

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 Pinón & 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

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.

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

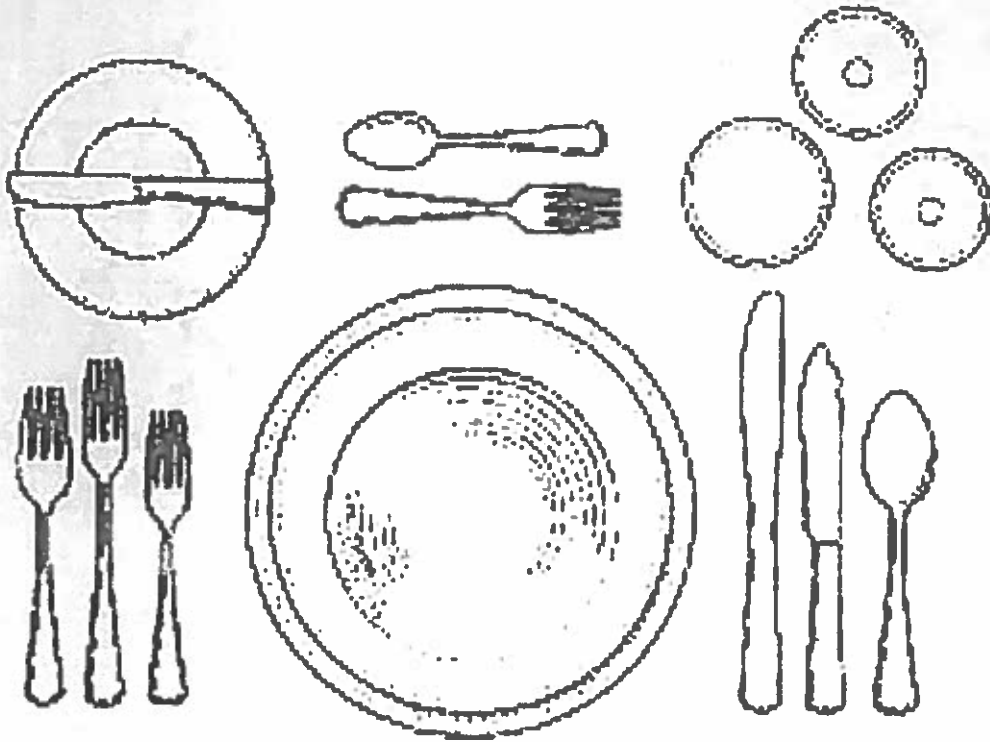
\$6.50/GLASS ...\$28.00/ BOTTLE

HOUSE RED

Velvety smooth cabernet from the best region of Napa Valley

\$4.50 GLASS

– National Restaurant Service – Table set



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"