



# Skills USA Bistro

## Starter

### Tableside Guacamole 6.99

Fresh Avocados, Diced Tomatoes, Chopped Onions, Fresh Cilantro, and Tortilla Chips.

### Chattanooga Spinach and Artichoke Dip 6.99

Imported Reggiano Parmesiano, Sour Cream, Made fresh In-House Daily.

## Main Course

### Soup and Sandwich 11.99

Enjoy a Toasted Turkey, Bacon, and Tomato Wedge Sandwich topped with Smoked Mayonnaise; and Fresh made Minestrone Soup made with kidney beans, celery, carrots, and tomatoes.

### Williamson Chicken 13.99

Marinated Grilled Chicken with Mushrooms and Red Wine with Steamed Greens and Garlic Creamed Potatoes.

### Club Sandwich 11.99

Turkey, Ham, Bacon, Monterey Jack and Cheddar Cheese, on toasted 5 grain bread with lettuce and tomatoes. House made French Fries.



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Dessert

## House Made Chocolate Mousse 4.99

Light on your belly, yet full tilt Chocolate Flavor. Whipped Cream and Strawberry on top.

## Home Made Key Lime Pie 5.99

Fresh Squeezed Lime Juice and a Graham Cracker Crust  
The perfect blend of mouth wakening zest and sweet soothing dairy richness.



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## Specials

### Grilled Chicken Salad 13.99

Iceberg and Romaine lettuce. Julienned Carrots, Red Cabbage, Hard Boiled Eggs, Bacon and Tomatoes. Served with Italian Bread and Olive Oil

### Classic New York Cheese Cake 6.99

Topped with Glazed Strawberries and Home Made Whipped Cream