

## APPETIZER

Jumbo Lump Crab Cake  
Panko Crusted | Roasted Bell Pepper Coulis  
Cilantro Aioli | Lemon Confit  
11

Black Tiger Shrimp Cocktail  
Blood Orange Cocktail Sauce | Avocado Mousse  
12

Spinach and Artichoke Dip  
Creamy Spinach | Artichoke | Pepper Jack  
Cheddar | Corn Tortilla Chips  
11

Smoked Chicken Bruschetta  
Crostiti | Pesto | Pulled Chicken | Tomato  
Artichoke | Shaved Manchego Cheese | Aged Balsamic Reduction  
11

KC Mango BBQ Bites  
Smoked Brisket | Apple Coleslaw | Mango BBQ Sauce  
Toasted French Bread  
8

Cheese Tasting  
Assortment of Three Specialty Cheese | Seasonal Fruit  
Spiced Walnuts | Chutney  
14

## SOUP AND SALAD

Roasted Corn and Lobster Soup  
Chili Oil | Green Onion  
7

\*Skies' Salad  
Baby Field Greens | Honey Cured Bacon | Tomato | Scallion  
Toasted Pita Croutons | Parmesan Peppercorn Ranch  
7

\*Classic Caesar  
Romaine Hearts | Aged Parmesan | Garlic Bread Sticks  
Traditional Caesar Dressing  
8

Harvest Salad  
Imported St. André Cheese | Bibb Lettuce | Apple  
Dried Fig | Cranberry | Candied Walnut  
Apple Cider Dressing | Port Reduction  
8

## SKIES FUN FACTS

It takes approximately an hour and a half for one revolution | There are 72 windows in the restaurant providing a complete view of the city  
Skies is approximately 500 feet off the ground | Look to the North to see The Power & Light District, Sprint Center, Bartle Hall, H&R Block.  
Liberty Memorial and Crown Center can be located to the West. | The Country Club Plaza can be located to the South  
To the East you will catch a glimpse of Arrowhead and Kaufmann stadiums, home to our Kansas City Chiefs and Royals.

## ENTREE

Grilled Swordfish  
Citrus | Shallot | Thyme | Tomato Jam | Cous Cous  
30

Pan Seared Salmon Filet  
Cherry Tomato | Fennel | Garlic | Shallots | Fresh Herbs  
Wasabi Mashed Potatoes  
26

\*Bacon Wrapped Breast of Chicken  
Stuffed | Spinach | Sun-Dried Tomato | Goat Cheese  
Burgundy Portobello Sauce | Mashed Potatoes  
24

\*KC Strip Steak  
Green Peppercorn Cognac Demi | Gratin Dauphinois  
34

\*Skies' Prime Rib  
Roasted Yukon Fingerling Potatoes | Demi  
Horseradish Cream  
30

Bistro Sirloin  
Black Pepper Crusted | Brandy Demi | Mixed Greens  
Garlic Herb Fries  
30

Seafood Linguini  
Two Seared Jumbo Scallops | Lobster Prawn  
Creamy Chardonnay-Parmegiano | Vegetable Sauce  
30

\*Vegetable Tian Provençal  
Layered | Onions | Zucchini | Yellow Squash | Tomatoes  
Portabella Mushroom | Goat Cheese | Bread Crumbs  
Red Pepper Coulis  
24

\*Pork Chop  
Chardonnay Apricot Ginger Glaze | Maple Glazed Sweet Potato  
29

Iowa Half Rack of Lamb  
Moroccan Spices | Fig Sauce | Cous Cous  
39

\*Filet Mignon  
Bleu Cheese | Onion Marmalade | Bordelaise Sauce  
Roasted Portabella Mushroom | Mashed Potatoes  
39

Add To Any Entrée  
\*Lobster Tail 25  
\*Shrimp Satay 18

\*THESE ITEMS MAY BE PREPARED GLUTEN FREE

18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

SPLIT PLATE CHARGE APPLIES

MISSOURI STATE LAW REQUIRES THE FOLLOWING:

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."