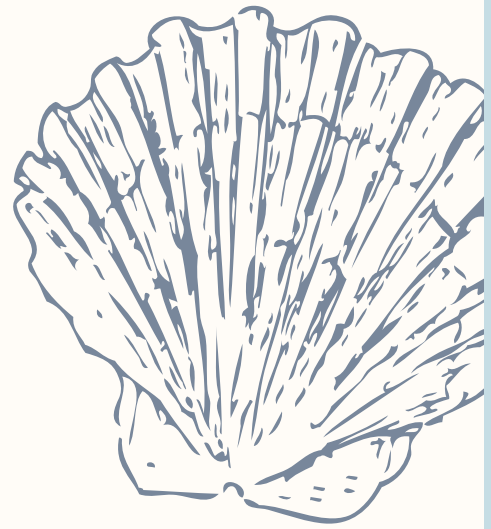




# THE SKILLSUSA CAFE



## STARTERS

### SHRIMP CEVICHE \$15

Fresh shrimp, lime juice, cilantro, cucumbers, tomatoes, avocado, served on a corn tostada

### FRIED CALAMARI \$17

Tender, crispy fried squid, lemon wedges, and house made garlic aioli

### SUSHI OF THE DAY \$19

Daily selection of rotating artisanal sushi rolls featuring fresh fish  
\*Ask your server for today's sushi roll

### CREAM OF CRAB SOUP \$16

Jumbo lump crab meat simmered in a thick velvety cream based soup, topped with Old Bay

## ENTREES

### GRILLED SALMON - \$22

Fresh grilled salmon, garlic and herb mashed potatoes, roasted brocolni, topped with lemon beurre blanc

### HERB LAMB CHOPS - \$24

Herb-crusted lamb chops, fondant potatoes, red wine pan sauce

### FISH AND CHIPS - \$19

Beer-battered fried cod, crispy fries, house-made tartar sauce

### LOBSTER RISOTTO - \$27

Creamy ariobio rice, buttered poached lobster, topped with shaved truffle

## DESSERTS

### CRÈME BRÛLÉE - \$9

Vanilla bean custard topped with caramelized sugar and fresh raspberries

### BROWNIE SUNDAE - \$7

Housemade fudge brownie, vanilla ice cream, whipped cream, maraschino cherries

### CHOCOLATE CAKE - \$8

Rich chocolate sponge cake filled with chocolate buttercream frosting, topped with chocolate ganache

## DRINKS

### MINT LEMONADE - \$4

### RASPBERRY TEA - \$3

### SODA - \$2

### COFFEE - \$2

### WATER - \$1