, Grayson Cellars "Lot 6", Ca.	7/28
Cabernet, Shannon Ridge, Sonoma	8/32
Malbec, MDZ, Argentina	9/36
Shiraz, Shoofly, Australia	9/36
Pinot Noir, Underwood Cellars, Oregon	9/36
Zinfandel, Cline Old Vines, California	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> Bombay - Bombay Sapphire
<b>Brandy:</b> Korbel - Hennessy
<b>Scotch:</b> Dewar's - Aberfeldy 12 Year
<b>Whiskey:</b> Jack Daniels - Seagram's 7
<b>Rye Whiskey:</b> Bulleit Rye
<b>Irish Whiskey:</b> Tullamore Dew
<b>Misc:</b> Southern Comfort
<b>Bourbon:</b> Early Times - Bulleit
<b>Rum:</b> Bacardi Silver - Havana Club Anejo Sailor Jerry Spiced Rum
<b>Tequila:</b> Cazadores

7.00 +

## PRE-SHOW/INTERMISSION

Chips, Assorted	2.00
Chocolate Truffles	1.50
Cupcakes	2.00
Cookies	1.50

## 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
San Pellegrino 16 oz	4.00

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

## WHITE WINE

Chardonnay, Grayson Cellars "Lot 11", Calif.	7/28
Pinot Grigio, Prenda, Italian	8/32
Riesling, Selboch, Washington	8/32
Sauvignon Blanc, Tiki Sound, New Zealand	8/32
White Zinfandel, Coastal Vines, Calif.	6/24
Champagne, J.P. Chenet, France	8 splits

## IMPORTED BEERS

Amstel Light-Heineken	6.00
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## CORDIALS

Campani - Kahlua - Baileys' Irish Cream - Grand Marnier Amaretto - Frangelico
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- *-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*