

SKY

Fine Dining

7 TIME RECIPIENT OF FLORIDA TREND MAGAZINE'S PRESTIGIOUS GOLDEN SPOON AWARD



first flavors

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.

BBQ Sticky Hoisin Ribs 1/2 Rack 13 Whole Rack 25
Crispy, tender baby back ribs tossed in a hoisin sesame glaze.

Tofu Lettuce Wraps 11
Wok-seared tofu, diced red onions, black mushrooms and minced water chestnuts, served with SKY signature ponzu 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.

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.

Edamame 9
Steamed organic soybeans tossed with a hint of oil and nori salt, served with a side of ponzu sauce.

Salt and Pepper Calamari 12
Calamari fried in our special seasoning and spicy Aioli.

Hand Crafted

Crispy Crab Wontons 10
Crispy wonton wrapper filled with fresh crab and cream cheese with a hint of sambal, served with SKY's famous lemongrass strawberry sauce.

Classic Spring Rolls 9
Beef, vermicelli, Napa and red sweet chili dipping sauce.

Steamed Lobster Shu Mai 14
Lobster dumplings steamed and served with ponzu butter, sesame seeds and scallions.

Potato Rangoon 9
Deep fried wonton dumplings filled with potato, scallions, cream cheese and aged cheddar cheese, served with a butter chili sauce.

Pork Gyoza 9
Traditional Asian pork dumpling served fried or steamed with SKY's signature ponzu sauce.

crisp greens

SKY Caesar Salad 11
Wedge of romaine heart lettuce drizzled with Caesar dressing, served with crostini bread topped with Parmigiano Reggiano.
Add 2.00 for chicken, 3.00 beef or 4.00 for shrimp

Seaweed Salad 9
Seaweed tossed in sesame oil, sugar vinegar, salt and pepper.

Lobster and Shrimp Salad 19
Steamed Maine lobster tail 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 House Salad 10
Fresh crisp baby arugula, shitake mushrooms, sliced strawberries, crumbled blue cheese, candied walnuts and strawberry vinaigrette.
Add 2.00 for chicken, 3.00 beef or 4.00 for shrimp

noodles, rice and sides

Pad Thai Noodles 12
Noodles, julienne vegetables, and Thai fish, lime paprika sauce, egg and crushed peanuts.

Vegan Fried Rice 11
Brown fried rice, Napa, onions, peas and carrots.

Blue Crab Claw Fried Rice 15
Steamed rice with blue lump crab meat, garlic, egg, white pepper, scallions and dark brown sauce.

Seasonal Vegetables Or Eggplant 12
A selection of seasonal vegetables and tofu wokked with an Asian dark sauce.

Nasi Goreng 15
Stir-fried chicken and shrimp with Napa, peas, carrots, onions, egg, sriracha and sweet soy sauce.

Lo Mein 12
With seasonal vegetables and Asian dark brown sauce.

Chef's Recommendation

Vegetarian Spicy New

SKY Fine Dining fully complies with Florida Health Department regulations and will prepare each dish to guest specifications. Consuming raw or undercooked fish, beef, pork or eggs may increase your risk of food borne illness.

sky steak and grill

Chef's Cut New York Strip Steak 34

12 oz center cut strip loin steak smartly seasoned with salt and pepper, served with house specialty soy, shallots, cilantro, chili and butter sauce.

Surf & Turf 46

Broiled lobster tail paired with a grilled filet mignon and shiitake demy glace.

20 oz Cowboy Steak 52

Frenched bone-in grilled 20 oz rib-eye steak seasoned with salt and pepper.

Center Cut Filet Mignon 36

8 oz lean, tender filet mignon, hand-cut in house and finished with a shiitake demy glace.

SKY'S Rib-Eye Steak 38

14 oz rib-eye steak grilled to perfection, served with Thai teriyaki sauce.

~ ALL STEAKS SERVED WITH HERB MASON BUTTER ~

Add grilled prawns to any grill entrée **4.00** each

Add a 7 oz lobster tail to any grill entrée **20.00** each

Add a 4 oz lobster tail to any grill entrée **10.00** each

Wagyu Burger 16

Best quality burger in town, full of flavor and tender, with marbled texture. Served with red onion, lettuce and tomato, accompanied by potato fries.

All steak entrées include choice of one starch and one vegetable

Garlic mashed potatoes

Shallots and chives mashed potatoes

Basil mashed potatoes

Roasted potatoes | French fries

Tempura battered mashed potatoes

Sautéed green beans

Sautéed squash, zucchini and red onions

Grilled asparagus | Crispy asparagus

Sautéed Asian slaw | Sautéed broccoli

Grilled Herbed Chicken 24

Airline chicken breast, marinated and grilled, served with basil mashed potatoes, a fresh mix green salad, and soy lemon vinaigrette.

Dengaku Duck Breast 28

Pan-seared duck breast served to desired temperature, accompanied by tempura mashers and Asian slaw, glazed with Ama Miso reduction.

from the sea

Twin Lobster Tails 47

Broiled cold water lobster tails served with mashed potatoes, sautéed mixed vegetables and lobster cream sauce.

Coconut Shrimp 24

Delicately rolled in coconut flakes and fried, accompanied by ginger coconut jasmine rice and sweet coconut sauce.

Teriyaki Chilean Sea Bass market price

Pan-seared teriyaki glazed Chilean sea bass served with a tempura sweet potato, Asian ratatouille and coconut jalapeño lime broth, topped with an Asian mango salsa.

Seared Togarashi Ahi Tuna 30

Togarashi-seared sushi grade Ahi tuna, served atop Goma Wakame and the Chef's favorite sriracha aioli.

Fire Grilled Jumbo Shrimp 36

7 fire-grilled and seasoned jumbo shrimp served with garlic mashed potatoes and topped with candied walnuts, mango salsa and a sweet coconut sauce.

Sesame Crusted Salmon 28

Fresh Atlantic salmon filet crusted with white and black sesame seeds, pan-seared and served with garlic mashers, haricots verts, and balsamic cream reduction.

Pan Seared Citrus Scallops 36

Pan-seared sea scallops drizzled with sweet coconut sauce and served with blueberry jasmine rice and sautéed julienne vegetables.

Orange Chicken 18

Cubes of breaded chicken breast tossed in our tangy orange sauce over crispy noodles and finished with scallions.

Add 3.00 for beef or 4.00 for shrimp

Shrimp Stir Fry 21

Tender shrimp with carrots, water chestnuts, broccoli, snow peas and shiitake mushrooms in a mild white wine sauce.

Kung Pao Chicken 19

Sliced chicken breast with diced carrots, celery, water chestnuts, peanuts, chili pods and Kung Pao sauce.

Korean Red Chili Beef 18

Sliced flank steak with green beans, scallions and red chili sauce.

Mongolian Beef 19

Sliced flank steak with scallions on a bed of fried onions, with garlic and sweet soy.

Black Pepper Beef 20

Sliced flank steak with cracked pepper, mixed peppers, onions and diced pineapple, with Asian dark brown sauce.

from our woks

Curry Chicken 19

Sliced chicken breast with onions, mixed peppers, pineapple and yellow curry coconut sauce. Add 4.00 for Shrimp

Thai Chicken & Shrimp 21

Sliced chicken, shrimp, bell peppers and Thai red curry sauce.

General Tao's Chicken 19

Cubes of breaded chicken breast wok-seared with sweet soy, rice vinegar, ginger, garlic, red chili pods and broccoli.

Sweet and Sour Panko Pork or Chicken 18

Mixed peppers and onions with pineapple over panko-breaded pork and Chef's special sweet and sour sauce.

Hunan Chicken and Beef 20

Sliced flank steak, julienne carrots, celery, bell peppers and scallions finished with sambal for a hint of spice.

SKY also features daily Chef specials ~ please check with your server.