

All Day

Starters

Artichokes & Goat Cheese Flat Bread

Mushrooms, onions, pesto, red peppers, spinach 10

Crispy Calamari & Shrimp

Trio pepper and lemon basil aioli 12

Jerk Spiced Chicken Wings

Tossed in sweet buffalo sauce 11.50

Braised Beef Short Rib Tacos

Pickled red onions, cilantro crema 12.50

Skillet Seared Potstickers

Chicken vegetable gyoza, Asian slaw chili soy dipping sauce 10.50

Grilled Chicken Quesadillas

Pepper jack cheese, onions, peppers, sour cream, salsa, guacamole 12

Home-Style Chicken Noodle Soup

Egg noodles in herbed vegetable broth 8

Seasonal Soup

Aromatic and classically crafted 7

Burgers & Sandwiches

INCLUDES CHOICE OF FRENCH FRIES OR GARDEN SALAD

Classic All Beef Burger*

Angus blend, aged cheddar 12

Blue Cheese Bacon Burger*

Flame-grilled, smoked bacon, crumbled bleu cheese 13

BBQ Onion Cheddar Burger*

Flame-grilled, caramelized onions, BBQ sauce 13

Smoked Brisket Panini

Swiss cheese, mustard, pickle on focaccia 13

Sky Turkey Club

Fried egg, lettuce, tomato, Swiss cheese, crispy bacon on toasted bread 12.50

Grilled Portobello Chimichurri Sandwich

Spring mix, mozzarella, caramelized onions, tomato & roasted peppers 13.50

Salads

Traditional Cobb Salad

Spring mix, tomatoes, avocados, hard-boiled egg, bleu cheese & bacon 12

Grilled Chicken Caesar Salad

Chopped romaine, aged parmesan, house crafted crouton 14

Spinach Avocado Salad

Tomato, strawberries, pecans, poppy seed vinaigrette 13

Tomato and Fresh Mozzarella Salad

Basil, parmesan, olive oil, aged balsamic drizzle 11

Sides

Sea-Salted French Fries 5

Garden Salad 5

Medley of Vegetables 7

Sweet Potato Puree 5

Brown Rice Tabbouleh 5

Mains

USDA Prime NY Strip

Mushroom sauce, garlic mashed potatoes, market vegetables 32

Roasted Moroccan Chicken

Brown rice tabbouleh, cucumber red onion salad, sumac yogurt dip 23

Mustard Dill Glazed Salmon

Spinach, sweet potato puree, market vegetables 26

Pasta Primavera

Julianne vegetables, mushroom, broccoli, linguine tossed in a zesty marinara sauce 16 Add Shrimp 6

Seared Mahi-Mahi

Roasted red pepper basil jam, roasted potatoes, crispy onions, spinach 25

Penne Alfredo

Garlic, white wine, shallots and broccoli tossed in a robust Alfredo cream sauce 14 Add Chicken 3

Sky Grille Pizza

Roasted tomato sauce and four cheese blend personal 9 or large 18

Add Choice of topping 1

Pepperoni, bacon, ham, peppers, onion, mushroom, pineapple

Chef's Inspiration

Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Desserts

Warm Double-Chocolate Pecan Brownie

Vanilla ice cream 8.50

Caramel Flan

Vanilla custard, whipped cream, fresh cherries 9

New York Style Cheesecake

Strawberry sauce 9

Apple Rosemary Tart

Caramel, vanilla ice cream 9

Ice Cream Parlor

Choose your favorite ice cream flavor and toppings:

French vanilla, strawberry, chocolate

One scoop 6.50 / two scoops 7.50 / three scoops 8.50

Select three toppings:

Cherries, whipped cream, chocolate sauce, caramel sauce, pecans, strawberries

Beverages

BOTTLED WATER

Fiji Spring Water

Perrier Sparkling Mineral Water

San Pellegrino Sparkling Mineral Water

SODAS

Pepsi

Diet Pepsi

Mist Twist

Mountain Dew

Fruit Punch

Lemonade

COFFEE/TEA

Espresso

Cappuccino

Latte

Tazo Tea

Iced Coffee

JUICES

Orange

Pineapple

Apple

Cranberry

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a glutenfree diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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