



APPETIZERS & SNACKS

Chefs Soup Special

Cup.....\$4 // Bowl.....\$6

Shrimp Cocktail (GF)

Braised in lemon & old bay
with cocktail sauce
\$14

Chicken Tender Basket

Choice of side & honey mustard*
\$12

Chicken Wings (GF)

Choice of: buffalo, BBQ, teriyaki, or plain
\$12

Club Nachos (GF)

Tri-colored tortillas, Vermont cheddar cheese,
Pico de Gallo, jalapeños, scallions,
salsa & sour cream
\$12

Bacon Wrapped Sea Scallops (5) (GF)

Local sea scallops, maple glaze, scallions.
\$12

Haddock Nuggets

Coleslaw, old bay tartar & lemon
\$11

Bavarian Bar Pretzel

With cheese sauce & whole grain mustard
\$10

Crispy Fried Mozzarella Sticks

Served with house marinara sauce
\$9

Pork Rib Bites (GF)

Crispy pork shanks in a sweet & spicy sauce,
toasted sesame seeds, scallions
\$10

SMALL PLATES

Savory Peach Crostini's

Herbed Ricotta, peach compote
\$8

Pulled Chicken Tacos (2)

Pico de Gallo, shaved iceberg, cilantro lime sour cream,
shredded cheddar
\$12

Spanish Corn Dip

Roasted corn, chili peppers, tomatoes,
sour cream based dip, tortilla chips
\$9

Heirloom Caprese (GF)

Sliced heirloom tomatoes, Buffalo mozzarella, balsamic
reduction, Chiffonade basil
\$10

SIMPLE SALADS

Choice of Dressings: Honey-Dill, Italian, Zinfandel,
Ranch, Bleu Cheese, Balsamic, Honey Mustard, Caesar
House Greens.....\$6
Caesar.....\$6

ENTREE SALADS

Broccoli Salad (GF)

Diced chicken, chickpeas, caramelized red onions,
craisens, honey maple walnuts, Apple cider Vinaigrette
\$15

Southwest Cobb Salad (GF)

Grilled chicken, corn, black beans, tomato, avocado,
chipotle ranch dressing, crispy tortillas
\$15

Power Salad (GF)

Spinach, dried cranberries, blueberries, white quinoa,
candied walnuts & strawberry balsamic dressing
\$13

SANDWICHES & MORE

Sandwich Sides * - Choice of French fries, steak fries, sweet potato fries, onion rings, coleslaw, fresh fruit cup, or chips

Chicken Caesar Wrap

Romaine, parmesan and Caesar dressing*
\$11

Club or Deli Style Sandwiches

Choice of: **turkey, ham, chicken salad, or tuna salad***

Club Style.....\$12

Deli Style.....\$10

Prime Oak Room Burger

Lettuce, tomato, bacon, onion, cheddar cheese, Sky's special sauce.*
\$13

Grilled Vegetable Burger (Vegan)

Lettuce, tomato, onion, sweet potato, corn & Sriracha aioli*
\$12

Haddock Sandwich

Lemon-dill tartar, lettuce & tomato*
\$13

Southern Fried Chicken Sandwich

Sliced pickles and Sky Meadow "Chick-Fil-A sauce"*
\$12

Turkey Bacon Avocado Panini

Turkey, bacon, avocado and cheddar cheese
\$13

Maine Lobster Roll

Fresh lobster, light mayo, shredded lettuce, toasted roll*
\$20

Spicy Seared Tuna Bowl

Sesame seared tuna, carrots, cucumber, soy vinaigrette with chilled noodle salad & Sriracha aioli
\$16

HAND TOSSED PIZZA

Cheese.....\$13

Pepperoni.....\$14

Margherita Pizza.....\$14
(Fresh basil, buffalo mozzarella, sliced tomatoes)

Entrées

(Entrées Available After 4:00 pm only)

Grilled Bourbon Beef Tips — 12oz, wild rice & broccoli.....\$20

Grilled Filet Mignon- **GF** Cheddar mashed potatoes, asparagus, red wine balsamic reduction.....\$33

Lazy Man Lobster – Tarragon crumbs, roasted broccoli, coleslaw.....\$29

Lemon Caper Chicken Breast –Angel hair pasta, asparagus, roasted grape tomatoes.....\$20

Pan Roasted Local Cod- **GF** Fingerling potatoes, green beans, coconut curry sauce.....\$25

Orange Glazed Salmon – Three bean salad, sliced avocado.....\$26

Executive Chef – Joseph Drift

Consuming raw or undercooked meat or fish may result in foodborne illness - please inform your server of food allergies before ordering