

TO START + SHARE

CHICKEN WINGS DF

served with buttermilk ranch 19
lemon pepper, BBQ, hot, mild, honey garlic, teriyaki, salt & pepper, or plain

GARLIC CHEESE TOAST V

toasted bread, garlic butter, cheddar, jack cheese 12

SWEET CHILI POPCORN CHICKEN DF

½ lb crispy popcorn chicken, sweet chili sauce, toasted sesame seeds, green onion 18

MOZZARELLA STICKS V

crispy breaded mozzarella sticks, warm house-made marinara sauce 17

LOADED POTATO SKINS GF

fried potato skins, cheddar cheese, bacon, green onion, sour cream 18

SKYLARK NACHOS V

queso cheese, pico de gallo, corn, black olives, tomato, black beans, jalapeños, avocado crema, southwest sauce, green onions 24
add taco beef 4 | add chicken carnitas 8 | substitute Doritos 4

CALAMARI DF

crispy-fried calamari, banana peppers, house-made tzatziki 23

APPETIZER PLATTER

crispy-fried calamari, loaded potato skins, mozzarella sticks, sweet chili popcorn chicken, cheesy garlic bread 68
add chicken wings 10

BOWLS + SALADS

add protein to any salad: add chicken 8 | add salmon 12 | add julienned beef 14 | add tofu 5

LOADED POTATO SOUP

creamy potato & leek soup, smoked fontina, bacon, green onions, sour cream
Large 14 | small 10

CHEFS DAILY SOUP

large 11 | small 8

TUSCAN SALAD V GF

baby lettuce, orange vinaigrette, pumpkin seeds, pickled fennel, oranges, cranberries, goat cheese
large 18 | small 10

CAESAR SALAD

romaine, focaccia croutons, garlic dressing, crispy capers, parmesan large 17 | small 9

SPICY THAI CHICKEN BOWL DF GF

Thai chicken, coconut jasmine rice, tomato, mango, pickled carrot, baby lettuce, zesty-lime peanut sauce, sweet chili dressing 24

VEGGIE BIBIMBAP STIR-FRY V

jasmine rice, red & green peppers, carrot, broccolini, red onion, wild mushrooms, gochujang sauce 18



HANDHELDS

choice of house-cut fries, caesar salad, green salad, or upgrade to sweet potato fries or poutine 3

THE SKYLARK BURGER

ground NY striploin & chuck, sesame bun, lettuce, tomato, melted cheddar, Skylark sauce 24

THE CLUB

grilled chicken breast, bacon, fried egg, seven-grain bread, lettuce, tomato, pesto mayonnaise 22

PRIME RIB BEEF DIP

shaved prime rib, pretzel baguette, horseradish mayo, swiss cheese, au jus 26

NY STRIPLOIN STEAK SANDWICH

6oz grilled NY striploin, toasted baguette, mushrooms, caramelized onions, onion rings 28

PROSCIUTTO & BURRATA PANINI

burrata, prosciutto, arugula, pickled red onion, pressed melon, black garlic aioli, sourdough 23

CLASSIC REUBEN

tender corned beef, sauerkraut, toasted rye, swiss cheese, Skylark sauce 24

MAINS

ITALIAN SAUSAGE & BEEF LASAGNA

garlic toast, caesar salad 24

BATTERED HADDOCK + FRIES DF

haddock, tartar sauce, coleslaw, house-cut fries 26

CRISPY CHICKEN TENDERS & FRIES DF

crispy chicken tenders, house-cut fries, sweet plum sauce 22

BBQ BEEF BACK RIBS DF

Texas BBQ sauce, coleslaw, house-cut fries 36

SKYLARK BOLOGNESE PAPPARDELLE

pappardelle, slow-simmered bolognese, caramelized onion, garlic, parmesan, garlic toast 28

STERLING SILVER 8oz TOP SIRLOIN

Yukon gold mashed potatoes, broccolini, baby carrot 48
peppercorn sauce 5 | béarnaise 4 | 8oz lobster tail 26 | jumbo garlic shrimp 12

DF Dairy-free

V Vegetarian

GF Gluten-friendly: *Food items may come in contact with non-gluten free ingredients

18% gratuity will be applied to tables of 8 or more guests. Please notify your server of any allergies.

DESSERTS

TIRAMISU
mascarpone cream, espresso, lady fingers,
liqueur, chocolate dusting **16**

NEW YORK CHEESECAKE
house-made classic NY cheesecake **14**

DEEP DISH APPLE PIE **V**
buttery pastry crust, custard, tender apple,
raisins, crunchy coconut streusel **15**

MOCHA CRÈME BRÛLÉE **GF**
espresso & chocolate custard, caramelized
sugar **10**

CHOCOLATE BANANA LAVA CAKE **GF DF V**
vegan chocolate lava cake with molten
chocolate centre, fresh seasonal berries **16**

COCKTAILS

MARGARITA **2oz**
tequila blanco, lime juice, simple syrup, salt **13**

MALIBU SUNSET **2oz**
Malibu rum, pineapple juice, Grenadine, cherry **13**

SUMMERTIME **2oz**
spiced rum, ginger ale, orange juice **13**

WHISKEY SOUR **2oz**
bourbon, fresh lemon juice, simple syrup,
lemon slice and Maraschino cherry **14**

THE LARK **2oz**
grape or raspberry vodka, red Sour Puss,
Blue Curaçao, 7Up **14**

THE COSMOPOLITAN **2oz**
vodka, Cointreau, fresh lemon juice, cranberry
juice, lemon for garnish **14**

SANGRIA **2oz**
Chambord, wine, orange juice, fruit **15**

MOJITO **2oz**
white rum, lime juice, fresh mint, soda **13**

CLASSIC CAESAR
celery salt, vodka, Clamato juice, Worcestershire
sauce, hot sauce, celery, lemon wedge and pickle **14**

MOSCOW MULE
vodka, ginger beer, fresh lime juice, mint spring **15**

OLD FASHIONED
bourbon, sugar, Angostura bitters, orange peel
and cherry **15**

TOM COLLINS
empress gin, simple syrup, soda, lemon juice **15**

MANHATTAN
rye, sweet vermouth, bitters, cherry **14**

HOUSE HIGHBALLS

single 7 | double 12

