

Dinner Menu

Shareables

SHRIMP COCKTAIL DF	16
Spicy Cocktail Sauce Made In-House, Served with Lemon	
HONEY BRUSSELS V	14
Roasted Brussels Sprouts served with Indiana Goat Cheese, topped with Toasted Almonds & drizzled with Jalapeño-infused Honey	
ARTICHOKE SPINACH DIP V	14
Confit Garlic, Roasted Herb Almonds & Lahvosh Crackers	
FIRECRACKER SHRIMP	18
Tiger Shrimp with House Firecracker Sauce placed on a bed of Napa Cabbage & Red Pepper, served with Rice Noodles	
EDA BRUSCHETTA V	16
Pan Fried Edamame & Goat Cheese served with Bread Rusk, Red Pepper, Onion & Herb Oil	

Soup & Salad

LOBSTER BISQUE	14
Lobster Meat & Sherry	
INDIANA CORN CHOWDER	12
SPAGO ASIAN SALAD	23
Napa Cabbage, Mixed Greens, Carrots, Radicchio, Grilled Chicken, Wonton, Toasted Sesame Seeds served with Asian Vinaigrette <i>Add Grilled Chicken \$9 Salmon** \$12</i>	
GINGHAM SALAD V/GF	15
Baby Greens, Berries, Gorgonzola, Gingham Vinaigrette, Almonds & Oranges	
CLASSIC CAESAR	12
Romaine, Garlic Croutons, House Caesar Dressing & Grana Padano	
SKYLINE WEDGE SALAD GF	16
Baby Iceberg Lettuce, Red Onion, Smoked Applewood Bacon, Gorgonzola Crumbles, Cherry Tomato & Blue Cheese Dressing	

Main Course

SKYLINE BURGER **	18
Angus Beef with Herb Aioli, American Cheese, Thick-Cut Bacon with Choice of French Fries or Sweet Potato Fries	
FAROE ISLAND SALMON **	36
Grilled Salmon with Lemon Dill Sauce, with Basmati Rice & Asparagus	
PAN SEARED SEA BASS **	46
Light Lemon Butter, Broccolini with Sea Salt, Cilantro, & Basmati Rice	
BEEF SHORT RIBS	34
Creamy Grits, Vibrant Rainbow Carrots, & Rich Cabernet Reduction Sauce	
SESAME-CRUSTED AHI TUNA	32
Soba Noodles, Vegetable Medley, Tamari Sauce, & Sesame Oil, garnished with Wasabi & Ginger	
GRILLED LEMON CHICKEN	24
Spinach, Broccoli, Feta, Bulgur Wheat & Orzo Salad	
BUTTERNUT SQUASH RAVIOLI	23
Creamy Garlic Vegan Sauce DF/V	

Butcher Block

CENTERCUT FILET 8oz **	53
COWBOY CUT RIBEYE 18oz **	65
LAMB CHOPS WITH CHIMICHURRI **	44
HAWAIIAN GLAZED GRILLED PORK CHOP **	40

Served with Yukon Gold Mashed Potatoes
& Chef's Seasonal Vegetables

GF Gluten Free

DF Dairy Free

** Consumer Warning

V Vegetarian

Firefly
AT SKYLINE CLUB INDY

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness. All Food and Beverage Purchases are Subject to an Automatic 20% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS

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