

Welcome...
to The
Skyway East

Dining Room Hours

5 - 9:00 PM Monday Thru Thursday

**5 - 10:00 PM Friday and Saturday
Seasonal Hours On Sundays (Please Call)**

The Lounge opens at 4 PM daily.

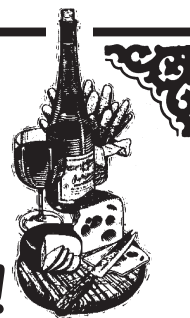
Banquet Facilities are available for groups of 20-80.
Please see your hostess for information.

For a gift that's always appreciated, may we suggest a Gift Certificate to the Skyway East. They are available in any denomination. Please see your hostess.

PLEASE NOTE:

**A 17% GRATUITY IS CUSTOMARILY ADDED
TO GROUPS OF 9 OR MORE.
IF YOU HAVE ANY CONCERNS, PLEASE ASK
TO SEE A MEMBER OF MANAGEMENT.**





To Begin — Our Appetizers!

**The House Specialty:
Chef's Selected Hot and Cold Hors d'Oeuvres
For Two or More 7.95 per person**

Jumbo Shrimp Cocktail	7.95
Sauteed Shrimp Scampi	6.95
Oysters Rockefeller	8.95
Escargot	8.95
Rumaki (Chicken Livers & Waterchestnuts wrapped in Bacon)	5.95
Breaded Maryland Clams	5.25
Onion Soup a la Francais	4.95
Soup du Jour Cup 3.75 Crock 4.95	
Breaded Mushrooms	4.95
Sauerkraut Balls	4.95
Breaded Zucchini Sticks	4.95
Breaded Mozzarella Sticks	5.25
Fettucini Alfredo	5.25
Chicken Drumsticks	5.50
Pot Stickers	5.75
Jalapeños Poppers (with cream cheese)	5.25
Eggplant Parmesan	6.50
Pan Fried Maryland Crab Cake (70% Lump Crab Meat)	8.95
Calimari Rings (fried)	5.75

**Please note that all of our dinners include your choice
of potato, rice or vegetable; plus your choice of
salad bar, fresh spinach salad, or crock of soup;
and hot loaf of bread and butter.**

Salad Bar only8.95

Spinach Salad only8.50



We Proudly Present... Our Seafood



MAY WE SUGGEST: Catch of The Day

Fresh when available.

Ask your waitress for Market Selection and Price.
(Cajun Blackened - 1.00)

MAINE LOBSTER TAILS

The finest, single tail (6 to 7 ounce) 23.95
Twin tails 36.95

ALASKAN KING CRAB LEGS and CLAWS

Full Portion (16 oz.) 24.95
Crab Lover (24 oz.) 32.50

COQUILLES ST. JACQUE

Tender dayboat scallops, mushrooms and cheeses, baked
in a delicate mornay sauce 19.95

SHRIMP SKYWAY

Hand breaded jumbo, freshwater prawns,
gently deep fried. Largest premium shrimp in the area .. 22.50

DEEP FRIED SHRIMP

Cocktail sized shrimp, breaded and deep fried 16.95

CRAB STUFFED SHRIMP

With real blue crab, breaded and deep fried 18.95

SAUTEED SCALLOPS (Premium/preservative free)

Nantucket day boat scallops in a lemon and herb sauce 19.95

BREADED SCALLOPS (Premium/preservative free)

Nantucket day boat scallops hand breaded, deep fried .. 19.50

CANADIAN PICKEREL

Deep fried, the house choice! 18.50

TROUT ALMONDINE

Pan fried, topped with almonds 17.50

LAKE ERIE PERCH

Pan fried or deep fried 18.50

LIGHTLY DUSTED OYSTERS

Extra select, gently deep fried 19.95

MARYLAND BREADED CLAMS

Meaty and lightly battered 14.50

JUMBO SCAMPI CARIBE

Very large prawns sauteed in a lemon-garlic sauce 22.50

For Your Awareness:

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

Our Continental Specialties

DUCKLING A LA ORANGE	From the classic French recipe, one half partially boned duckling, glazed with orange sauce	19.50
CHICKEN KIEV	A large chicken breast, rolled and filled with butter and herbs and topped with sauce mornay	15.95
CHICKEN CORDON BLEU	Large breast of chicken stuffed with baked ham and cheeses, served with mornay sauce on side	15.95
VEAL OSCAR	Fine veal and king crab meat au gratin. Served with asparagus. A classic!	21.50
CHICKEN DIVAN	Chicken breast with three cheeses on a bed of broccoli. Baked with papreesh sauce in casserole	16.50
CHAR BROILED CHICKEN BREAST	With sauteed mushrooms	15.95
VEAL PARMESAN	Fine veal cutlet lightly breaded and topped with parmesan and mozzarella cheeses and our marinara sauce, served with spaghetti	17.95
CHICKEN PARMESAN	Chicken breast lightly breaded and topped with parmesan and mozzarella cheeses and a classic sauce, served with spaghetti	16.95

Pasta*

FETTUCINE ALFREDO	A fresh heavy cream and parmesan sauce over rich fettucine pasta	14.50
SHRIMP FETTUCINE	Sauteed shrimp on a bed of fettucine alfredo	18.95
CRABMEAT FETTUCINE	Fettucine topped with an abundant portion of king crab meat	18.95
SPAGHETTI IN MEAT SAUCE	Vermicelli pasta topped with a ground Italian sausage marinara sauce	13.50
EGGPLANT PARMESAN	Baked eggplant topped with cheeses and marinara sauce	13.95
	With side spaghetti	15.50
CHAR CHICKEN-VEGETABLE FETTUCINE	A charbroiled chicken breast tossed with vegetables over fettucine pasta, topped with alfredo sauce	16.95

* Pasta dishes include a choice of salad bar, spinach salad or soup only.



The Skyway East Special Treats

The Dom Perignon Dinner for Two*

Your Choice of any two dinner entrees
Your Choice of any two non-alcoholic dinner beverages
Your choice of any two desserts
One Bottle of Cuvee Dom Perignon
— the world's finest Champagne —
All for the price of Dom Perignon

195.00 for two



Champagne Dinner for Two*

Begin with your choice of any two Appetizers. Then enjoy a Large Filet cooked to order and served with two Lobster Tails. Enjoy a Bottle of Zonin Asti Spumante or Great Western Extra Dry Champagne. All for only

89.95 for two



*(Coupons not valid with this dinner)



Fine Beef and Broiler Specialties

THE FILET MIGNONS — Our Most Popular Steaks

Petite cut (6-oz.)	21.95
Grande cut (8½-oz.)	27.95

PRIME RIBS OF BEEF (Available daily)

Regular cut	18.95
Extra cut	23.50

NEW YORK STRIP (Black Angus)

Regular cut (10-oz.)	20.50
Extra cut (12-oz.)	23.75
Beefeater cut (14-oz.)	26.95

BEEFEATER CUT FOR TWO

Charbroiled 14-ounce aged Angus New York Strip	For Two 37.95
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STRIP OSCAR

Our regular cut Angus strip topped with king crabmeat, cheeses and sauce mornay	25.50
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STEAK SINATRA

Our regular cut Angus strip smothered with sauteed onions and peppers	23.95
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STEAK BONAPARTE

Aged Black Angus Ribeye— Cut delmonico style enhanced with a lemon and garlic butter sauce	21.50
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HAWAIIAN HAM

A large ham steak topped with sweet and sour sauce and fresh pineapple	13.50
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HONEY HAM

A large ham steak topped with pure natural honey	13.50
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CALVES LIVER

Milk-fed Provimi veal liver, sauteed and served with onions or bacon	16.50
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OPEN FACE PRIME RIB

Served on garlic toast with steak fries (salad extra)	16.50
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CHOPPED SIRLOIN

Choice sirloin topped with sauteed onions or peppers ...	13.50
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OPEN-FACE RIBEYE STEAK

Aged Black Angus Ribeye only – Served on garlic toast with French Fries (salad extra)	17.95
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GOES GREAT WITH STEAK

Sauteed Mushrooms...	2.95	Garlic Toast.....	2.50
Side Lobster Tail.....	16.50	Asparagus.....	4.25
Sauteed Onions	2.50	Vegetable du Jour.....	2.95
Onion Rings.....	3.95	Spaghetti.....	3.75
Sauteed Peppers	2.50	Cajun Blackened.....	1.00

Our Specialty Combinations of Beef and Seafood

THE SKYWAY LAND AND SEA KEBOB Tenderloin, lobster tail, scallops, shrimp and vegetables combined to tempt your taste	32.95
THE EPICUREAN Lobster tail, sauteed shrimp scampi and king crab leg ...	32.95
THE CAPTAIN'S PLATTER Deep fried shrimp, clams, perch, oysters and scallops	19.50
THE ADMIRAL'S TABLE Sauteed shrimp and scallops, wild Pacific salmon with dill hollandaise sauce and oysters Rockefeller	19.50
THE MARINER'S TREAT Sauteed scallops and sauteed shrimp scampi	18.50
THE SHRIMP LOVER Breaded shrimp, sauteed shrimp scampi, stuffed shrimp, and a shrimp Skyway	19.95
SURF & TURF The classic combination of filet mignon and Maine lobster tail	34.95
THE SAMPLER Your choice of two; breaded shrimp, clams, oysters or scallops	18.95
FILET AND SHRIMP SKYWAY	31.50
FILET AND BREADED SHRIMP	27.50
FILET AND SAUTEED SCALLOPS	28.95
FILET AND STUFFED SHRIMP	27.95
FILET AND BREADED CLAMS	25.95
FILET AND KING CRAB (10 ounces)	31.95
FILET AND DEEP FRIED SCALLOPS	28.95
FILET AND SAUTEED SHRIMP	27.95
FILET AND LAKE ERIE PERCH	27.95
FILET AND DEEP FRIED OYSTERS	28.50

Please Note: A regular cut **New York Strip** may be **substituted** for the **Filet Mignon** in the above combinations.



AND FINALLY . . .

Our reputation for Grasshoppers, Brandy Alexanders,
Pink Squirrels and Gold Cadillacs is unsurpassed.



Desserts

NEW YORK STYLE CHEESECAKE.....	4.95
CHEESECAKE WITH STRAWBERRIES	5.25
VANILLA ICE CREAM	2.95
ORANGE SHERBET	2.95
TIN ROOF SUNDAE	4.75
CHOCOLATE SUNDAE	4.50
STRAWBERRY SUNDAE	4.50
CHOCOLATE PARFAIT.....	4.75
STRAWBERRY PARFAIT.....	4.75
LIQUEUR PARFAITS	
Domestic	5.95
Imported	7.95
ALL OCCASION CAKES	4.95
FRENCH SILK PIE	4.50
KEY LIME PIE	4.95
TURTLE CHEESECAKE.....	5.50

Enhance your Dessert
with a cup of
Espresso, Cappucino, or Latté

2.50 3.00 3.25