

## SOUPS

**Minestrone** .....16

**VG** Cheese Tortellini, Basil Pesto, Grilled Ciabatta Bread

## SALADS

**Arugula Salad** .....19

**VG GF** Wild Arugula, Heirloom Tomato, Shaved Red Onion, Roasted Shishito Peppers, Parmigiano Reggiano, Lemon Ginger, Vinaigrette

**Caesar Salad** .....21

Romaine Hearts, Caesar Dressing, Brioche Crouton, Shaved Parmigiano-Reggiano

*ADD: Seared Wagyu Sirloin Steak \*(5 oz) 24  
Grilled Atlantic Salmon\* (5 oz) 20  
Grilled Chicken Breast (6 oz) 18  
Grilled Shrimp\* (8) 16*

## SHARED PLATES

**Smoked Chicken & Pimento Cheese Eggrolls** ..... 22

Smoked Chicken Thigh, Caramelized Onion, Roasted Hash Chili, House Made Pimento Cheese, Avocado Sauce

**Ajillo Shrimp Tacos\*** ..... 24

**GF** Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw, Jalapeño Aioli, Tobiko Micro Green Salad

**Truffle Fries** .....19

**VG GF** Parmigiano-Reggiano, Citrus Aioli

**Cauliflower Gratin** ..... 20

**VE GF** Cashew Cream, Cashew Crumble, Shaved Cauliflower

**Hot Chips** .....21

**VG GF** Fresh Hot Potato Chips, Smoked Ranch Seasoning, Caramelized Onion Drip, Pimento Cheese

**Charcuterie Board** ..... 30

Chefs Season Selection of Cured Meats, Cheeses, Condiments, Crackers, Fruits, Pickles, Grilled Ciabatta Bread

## MAINS

**Limelight Wagyu Cheeseburger\*** ..... 28

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Shredded Lettuce, Tomato, Brioche Bun, Fries

*Add: Truffle Fries 7 Nueske's Bacon Jam 4 Nueske's Bacon 4*

**Mushroom Veggie Burger** ..... 25

**VG** Double Veggie Patty, Guacamole, Aji Amarillo Aioli, Shredded Lettuce, Shaved Red Onion, Fries

*Add: Truffle Fries 7*

**Fried Chicken Katsu Sandwich** ..... 26

Marinated Chicken Breast, Crispy Panko Fried, Hot Cabbage Slaw, House Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

*Add: Truffle Fries 7*

**Steak Frites\*** ..... 49

10 oz Wagyu Top Sirloin, Fries, Confit Shallot Butter

*ADD: Truffle Fries 7 Gorgonzola Dolce Gratin 6 Sautéed Wild Mushrooms & Onions 6*

SPLIT PLATE CHARGE \$5

# FROM THE PIZZA OVEN

<b>Fennel Sausage</b> ..... 24	<b>Pepperoni</b> ..... 19
House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano	Pepperoni, Marinara, Mozzarella
<b>Diavola</b> ..... 25	<b>Supreme</b> ..... 26
Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil	Pepperoni, Fennel Sausage, Nueske Bacon, Red Onion, Sweet Peppers, Wild Mushrooms, Black Olives, Roasted Tomato, Marinara, Mozzarella
<b>Margherita</b> ..... 23	<b>Prosciutto Crudo</b> ..... 25
<b>VG</b> Fresh Mozzarella, Heriloom Cherry Tomato, Basil, Marinara	Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano
<b>Wild Mushroom &amp; Pesto</b> ..... 23	<b>Smoked Bacon &amp; Pineapple</b> ..... 24
<b>VG</b> Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze	Nueske's Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone
<b>Cheese</b> ..... 18	<b>Chicken Alfredo</b> ..... 24
<b>VG</b> Marinara, Mozzarella	Marinated Grilled Chicken, Nueske's Bacon, Caramelized Onion, Wild Arugula, Alfredo Sauce, Mozzarella

ADDITIONAL TOPPINGS 3 PROSCIUTTO 5 GLUTEN FREE CAULIFLOWER CRUST 4

in-room delivery available

# DESSERTS

<b>Cookie Skillet</b> ..... 17	<b>Ice Cream</b> ..... 9
<b>VG</b> Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce	<b>VG GF</b> Vanilla or Chocolate

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

please inquire with your server about making your dish gluten free or vegan:

- VE** **vegan** dishes that do not contain products that come from animals
- VG** **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

- GF** **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye
- P** dishes that contain peanuts or other nuts for those with nut allergies

SPLIT PLATE CHARGE \$5

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.