Skills Café & Bistro

Ala Carte Menu

~APPETIZERS~

$7.99

BBQ JUMBO SHRIMP

Grilled & served w/ Sage Wafer

FRESH OYSTERS ON THE HALF SHELL

w/ Hollandaise, Bacon and Spring Onions

~SALAD~

$4.99

FRESH SPINACH SALAD

Finished with a Margarita Blue Cheese Vinaigrette

CAESAR SALAD

Tossed fresh Romaine Leaves Crowned w/ a fresh Caesar Dressing

~SOUPS~

$4.99

SHRIMP BISQUE

Fresh Tomatoes, Shrimp, fresh Basil

POTATO LEEK SOUP

Fresh Chives & Bacon
Skills Café & Bistro

À la Carte Menu

~ENTREÉS~

All entrees are served with braised seasonal vegetables, roasted red potatoes

**BROILED RED SNAPPER**

Topped w/Lemon Zest-Green Chili Sauce

$16.99

**APPLE & BRIE STUFFED CHICKEN BREAST**

Stuffed with Sweet Caramelized Apples & Fresh Brie

Topped w/ Roasted Red Chili Béchamel Sauce

$15.99

**BEEF TENDERLOIN**

Black Peppercorn Crusted finished w/

Cabernet Mushroom Sauce

$27.99

**Pork Tenderloin**

Finished with a Natural Pinōn & Mint Au Jus

$14.99
SKILLS SWEET CENTER

TIRAMISÚ
CHOC/VANILLA LADY FINGERS SOAKED IN COFFEE & COGNAC, MASCARPONE CHEESE CHOCOLATE WRAP, COCOA POWDER, WHITE CHOCOLATE, HONEY COMB
$6.00

RASPBERRY PYRAMID
WHITE CHOCOLATE MOUSSE, FRAMBOISE-SOAKED RASPBERRIES, WHITE CHOCOLATE PYRAMID SHELL
$6.50

COCONUT CREAM PIE
VELVETY SMOOTH COCONUT CUSTARD WITH TOASTED COCONUT CROWNED WITH A FRESH STRAWBERRY COULIS
$4.75

COFFEE/TEA $2.00

CUP OF KEYLIME
KEY LIME MOUSSE, VANILLA GENOISE WITH WHITE CHOCOLATE CHIPS, CHOCOLATE WEAVE, WHITE AND DARK CHOCOLATE DIAMONDS
$7.00

TRIPLE COFFEE THREAT
COFFEE MOUSSE, CHOCOLATE GANACHE, STRIPED JOCONDE BISCUITE, COFFEE GLAZE, MOCHA BEAN
$7.50

CRÈME BRÛLÉE
THE SILKY CLASSIC WITH CARAMELIZED SUGAR AND CHOCOLATE SWIRLS
$6.50

CORDIALS $7.00
CHAMBORD FRANGELICO
BAILEY'S IRISH CRÈME SAMBUCCA
SKILLS WINE CENTER

REDS

SUTTER HOME MERLOT
Produced from grapes grown throughout California's premier coastal and inland valley regions, including Sutter Home vineyards in the Lodi region. $6.00/Glass... $24.00/Bottle

SUTTER HOME PINOT NOIR
Layered aromas of fresh cherries, violets and black plum set the stage for cherry cola and berry jam flavors with hints of spicy earth, followed by a silky finish. A wine with exceptional balance and complexity $6.50/Glass... $28.00/Bottle

HOUSE RED
Velvety smooth cabernet from the best region of Napa Valley $4.50 Glass

WHITES

SUTTER HOME CHARDONNAY
Sutter Home California Chardonnay offers aromas of fresh pear, peach, apple, and lemon. The smooth, round texture, and rich, creamy, fruit flavors persist into a long, flavorful aftertaste. $6.00/Glass... $24.00/Bottle

SUTTER HOME MUSCATO
Extravagantly perfumed, with beautiful scents of white peaches, rose, and lichee. Well-balanced with good acidity and a lingering finish of sweet and creamy peach and honeydew melon flavors. $6.50/Glass... $28.00/Bottle

HOUSE WHITE
Well-balanced with any fish or white sauce entrée.

$4.50/Glass
Aperitifs ..... $4.75

CAMPARI
A quintessential Italian aperitif
DUBONNET ROUGE
has a rich, spicy port wine flavor
SANDEMAN RAINWATER MADEIRA
Clean nutty aromas, light complexity and very agreeable.
Competitors will recreate this table setting – without the dinner plate. A napkin will be placed in that area.

Cutlery should be 1" from table edge and the space between fork and knife should be 12"