

FIRST FLAVORS

- Tuna Bruschetta**   **14**
Italian traditional concepts turned Asian. Grilled, sliced ciabatta bread spread with an edamame purée and sweet soy aioli topped with a slice of togarashi crusted seared Ahi tuna and finished with our Asian mango salsa
- Steamed Lobster Shu Mai** **14**
Lobster dumplings steamed and served with ponzu butter, sesame seeds & scallions
- Salt and Pepper Calamari** **12**
Calamari fried in special a seasoning and spicy Aioli
- BBQ Sticky Hoisin Ribs** **12**
Crispy, tender baby back ribs tossed in a hoisin sesame glaze
- Chicken Lettuce Wrap**  **12**
Wok-seared chicken, Chinese black mushrooms, water chestnuts and scallions served with fresh crispy lettuce jammer and SKY signature ponzu sauce
- Tofu Lettuce Wraps**  **11**
Wok-seared tofu, diced red onions, black mushrooms and minced water chestnuts served with SKY signature ponzu sauce

- Crispy Crab Wontons**   **10**
Crispy wonton wrapper filled with fresh crab & cream cheese with a hint of sambal served with SKY famous lemongrass strawberry sauce
- Classic Spring Rolls** **9**
Beef, vermicelli, Napa and red sweet chili dipping sauce
- Vegetable Spring Rolls**    **9**
Julienne carrots, Napa and wood ear mushrooms with mung bean noodles and scallions served with red sweet chili dipping sauce
- Potato Rangoon**   **9**
Deep fried wonton dumplings filled with potato, scallions, cream cheese and aged cheddar cheese served with a butter chili sauce
- Edamame**  **9**
Steamed organic soybeans tossed with a hint of oil and nori salt served with a side of ponzu sauce
- Pork Gyoza** **9**
Traditional Asian pork dumpling served fried or steamed with SKY Signature ponzu sauce

CRISP GREENS

- Warm Seafood Salad** **17**
Lobster, bay scallops and shrimp sautéed in garlic and poured over a mix of arugula and romaine with red pepper, red onions and scallions and finished with tomato spears with a honey vinaigrette
- SKY Caesar Salad**  **10**
Wedge of romaine heart lettuce drizzled with Caesar Dressing, crustini topped with Parmigiano Reggiano
(*add \$2 for chicken, \$3 beef or \$4 for shrimp)

- SKY House Salad**  **9**
Fresh crisp baby arugula, shiitake mushroom, sliced strawberries, crumbled blue cheese, candied walnuts, and strawberry vinaigrette (*add \$2 for chicken, \$3 beef or \$4 for shrimp)
- Seaweed Salad**   **8**
Seaweed tossed in sesame oil, sugar vinegar, salt & pepper

NOODLES, RICE AND SIDES

- Nasi Goreng**    **15**
Stir-fried chicken & shrimp with Napa, peas, carrots, bok choy, onions, egg, sriracha and sweet soy sauce
- 5-Vegetable Fried Rice**  **11**
Brown fried rice, Napa, onions, raisins, peas and carrots
- Crab Fried Rice** **16**
Steamed rice with blue lump crab meat, garlic, egg, white pepper, scallions, and dark brown sauce

- Pad Thai Noodle**    **12**
Noodles, julienne vegetables, and Thai fish, lime paprika sauce, egg and crushed peanut
- Lo Mein**  **12**
With seasonal vegetables and Asian dark brown sauce
- Seasonal Vegetables OR Eggplant**    **12**
A selection of seasonal vegetables or eggplant and tofu wokked with an Asian dark sauce

FROM OUR WOKS

- Orange Chicken** **18**
Cubes of breaded chicken breast tossed in our tangy orange sauce over crispy noodles finished with scallions
(*add \$3 for beef or \$4 for shrimp)
- Basil Chicken** **18**
With marinated sliced chicken with onions, red and green peppers sautéed in basil garlic and wine sauce
- Curry Chicken**  **18**
Sliced chicken breast with onions, mixed peppers, pineapple and yellow curry coconut sauce (shrimp add \$4)
- Thai Chicken & Shrimp**   **20**
Sliced chicken, shrimp, bell peppers and Thai red curry sauce
- General Tao's Chicken**  **18**
Cubes of breaded chicken breast wok-seared with sweet soy, rice vinegar, ginger, garlic, red chili pods & broccoli
- Kung Pao Chicken**  **18**
Sliced chicken breast with diced carrots, celery, water chestnuts, peanuts, chili pods and Kung Pao sauce

- Sweet and Sour Panko Pork OR Chicken** **18**
Mixed peppers and onions with pineapple over panko breaded pork OR chicken and Chef's special sweet and sour sauce
- Black Pepper Beef** **20**
Sliced flank steak with cracked pepper, mixed peppers, onions and diced pineapple, Asian dark brown sauce
- Mongolian Beef** **19**
Sliced flank steak with scallions, garlic and sweet soy
- Hunan Chicken and Beef**   **20**
Sliced flank steak, julienne carrots, celery, bell peppers and scallions finished with sambal for a hint of spice
- Korean Red Chili Beef**  **18**
Sliced flank steak with green beans, scallions and red chili sauce
- Szechuan Shrimp**  **20**
Tender shrimp with asparagus, tossed in garlic, and chili paste
- Shrimp Moo Goo Gai Pan**  **20**
Tender shrimp with carrots, water chestnuts, broccoli, snow peas and shiitake mushrooms in a mild white wine sauce

SKY STEAKHOUSE

ALL STEAKS SERVED WITH HERB MASON BUTTER

Add to any Grill entrée: Grilled Prawns for \$4 ea. or 8oz. Lobster Tail for \$20 ea. or 4oz. Lobster Tail for \$10 ea.

Kansas City Steak 	50	Chef's Cut New York Strip Steak  
Bone in 20 oz. NY Strip steak grilled to perfection		12oz. \$34 16oz. \$42
Cowboy Steak 	52	Center cut strip loin steak smartly seasoned with salt & pepper, served house specialty soy, shallots, cilantro, chili and butter sauce
Frenched bone in grilled 20 oz. rib eye steak		
Surf & Turf 	46	Center Cut Filet Mignon  
Broiled 8 oz. lobster paired with a grilled 8 oz. filet mignon and shiitake demi-glace		8oz. \$36 12oz. \$44 16oz. \$52
Wagyu Burger	16	Lean, tender filet mignon hand-cut in house and served with finished with a shiitake demi-glace
8 oz. mouth-watering Australian Wagyu burger served with red onion comfit, lettuce and tomato accompanied by sweet potato fries and sriracha aioli		SKY'S Rib-Eye Steak  37
		14 oz. rib-eye steak grilled to perfection, served with Thai teriyaki sauce

Choice of 1 Starch and 1 Veggie for Steak Side Dishes

Garlic Mashed Potatoes	Sautéed Green Beans
Shallots and Chives Mashed Potatoes	Sautéed Squash, Zucchini and Red Onions
Basil Mashed Potatoes	Grilled Asparagus
Tempura Battered Mashed Potatoes	Crispy Asparagus
Mushroom Risotto	Sautéed Asian Slaw
Sautéed Mushrooms and Onions	

All Extra Sides \$4 each

SPECIALTIES

Grilled Herbed Chicken	24	Teriyaki Chilean Sea Bass 	MP
Airline chicken breast, marinated and grilled served with a basil mashed potato, a fresh mix green salad, and soy lemon vinaigrette		Pan seared teriyaki glazed Chilean sea bass served with tempura potatoes, Asian ratatouille and coconut jalapeño lime broth topped with an Asian mango salsa	
Sesame Crusted Salmon 	28	Seared Togarashi Ahi Tuna 	30
Fresh Atlantic salmon filet crusted with white & black sesame seeds, pan seared served with garlic mashers, haricot verts, and balsamic cream reduction		Togarashi seared sushi grade Ahi tuna, served a top of Goma Wakame and the chef's favorite sriracha aioli	
Pan Seared Citrus Scallops 	35	Twin Lobster Tails 	46
Pan seared sea scallops drizzled with sweet coconut sauce served with blueberry jasmine rice & sautéed julienne vegetables		Broiled cold water lobster tails served with mashed potato, sautéed mixed vegetables and lobster cream sauce	
Walnut Shrimp 	36	Dengaku Duck Breast	28
7 lightly singed and grilled fresh prawns with garlic mashers, candied walnuts, mango salsa and SKY sweet coconut sauce		Pan seared duck breast served to desired temperature accompanied by tempura mashers and Asian slaw, glazed with Ama Miso reduction	
Coconut Shrimp	24		
Delicately rolled in coconut flakes and fried accompanied with ginger coconut jasmine rice and sweet coconut sauce			

BEVERAGES

Iced Tea & Coffee

Blackberry Jasmine Sweet Unsweetened
Regular Coffee Decaf Coffee

Flowering & Loose Teas

White Oolong Green Decaf Black
Ask server for available varieties

Fountain

Coca-Cola Classic Diet Coke Sprite
Minute Maid Pink Lemonade Mr. Pibb Root Beer

We also feature daily chef specials: please check with your server.



Spicy



Vegetarian



Chef's Recommendation



New