

Skylark Diner

17 Wooding Ave Edison NJ 08817 · +17327777878 · Updated: Jan 14, 2026

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SHARE 11

Chicken Fingers	\$7.95
honey mustard sauce	
Homemade Mozzarella Triangles	\$8.49
lightly breaded, marinara sauce	
Blackened Chicken Quesadilla	\$10.95
monterey jack and cheddar cheese, sour cream, pico de gallo	
Coconut Chicken	\$8.49
orange chili sauce	
Jumbo Chicken Wings	\$9.95
Buffalo, or Spicy Asian Style, bleu cheese dressing	
Sweet Potato Fries	\$6.50
honey chipotle BBQ	
Boneless Chicken Wings	\$9.95
Spicy Asian Sauce, Guinness BBQ or Buffalo style	
Braised Chicken Empanada	\$10.95
Braised chicken with sweet and tangy chipotle BBQ sauce in a crispy empanada shell with a cilantro-pineapple salsa.	
Guacamole & Queso Cheese	\$10.95
House made Queso and Guacamole. Warm tortilla chips	
Crispy Calamari	\$10.95
tender fried calamari with marinara and a cherry pepper aioli	
Loaded Disco Fries	\$7.95
golden brown topped with pico de gallo, scallions, bacon and cheddar cheese	

SALADS 8

Mesclun Salad	\$4.49
aged sherry vinaigrette frizzled onions	
Skylark Salad	\$8.95
mesclun greens, pears, red onion, sun-dried cranberries, candied pecans, crumbled blue cheese, honey sherry dressing	

Greek Salad **\$9.95**

vine ripe tomatoes, english cucumbers, red onions, kalamata olives, capers, imported sheeps milk feta

Caesar Salad

crisp romaine, shaved parmesan, croutons, caesar dressing

AVAILABLE OPTIONS

\$7.95

w/ grilled or blackened chicken:

\$5.00

w/ grilled shrimp: \$8.00

w/ grilled salmon: \$9.00

w/ grilled scallops: \$10.00

Mediterranean Chopped Sald **\$14.49**

mixed greens, grilled chicken, mozzarella, olives, artichokes, roasted peppers, almonds, tomatoes, bleu cheese

Mesclun Crab Cake Salad **\$14.95**

Fresh arcadian lettuce blend, topped with frizzled onion, quinoa and our house made crab cake, aged sherry vinaigrette

Cobb Salad **\$14.49**

Iceberg lettuce, chopped chicken, bacon, tomato, blue cheese, egg, avocado

Watermelon Summer salad **\$7.95**

watermelon, arugala, feta cheese, blueberries

FIRST COURSE 6

French Onion Soup **\$5.95**

Roasted Chicken And Rice Soup **\$3.95**

Drunken Clams **\$13.95**

Allagash poached middle neck clams with herb butter, garlic bread

Mediterranean Flatbread **\$9.95**

Flatbread topped with roasted zucchini, spinach, sundried tomato, feta cheese and olive oil

Avocado Spicy Shrimp Tostado **\$10.95**

seared spicy shrimp, zesty avocado, spring lemon vinaigrette on a fresh corn tortilla

Crab & Avocado Tower **\$14.95**

ruby red grapefruit vinaigrette, mesclun greens

MAIN COURSE 15

Baked Half Chicken **\$16.95**

lemon roasted potatoes, seasonal vegetable

Fish & Chips **\$16.95**

Fresh Atlantic Cod, Crisp Fried To Order and Served With Our House Made Tarter Sauce, Coleslaw, Fries

Veggie Stir Fry	\$16.95
sauteed vegetables, zucchini, corn, green beans, carrots, peas, broccoli and jack fruit served over basmati rice	
Summer Salmon	\$20.95
Fresh grilled Atlantic Salmon, cauliflower steak and romesco sauce	
Chicken Parmesan	\$16.95
linguine, marinara sauce	
Tomato Basil Seared Cod	\$17.95
pan seared cod, served over sauteed spinach and herb roasted potatoes, topped with fresh basil and sauteed cherry tomatoes in a white wine sauce	
Cast Iron Rib-Eye	\$21.95
12oz Rib-Eye steak cooked to perfection, finished with cracked black pepper and extra virgin olive oil. Parmesan sea salt fries	
Chicken Pad Thai	\$15.95
rice noodles, ginger, garlic, soy, lime, cilantro, peanuts	
Lobster Roll Sea Sandwich	\$18.45
fresh poached lobster tossed in a light lemon mayo garnished with celery, chives and parsley and served with Old Bay fries.	
Chicken Penne A La Vodka	\$16.95
Al dente pasta tossed in a delicate tomato cream sauce	
Shrimp & Scallop Capellini	\$20.95
Jumbo shrimp and scallops sauteed with garlic, white wine, basil in a lemon butter sauce, tossed with angel hair pasta	
Chicken Francaise	\$16.95
Egg battered and sauteed chicken in a lemon butter sauce, served over linguini	
Pork Chop Murphy	\$17.95
Grilled pork chop over yellow rice and broccoli with a pickled cherry pepper demi-glace sauce.	
Flounder Francaise	\$21.95
Sauteed flounder filet in a white wine lemon butter sauce served with roasted potatoes and seasonal vegies.	
Chicken Pot Pie	\$15.95
Tender roasted chicken, onion, celery, carrot and peas with a flaky crust	

FINEST BURGER CHOICES 7

Skylark Double Cheese Burger	\$11.95
two 4 oz. patties, american cheese, lettuce, onion, pickles, house burger sauce	
Brunch Burger	\$11.95
Fresh beef patty topped with american cheese, potato hash, fresh avocado, and one egg up on a toasted english muffin.	
Quesadilla Burger	\$11.95
monterey jack and cheddar, avocado, pico de gallo	

Sky Blue Burger	\$11.95
chipotle mayo, crumbled blue cheese, crispy onions	
Turkey Burger	\$11.95
fresh ground turkey, lettuce, tomato, onion, pesto	
Make Your Own Burger	\$8.95
lettuce, tomato and Onion.	
Impossible Burger	\$11.95
Impossible Burger, Certified Vegan and Non-GMO, Lettuce, Tomato, and Red Onion on a Vegan Bun	

SANDWICHES AND WRAPS 17

Buffalo Chicken Wrap	\$10.95
buffalo chicken, lettuce, celery, bleu cheese dressing	
Cuban Sandwich	\$12.95
roasted pork, ham, swiss, pickles and mustard on a ciabatta roll	
Shaved Rib Eye Sandwich	\$10.95
provolone, sauteed onions, mushrooms, ciabatta	
Not Your Ordinary Joe Sandwich	\$11.95
grilled chicken, roasted peppers, pesto aioli, fresh mozzarella, chipotle BBQ sauce, frizzled onions, ciabatta bread	
Fried Flounder Sandwich	\$11.95
fried flounder filet, lettuce and tomato, house made tartar sauce on rye bread	
Argentine Baguette	\$11.95
grilled top sirloin, spice rub, onions, romaine, chimichurri	
Crispy Buttermilk Chicken Sandwich	\$10.95
buttermilk fried chicken, lettuce, tomato and ranch dressing on a potato brioche roll	
Chicken Waldorf Salad Sandwich	\$10.95
lettuce, walnuts, apples, celery, toasted 9-grain	
Classic Turkey BLT	\$11.95
hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast	
Seared Fish Taco	\$11.95
spice seared mahi mahi, napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco	
City Grill	\$12.95
pastrami, swiss, tomato, bacon, coleslaw, russian dressing, rye bread	
Crispy Buttermilk Chicken Sandwich	\$10.49
buttermilk fried chicken, bibb lettuce, tomato, ranch dressing, brioche roll	
Jack Fruit BBQ Sandwich	\$10.95
baked jack fruit smothered in honey BBQ sauce, topped with spicy pickles on a vegan bun	

Mediterranean Falafel Sandwich	\$10.95
lettuce, tomato, pickled cucumber and red onion, tzatziki sauce, warm pita	
Tuna melt	\$9.95
Solid White Albacore Tuna, Tomato, Swiss Cheese, Semolina White Toast	
Corned Beef Reuben	\$11.95
Thin Sliced Corned Beef, Melted Swiss, Sauerkraut, and Russian Dressing on Griddle Toasted Rye Bread	
Crab Cake Sandwich	\$12.95
pan seared crab cake on a potato brioche roll, lettuce, tomato, red onion, lime cilantro and a hint of chipotle ranch	

DESSERTS 5

Rice Pudding	\$3.95
with cinnamon and whipped cream	
New York Cheesecake	\$6.95
seasonal fruit or plain	
Canoli	\$2.50
filled to order	
Blueberry Pie A La Mode	\$6.50
Sky High Brownie	\$9.95

CATERING COLD APPETIZERS 12

Classic Jumbo Shrimp Cocktail	AVAILABLE OPTIONS
Served with lemon wedges & cocktail sauce: Small/Med/Large	\$70.00
	\$135.00
	\$200.00
Smoked Salmon Platter	AVAILABLE OPTIONS
Traditionally garnished with red onion, capers, dill sour cream, Artisanal bread: Med/Large	\$29.00
	\$58.00
Fresh Mozzarella & Tomato	AVAILABLE OPTIONS
Sliced fresh mozzarella and vine ripe tomatoes, drizzled with extra virgin olive oil and cracked black pepper.	\$28.00
	\$56.00
Artisan Cheese Platter	\$48.00
Vermont Sharp Cheddar, soft ripened brie, aged gouda, manchego, herbed crostini, seedless grapes: Med.	
Marinated Grilled Vegetables	AVAILABLE OPTIONS
Fresh grilled vegetables, balsamic herb marinade: Med/Large	\$32.00
	\$64.00
Filet Mignon & Crostini Appetizer	AVAILABLE OPTIONS
(cooked medium rare, served cold) With herb Crostini and horseradish cream: Med/Large	\$90.00
	\$180.00

Antipasto Platter**AVAILABLE OPTIONS**

A selection of prosciutto, pepperoni, hard salami, aged provolone & fresh mozzarella cheese garnished with a roasted red pepper, artichoke heart, basil and red onion salad: Med/Large

\$90.00

\$180.00

Orzo Salad**AVAILABLE OPTIONS**

Greek orzo tossed in a Thyme vinaigrette with dried cranberries, apricots and golden raisins: Med/Large

\$24.00

\$48.00

Bruschetta Trio**AVAILABLE OPTIONS**

Traditional tomato and basil, maryland crab salad, grilled vegetable compote, served with toasted crostini: Med/Large

\$36.00

\$72.00

Bowtie Pasta Salad**AVAILABLE OPTIONS**

Garnished with fresh mozzarella, basil, roasted portabellas and red peppers: Med/Large

\$24.00

\$48.00

Roasted Garlic Hummus**\$40.00**

A blend of roasted garlic, tahini, olive oil and chickpeas, toasted pita bread: Med

Crudite**AVAILABLE OPTIONS**

Hand selected seasonal vegetables artfully arranged, accompanied by a peppercorn ranch dip: Med/Large

\$28.00

\$56.00

CATERING HOT APPETIZERS (12 PCS) 9**Sausage Stuffed Mushrooms****\$22.00**

Jumbo snow cap mushrooms, filled with a sweet Italian sausage and bread stuffing

Coconut Shrimp**\$36.00**

Jumbo shrimp with a light coconut crust. Served with a sweet chili sauce.

Petite Crab Cakes**\$38.00**

Delicate sweet Atlantic crab cakes, lightly breaded and fried, Served with homemade remoulade sauce.

Jalapeno Thai Style Chicken Wings**\$15.00**

jumbo wings tossed in a jalapeno sweet thai chili sauce

Buffalo Chicken Wings**\$15.00**

Jumbo wings tossed in buffalo sauce

Boneless Wings, Buffalo or Jalapeno Thai Style**\$15.00**

Tender white meat chicken lightly breaded and crisp fried

Chicken Tenders**\$15.00**

Fresh all white chicken breast, lightly breaded and fried. Served with honey mustard sauce.

Blackened Chicken Quesadilla**\$16.00**

Monterey jack and cheddar cheese, sour cream and pico de gallo.

Roasted Rack of Lamb**\$48.00**

Baby New Zealand Lamb(16 bones)herb roasted and served with mint jelly.

CATERING ENTREE DISH SELECTION 17

Baked Ziti	AVAILABLE OPTIONS
Traditional ziti noodles baked with a blend of ricotta, pecorino romano and grated mozzarella cheeses: Med/Large	\$35.00
	\$70.00
Lasagna	AVAILABLE OPTIONS
Lasagna noodles layered with sausage and ground beef, homemade marinara and a blend of ricotta, pecorino romano and mozzarella cheeses: Med/Large	\$60.00
	\$120.00
Chicken Francaise	AVAILABLE OPTIONS
Dipped in egg, sauteed golden and served with a lemon butter sauce: Med/Large	\$45.00
	\$90.00
Sausage & Peppers Italian Style	AVAILABLE OPTIONS
Sweet Italian sausage slow cooked with peppers, onions and our homemade marinara sauce seasoned with basil and oregano: Med/Large	\$40.00
	\$80.00
Chicken Marsala	AVAILABLE OPTIONS
Tender sauteed cutlets served in a mushroom marsala sauce: Med/Large	\$45.00
	\$90.00
Chicken Champagne	AVAILABLE OPTIONS
Sauteed chicken medallions garnished with shitake mushrooms and red grapes in a champagne supreme sauce: Med/Large	\$45.00
	\$90.00
Jumbo Stuffed Shrimp	AVAILABLE OPTIONS
Jumbo butterflied shrimp overstuffed with sweet crab meat stuffing: 12pcs./24pcs.	\$42.00
	\$84.00
Penne Vodka	AVAILABLE OPTIONS
Penne pasta tossed in a light tomato vodka cream sauce garnished with peas and Pecorino Romano cheese: Med/Large	\$35.00
	\$70.00
Mussels Marinara	AVAILABLE OPTIONS
Tender sweet black mussels sauteed with garlic, crushed red pepper and white wine, tossed in a hearty marinara sauce: Med/Large	\$40.00
	\$80.00
Seared Salmon	AVAILABLE OPTIONS
Fresh Atlantic Salmon pan seared and garnished with sauteed spinach, served with a lemon chive butter sauce: Med/Large	\$90.00
	\$180.00
Mahi Mahi	AVAILABLE OPTIONS
Caribbean spice baked mahi mahi served with a tropical fruit salsa: Med/Large	\$100.00
	\$200.00
Baked Cod Provencal	AVAILABLE OPTIONS
Fresh Atlantic cod slow roasted in a tomato, caper, fresh herb and olive sauce: Med/Large	\$75.00
	\$150.00
Beer Battered Cod	AVAILABLE OPTIONS
Fresh Atlantic cod, dipped in a light beer batter, golden fried and accompanied by lemon wedges and tartar sauce: Med/Large	\$65.00
	\$130.00

Eggplant Rollatini

Sliced eggplant dipped in egg, sauteed golden and rolled with a blend of ricotta, grated mozzarella and Pecorino Romano cheeses. Baked in our homemade marinara sauce.

AVAILABLE OPTIONS

\$40.00

\$80.00

Roasted Beef Tenderloin

Herb rubbed tenderloin of beef, roasted and served with a roasted shallot demi glace: Med

\$130.00

Braised Boneless Short Ribs

Boneless beef short ribs slow braised in a Guinness spiked demi Glace: Med/Large

AVAILABLE OPTIONS

\$80.00

\$160.00

Roasted Pork Loin

Sliced boneless loin of pork, served with an apple brandy sauce. Garnished with sauteed apples and sweet onions: Med/Large

AVAILABLE OPTIONS

\$45.00

\$90.00

CATERING VEGETABLES & SIDES 5

Roasted Potatoes

fresh oven roasted potatoes tossed with olive oil and herbs: Med/Large

AVAILABLE OPTIONS

\$18.00

\$36.00

Mashed Potatoes

Fresh homemade fluffy mashed potatoes: Med/Large

AVAILABLE OPTIONS

\$18.00

\$36.00

Basmati Rice

Fragrant long grain rice: Med/Large

AVAILABLE OPTIONS

\$14.00

\$28.00

Green Beans

Fresh green beans sauteed with shallots and herbs: Med/Large

AVAILABLE OPTIONS

\$26.00

\$52.00

Vegetable medley

Seasonal garden fresh vegetables tossed with sweet butter: Med/Large

AVAILABLE OPTIONS

\$26.00

\$52.00

BREAKFAST SPECIALS 5

A Little of Everything

short stack of pancakes, eggs any style, hickory smoked bacon and sausage

\$9.95

Classic Irish Steel Cut Oatmeal

pears, sundried apricots, brown sugar, cinnamon

\$8.49

Blueberry Stuffed French Toast

blueberry & mascarpone stuffed, vanilla egg batter, drizzled w/ maple syrup, fresh fruit

\$9.95

Carolina Grits

blend of sausage, ham, cheddar cheese and grits

\$7.95

Healthy Start Breakfast

\$10.49

egg white omelet with tomato & basil, 9 grain toast, turkey sausage, fruit garnish

HOUSE FAVORITES 2

Bagel Deluxe

\$11.95

House smoked salmon, vine ripe tomato, red onion, kalamata olives, capers, scallions, cream cheese, bagel

Huevos Rancheros

\$10.25

fried eggs, salsa, shredded jack and cheddar cheese on crispy tortillas, black bean Cajun ham hash

SKYLARK OMELETS 6

Chorizada

\$9.85

chorizo, cilantro, scallions, monterey jack and cheddar cheese

Western

\$8.95

ham, peppers and onions

Farmer's

\$9.50

broccoli, zucchini, tomatoes, mushrooms, onions, peppers

Florentine

\$8.99

spinach, mushrooms, feta cheese

Frittata Mediterranean

\$9.99

kalamata olives, roasted peppers, onions, feta & parmesan cheese

Create Your Own Omelette

\$6.50

Add on items: (\$0.50) Onion, Pepper, Tomato; (\$0.75) American Cheese, Swiss Cheese, Broccoli, Mushroom; (\$1.50) Fresh Mozzarella, Feta or Provolone, Spinach, Asparagus, Sun Dried Tomato, Bacon, Ham, Pork Sausage, Turkey Sausage, Italian Sausage; (\$2.50) Chorizo Sausage, Diced Chicken, Diced Turkey

BREAKFAST SANDWICHES & WRAPS 3

Skylark Morning Sandwich

\$8.95

Virginia ham, gruyere cheese, scrambled eggs, artisanal ciabatta bread, fresh fruit

Western Wrap

\$8.25

scrambled eggs, peppers, onions, ham, cheddar cheese, fresh fruit

Jersey Sandwich

\$9.95

Pork roll, two eggs fried well, melted american cheese on a brioche, fruit salad

PANCAKES, WAFFLES & FRENCH TOAST 7

Buttermilk Pancakes

\$8.99

w/ bacon, ham, pork roll, turkey or pork sausage

Buttermilk Pancakes

\$8.99

w/strawberries & bananas, or blueberries

Cinnamon French Toast	\$8.99
w/ bacon, ham, pork roll, turkey or pork sausage	
Cinnamon French Toast	\$8.99
with strawberries and bananas	
Crispy Crunch French Toast	\$8.99
rolled in rice crispies, drizzled with honey	
Belgium Waffle	\$8.49
with chocolate, vanilla or strawberry ice cream	
Banana Fosters Waffle	\$9.49
maple rum pecan sauce, whipped cream	

FARM FRESH EGGS ³

2 Eggs Any Style with Home Fries	\$8.50
with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage	
2 Eggs Any Style	\$9.50
homemade corned beef hash turkey hash	
2 Eggs Any Style with Grilled Strip Steak	\$20.95
with home fries	

BENEDICTS ³

Eggs Benedict	\$9.49
poached eggs, english muffin, canadian bacon, hollandaise sauce	
Maryland Benedict	\$12.99
poached eggs, mini crab cakes, roasted pepper sauce	
Salmon Benedict	
poached eggs, english muffin, house smoked salmon, tzatziki sauce	

SIDES ¹⁷

Smoked Salmon	\$8.00
Pork Sausage	\$4.00
Turkey Sausage	\$4.00
Ham	\$5.00
Bacon	\$4.00
Canadian Bacon	\$5.00
Pork Roll	\$4.00

Chorizo	\$4.00
Oatmeal	\$4.00
Corned Beef Hash	\$5.00
Home Fries	\$3.00
French Fries	\$3.00
Cottage Cheese	\$3.00
Apple Sauce	\$3.00
Fresh Fruit Salad	\$5.00
Strawberries & Bananas	\$5.00
Whipped Cream	\$1.00

BREAKFAST FAVORITES 8

2 Eggs Any Style with Home Fries	\$8.50
with bacon, grilled ham, pork roll, Canadian bacon or pork / turkey sausage	
2 Eggs Any Style	\$9.50
homemade corned beef hash	
2 Eggs Any Style with Grilled Strip Steak	\$20.95
with home fries	
Blueberry Stuffed French Toast	\$9.49
blueberry & mascarpone stuffed, vanilla egg batter, fresh fruit	
Carolina Grits	\$7.95
blend of sausage, ham, cheddar cheese and grits	
Healthy Start Breakfast	\$10.49
egg white omelet with tomato & basil, 9 grain toast, turkey sausage, fruit garnish	
Western Wrap	\$7.95
scrambled eggs, peppers, onions, ham, cheddar cheese, fresh fruit	
Bagel Deluxe	\$11.95
house smoked salmon, vine ripe tomato, red onion, kalamata olives, capers, scallions, cream cheese, bagel	

SPARKLING WINE 1

Prosecco, D.O.C.G., Vincenzo Toffoli, Italy	AVAILABLE OPTIONS
	\$8.00
	\$30.00

ROSE 1

Rosé, Dom. Houchart, Cotes de Provence, France

AVAILABLE OPTIONS

\$4.00

\$9.00

\$34.00

WHITES 7

White Zinfandel, Beringer, California

AVAILABLE OPTIONS

\$3.00

\$6.00

\$22.00

Riesling, Two Princes, Nahe, Germany

AVAILABLE OPTIONS

\$4.50

\$9.00

\$34.00

Muscadet, Chat. De L'oiseliniere, Loire France

AVAILABLE OPTIONS

\$3.50

\$7.00

\$26.00

Pinot Grigio, di Leonardo, Giulia, Italy

AVAILABLE OPTIONS

\$4.00

\$8.00

\$30.00

Sauvignon Blanc, Babich, Marlborough, NZ

AVAILABLE OPTIONS

\$9.00

\$12.00

\$34.00

Chardonnay, Cartlidge & Brown, California

AVAILABLE OPTIONS

\$4.50

\$9.00

\$34.00

Chardonnay, Kistler, Sonoma

AVAILABLE OPTIONS

\$7.50

\$15.00

\$58.00

REDS 7

Beaujolais, Chat. De Pizay, Beaujolais, France

AVAILABLE OPTIONS

\$4.00

\$8.00

\$30.00

Pinot Noir, Mountain View, California

AVAILABLE OPTIONS

\$5.00

\$10.00

\$38.00

Syrah, Les Grandes Cabanes, Rhone, France

AVAILABLE OPTIONS

\$3.00

\$6.00

\$22.00

Merlot, 14 Hands, Washington

AVAILABLE OPTIONS

\$4.00

\$8.00

\$30.00

Chianti, Coltibuono, Tuscany, Italy

AVAILABLE OPTIONS

\$3.50

\$7.00

\$26.00

Malbec, Jean Bousquet, Mendoza, Argentina

AVAILABLE OPTIONS

\$4.50

\$9.00

\$34.00

Cabernet Sauvignon, Trim, California

AVAILABLE OPTIONS

\$5.00

\$10.00

\$38.00

BRUNCH COCKTAILS 7

Skylark Mimosa

\$6.00

champagne, St-Germain, fresh squeezed orange juice

Italian Ice

\$6.00

Three Olives Grape Vodka, cranberry, fresh squeezed OJ

Bellini

\$5.00

champagne, peach schnapps

Bloody Mary

\$5.00

house-made bloody Mary blend, vodka

Mimosa

\$5.00

champagne, fresh squeezed OJ

Bloody Maria

\$5.00

house-made bloody Mary blend, tequila

Tequila Sunrise

\$6.00

tequila, fresh squeezed OJ, grenadine

HOT COFFEE 8

Espresso	\$1.95
Double Espresso	\$3.85
Cappuccino	\$3.99
Cafe Latte	\$3.99
Cafe Viennese	\$3.49
Cafe Mocha	\$4.29
Macchiato	\$3.49
Skylark Hot Chocolate	\$2.99

JUICES 5

Freshly squeezed OJ	AVAILABLE OPTIONS
	\$4.45
	\$5.99
Freshly squeezed grapefruit	AVAILABLE OPTIONS
	\$4.45
	\$5.99
Tomato	AVAILABLE OPTIONS
	\$3.10
	\$4.10
Cranberry	AVAILABLE OPTIONS
	\$3.10
	\$4.10
Apple juice	AVAILABLE OPTIONS
	\$3.10
	\$4.10

FLAVORED COFFEE 7

French Vanilla	\$3.25
Sugar-Free French Vanilla	\$3.25
Hazelnut	\$3.25
Chocolate Milano	\$3.25
Caramel	\$3.25
Irish Cream	\$3.25

Pumpkin Spice **\$3.25**

SPECIALTY TEAS 8

Organic Detox Infusion **\$2.95**

Chamomile Citron **\$2.95**

Organic Green Dragon **\$2.95**

Organic Breakfast **\$2.95**

Organic Mint Melange **\$2.95**

Earl Grey Organic **\$2.95**

Earl Grey Decaf **\$2.95**

Green Tea Tropical **\$2.95**

COGNACS 3

Remy Martin VSOP

Hennessy VS

Courvoisier VS

BLENDED SCOTCH & WHISKEY 3

Chivas 12 yr

Dewars 12yr

Crown Royal

SINGLE MALT SCOTCH 6

Loaproaig 10 yr

Glenlivet 12 yr

Macallan 12 yr

Bunnahabhain 12 yr

Deanston 12 yr

Deanston Virgin Oak

PORT AND SHERRY 2

Sandeman Ruby Port

Gran Barquero, Amontillado

CORDIALS 5

Romana Sambuca

Disaronno Amaretto

Baileys Irish Cream

Grand Marnie

Kalhua

SELECTION OF HAND MADE ARTISANAL CHOCOLATES 10

Crown \$1.75

Fresh ground coffee bean flavor a dark ganache, finished with a hint of whiskey. Belgian semi-sweet dark chocolate.

Aria \$1.75

Caramel ganache enrobed in a Belgian semi-sweet dark chocolate.

Citron \$1.75

Dark chocolate married with a hint of fragrant fresh lemon zest.

Coconut \$1.75

Freshly grated coconut, white chocolate ganache covered with Belgian milk chocolate.

Passion Fruit \$1.75

White chocolate with passion fruit ganache.

Tiramisu \$1.75

Milk chocolate with cappuccino ganache.

Sea Salt caramel \$1.75

Dark chocolate with sweet caramel and sea salt.

Champagne Black Currant \$1.75

Dark chocolate with champagne black currant ganache.

Jolie \$1.75

Raspberry pate de fruit, layered with semi sweet chocolate and finished with dark chocolate.

Casmere \$1.75

Hazelnut praline rolled in crushed hazelnuts with Belgian milk chocolate.

ROSÉ 1

\$8.00

\$30.00

BOTTLE 3

Angry Orchard Hard Cider

Crisp apple, Cincinnati, OH Gluten Free

Omission Pale Ale

Gluten Free Pale Ale, OR

River Horse summer Blonde Ale

\$6.00

DRAFT 6

Yards Farm House Ale

belgium style ale

Dogfish Head 60 Minute IPA

citrus cedar, candied orange, Delaware

Guinness Stout

Irish dry stout, Dublin, Ireland

Samuel Adams New England IPA

Boston, MA

Yuengling Lager

Lil Heaven Session IPA

BOTTLES AND DRAFTS 3

Drafts

Stella Artois, Dos Equis, New Castle brown ale, Coors Light,

Domestic Bottles

Blue Moon, Sam Adams' Boston Lager, Yuengling, Budweiser, Coors Light, Bud Light, Michelob Ultra, Miller Light, Buckler Non-Alcoholic

Imported Bottles

Corona, Corona Light, Heineken, Heineken Light

SKYLARK SPECIALTY COCKTAILS 7

Pumpkin Pie martini

\$9.00

Creamy pumpkin shaken with pumpkin vodka and pumpkin spices, with a graham cracker rim

Bosc pear Martini

\$9.00

Fresh squeezed pear nectar, shaken with house made pear liquor and premium vodka 6100

Autumn Old Fashioned	\$9.00
House made bourbon soaked cherries and orange preserves muddled and shaken with crown royal whiskey	
Apple Cider Margarita	\$9.00
Fresh pressed apple cider shaken with cointreau orange liquor, fresh squeezed citrus juices and Casamagios premium tequilla	
Jack-O-Lantern	\$9.00
Delicious blend of Jack Daniels Whiskey and fresh pressed apple cider topped off with Shipyard Pumpkin head Ale	
Fall Sangria	\$9.00
Delicious blend of rich red wine fall spices, Lairds apple jack brandy and Grand Marnier	
Caramel Apple Martini	\$9.00
Crisp and sour apple martini with a buttery sweet caramel drizzle	

SIGNTAURE MARTINIS ⁶

Deep Blue	\$9.00
Ketel One Citroen, blue curacao, lemonade with a sugared rim	
Green	\$9.00
vodka, apple pucker, Midori and pineapple garnished with a cherry	
Orange	\$9.00
StoliOranj, peach schnapps and freshOJ in a Tang-rimmed glass	
Pink	\$9.00
Ketel One Citroen, triple sec, cranberry and a squeeze of fresh lime	
Chocolate	\$9.00
vodka, Godiva Chocolate Liqueur and white crème de cacao drizzled with chocolate	
Gold	\$9.00
Jose Cuervo Gold, triple sec, fresh squeezedOJ with a float of GranMarnier	

MODERN MARVELS ⁵

Grapefruit Negroni	\$9.00
Tanqueray, Compari, Sweet Vermouth	
Rusty Manhattan	\$9.00
Canadian Club, Drambuie, Angostura Bitters, Lemon Juice	
Cucumber Cooler	\$9.00
Hendrick's Gin, St Germain, Cucumbers, Club Soda	
Strawberry Basil Margarita	\$9.00
Jose Cuervo Gold, Cointreau, Basil, Strawberries, Lime Juice, Grenadine	
Orange Old Fashion	\$9.00
Maker's Mark, Orange Bitters, Sugar Cube, Splash of Club	

COLD APPETIZER PLATTERS 12

Classic Jumbo Shrimp Cocktail

Served with lemon wedges & cocktail sauce: Small/Med/Large

AVAILABLE OPTIONS

\$60.00

\$120.00

\$180.00

Smoked Salmon Platter

Traditionally garnished with red onion, capers, dill sour cream, Artisanal bread: Med/Large
Traditionally garnished with red onion, capers, dill sour cream, Artisanal bread: Med/Large

AVAILABLE OPTIONS

\$29.00

\$58.00

Fresh Mozzarella & Tomato

Sliced fresh mozzarella and vine ripe tomatoes, drizzled with extra virgin olive oil and cracked black pepper: Med/Large

AVAILABLE OPTIONS

\$28.00

\$56.00

Artisan Cheese Platter

Vermont Sharp Cheddar, soft ripened brie, aged gouda, manchego, herbed crostini, seedless grapes: Med.

\$48.00

Marinated Grilled Vegetables

Fresh grilled vegetables, balsamic herb marinade: Med/Large

AVAILABLE OPTIONS

\$32.00

\$64.00

Filet Mignon & Crostini Appetizer

(cooked medium rare, served cold) With herb Crostini and horseradish cream: Med/Large

AVAILABLE OPTIONS

\$90.00

\$180.00

Antipasto Platter

A selection of prosciutto, pepperoni, hard salami, aged provolone & fresh mozzarella cheese garnished with a roasted red pepper, artichoke heart, basil and red onion salad: Med/Large

AVAILABLE OPTIONS

\$90.00

\$180.00

Orzo Salad

Greek orzo tossed in a Thyme vinaigrette with dried cranberries, apricots and golden raisins: Med/Large

AVAILABLE OPTIONS

\$24.00

\$48.00

Bruschetta Trio

Traditional tomato and basil, maryland style crab salad, grilled vegetable compote, served with toasted crostini:
Med/Large

AVAILABLE OPTIONS

\$36.00

\$72.00

Bow Tie Pasta Salad

Garnished with fresh mozzarella, basil, roasted portabellas and red peppers: Med/Large

AVAILABLE OPTIONS

\$24.00

\$48.00

Roasted Garlic Hummus

A blend of roasted garlic, tahini, olive oil and chickpeas, toasted pita bread: Med

\$40.00

Crudite

Hand selected seasonal vegetables artfully arranged, accompanied by a peppercorn ranch dip: Med/Large

AVAILABLE OPTIONS

\$28.00

\$56.00

HOT APPETIZERS 9

Sausage Stuffed Mushrooms

Jumbo snow cap mushrooms, filled with a sweet Italian sausage and bread stuffing

\$22.00

Coconut Shrimp	\$36.00
Jumbo shrimp with a light coconut crust. Served with a sweet chili sauce	
Petite Crab Cakes	\$38.00
Delicate sweet Atlantic crab cakes, lightly breaded and fried, Served with homemade remoulade sauce.	
Jalapeno Thai Style Chicken Wings	\$15.00
jumbo wings tossed in a jalapeno sweet thai chili sauce	
Buffalo Style Chicken Wings	\$15.00
Jumbo wings tossed in buffalo sauce	
Boneless Chicken Wings, Jalapeno Thai or Buffalo Style	\$15.00
Tender white meat chicken lightly breaded and crisp fried	
Chicken Tenders	\$15.00
Fresh all white chicken breast, lightly breaded and fried. Served with honey mustard sauce.	
Blackened Chicken Quesadilla	\$16.00
Monterey jack and cheddar cheese, sour cream and pico de gallo	
Roasted Rack of Lamb	\$48.00
Baby New Zealand Lamb(16 bones)herb roasted and served with mint jelly	

ENTREE DISH SELECTIONS 17

Baked Ziti	AVAILABLE OPTIONS
Traditional ziti noodles baked with a blend of ricotta, pecorino romano and grated mozzarella cheeses: Med/Large	\$35.00
	\$70.00
Lasagna	AVAILABLE OPTIONS
Lasagna noodles layered with sausage and ground beef, homemade marinara and a blend of ricotta, pecorino romano and mozzarella cheeses: Med/Large	\$60.00
	\$120.00
Chicken Francaise	AVAILABLE OPTIONS
Dipped in egg, sauteed golden and served with a lemon butter sauce: Med/Large	\$45.00
	\$90.00
Sausage & Peppers Italian Style	AVAILABLE OPTIONS
Sweet Italian sausage slow cooked with peppers, onions and our homemade marinara sauce seasoned with basil and oregano: Med/Large	\$40.00
	\$80.00
Chicken Marsala	AVAILABLE OPTIONS
Tender sauteed cutlets served in a mushroom marsala sauce: Med/Large	\$45.00
	\$90.00
Chicken Champagne	AVAILABLE OPTIONS
Sauteed chicken medallions garnished with shitake mushrooms and red grapes in a champagne supreme sauce: Med/Large	\$45.00
	\$90.00

Jumbo Stuffed Shrimp	AVAILABLE OPTIONS
Jumbo butterflied shrimp overstuffed with sweet crab meat stuffing: 12pcs./24pcs.	\$42.00
	\$84.00
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Penne Vodka	AVAILABLE OPTIONS
Penne pasta tossed in a light tomato vodka cream sauce garnished with peas and Pecorino Romano cheese: Med/Large	\$35.00
	\$70.00
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Mussels Marinara	AVAILABLE OPTIONS
Tender sweet black mussels sauteed with garlic, crushed red pepper and white wine, tossed in a hearty marinara sauce:	\$40.00
Med/Large	\$80.00
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Seared Salmon	AVAILABLE OPTIONS
Fresh Atlantic Salmon pan seared and garnished with sauteed spinach, served with a lemon chive butter sauce:	\$90.00
Med/Large	\$180.00
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Mahi Mahi	AVAILABLE OPTIONS
Caribbean spice baked mahi mahi served with a tropical fruit salsa: Med/Large	\$100.00
	\$200.00
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Cod Provencal	AVAILABLE OPTIONS
Fresh Atlantic cod slow roasted in a tomato, caper, fresh herb and olive sauce: Med/Large	\$70.00
	\$140.00
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Beer Battered Cod	AVAILABLE OPTIONS
Fresh Atlantic cod, dipped in a light beer batter, golden fried and accompanied by lemon wedges and tartar sauce:	\$65.00
Med/Large	\$130.00
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Eggplant Rollatini	AVAILABLE OPTIONS
Sliced eggplant dipped in egg, sauteed golden and rolled with a blend of ricotta, grated mozzarella and Pecorino Romano	\$40.00
cheeses. Baked in our homemade marinara sauce	\$80.00
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Roasted Beef Tenderloin	\$130.00
Herb rubbed tenderloin of beef, roasted and served with a roasted shallot demi-glace: Med	
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Braised Boneless Short Ribs	AVAILABLE OPTIONS
Boneless beef short ribs slow braised in a Guinness spiked demi-Glace: Med/Large	\$80.00
	\$160.00
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Roasted Pork Loin	AVAILABLE OPTIONS
Sliced boneless loin of pork, served with an apple brandy sauce. Garnished with sauteed apples and sweet onions:	\$45.00
Med/Large	\$90.00

VEGETABLES AND SIDES 5

Roasted Potatoes	AVAILABLE OPTIONS
Fresh oven roasted potatoes tossed with olive oil and herbs: Med/Large	\$18.00
	\$36.00
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Mashed Potatoes	AVAILABLE OPTIONS
Fresh homemade fluffy mashed potatoes: Med/Large	\$18.00
	\$36.00

Basmati Rice

Fragrant long grain rice: Med/Large

AVAILABLE OPTIONS

\$14.00

\$28.00

Green Beans

Fresh green beans sauteed with shallots and herbs: Med/Large

AVAILABLE OPTIONS

\$26.00

\$52.00

Vegetable Medley

Seasonal garden fresh vegetables tossed with sweet butter: Med/Large

AVAILABLE OPTIONS

\$26.00

\$52.00

SANDWICH PLATTER ¹

Assorted Sandwich Platter

\$117.00

12 assorted wraps and sandwiches: Chicken Caprese- fresh mozzarella, tomato, basil and extra virgin olive oil on Ciabatta bread. California Turkey Wrap- fresh roasted turkey, avocado, tomato and a roasted garlic peppercorn dressing. Classic Caesar Wrap- grilled chicken, garlic croutons and romaine lettuce tossed in our own caesar dressing. Monte Carlo Wrap- grilled vegetables, spinach, portabella mushrooms and fresh mozzarella. Albacore Tuna Salad Sandwich- with lettuce on rye toast Virginia Ham Sandwich- smoked ham, sliced thin and piled high with american cheese on rye bread.
