



LUNCH PACKAGE | \$55 MENU

PLEASE NARROW DOWN YOUR MENU TO:

50 people or less: (2) Salads, (4) Entrées, (2) Desserts | 50 - 100 people: (2) Salads, (3) Entrées, (2) Desserts or
100+ people: (1) Salad, (2) Entrées, (1) Dessert

APPETIZERS

SKYLOFT CLAM CHOWDER pork belly, yukon gold potatoes, celery, green onion

HOUSE SALAD mixed greens, red onion, tomato, cucumber, mozzarella, champagne vinaigrette

SKYLOFT SALAD chopped kale, mixed greens, quinoa, cucumber, avocado, carrot, tomato, red onion, edamame, feta, candied pecans, white balsamic vinaigrette

ENTRÉES

PETIT FILET MIGNON 8 oz, mashed potatoes, sautéed seasonal vegetables

GRILLED SWORDFISH lightly blackened, lemon caper beurre blanc, citrus rice, sautéed seasonal vegetables

FISH N' CHIPS beer battered cod, house fries, charred lemon, tartar sauce

THE CHEESEBURGER two skinny patties, american cheese, tomato, red onion, dill pickle, peppercorn aioli, brioche bun, Substitute **Beyond Meat®** (plant based)

BLUE SKY BURGER two skinny patties, blue cheese crumbles, tomato, iceberg lettuce, fried shallots, buffalo sauce, brioche bun, house fries

FRIED CHICKEN SANDWICH fried chicken breast, iceberg lettuce, cajun aioli, brioche bun

DESSERT

KEY LIME PIE caramelized lime, house-made whipped cream

FLOUR-LESS CHOCOLATE GANACHE mixed berry coulis

BUTTER CAKE house-made whipped cream, fresh strawberries

DUO SORBET fresh berries