

SALADS & SANDOS

— our favorites —

*CLASSIC CAESAR — 14

hearts of romaine, house-made dressing,
gremolata, parmigiano-reggiano, torn crouton

white anchovies +2

CHOPPED BURRATA — 16 VG GF

baby arugula, blood orange, fig jam,
pepita, white balsamic vinaigrette

LIMELIGHT WEDGE — 14

iceberg lettuce, roasted cherry tomato, crispy onions,
fried pancetta, point Reyes blue cheese

chicken +7 | steak +11 | steelhead trout +10

HAND DIPPED CRISPY CHICKEN SANDWICH — 17

buttermilk fried chicken breast, spicy honey,
mayo, lettuce, dill pickles

*LIMELIGHT CHEESEBURGER — 17

double r ranch beef, american cheese, onion,
bread & butter pickles, special sauce

VEGGIE BURGER — 17 VG

beyond meat plant-based burger, feta, arugula,
spiced tomato jam, pickled red onions, arugula

SANDOS ARE SERVED with REGULAR FRIES
sub for caesar salad or truffle fries +3 | bacon +2
gluten free galaxy buns +2

SMALL PLATES

— to share —

MARINATED OLIVES — 10 VG

fresh herbs, garlic, whipped chèvre, crostinis

IDAHO FRESH CUT TRUFFLE FRIES — 13 VG

fresh herbs, roasted garlic aioli, parmigiano-reggiano

HUMMUS PLATE — 14 VE

grilled pita, fennel salt, olive tapenade,
fresh crudités

CRISPY BRUSSELS SPROUTS — 11 VG GF

shoyu-brown sugar glaze, blood orange, sesame

ROASTED CAULIFLOWER GRATIN — 15 VG

cashew cheese, blistered tomato, shishito pepper,
toasted baguette

FIRECRACKER SHRIMP — 16

“bang-bang” sauce, cilantro, egg roll crumbles

STICKY PORK SPARE RIBS — 13

hawaiian bbq sauce, pickled onion



to go & in-room
delivery available

FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

MARGHERITA — 17 VG

roasted tomatoes, basil, fresh mozzarella

CLASSIC PEPPERONI — 17

IL DIAVOLO — 18

spicy pepperoni, chorizo, salami,
pickled fresno chile, basil, mozzarella

FENNEL SAUSAGE — 18

pepperoncini, roasted tomatoes, mozzarella,
parmigiano-reggiano

cloverstone gluten free crust +3

pepperoni +2 | sausage +3 | arugula +2 | mushrooms +3

LOCAL WILD 'SHROOM — 19 VG

truffle oil, caramelized onion, mozzarella,
dressed arugula, parmigiano-reggiano

PEAR & PROSCIUTTO — 18 VG AKA "AVERY'S PIZZA"

balsamic fig spread, pickled pears,
arugula, fresh chèvre, thyme

THE GREEK — 18 VG

grilled artichoke, roasted tomatoes, pesto sauce,
kalamata olives, feta, mozzarella, parsley

JOSE'S ESPECIAL — 18

ham, chorizo, pineapple, fresh jalapeño,
caramelized onion, fresh mozzarella, feta, pesto,

LARGE PLATES

— for main meal —

*WAGYU STEAK FRITES — 32 GF

house cut russets, bacon jam, bordelaise, herb salad

*CIDER BRINED BONE-IN PORK CHOP — 28 GF

parmesan polenta, wilted greens, caramelized apple,
brandied cherry jus

*PAN-FRIED IDAHO STEELHEAD — 30 GF

succotash, corn puree, crispy prosciutto,
smoky tomato butter

SQUASH & SAGE GNOCCHI — 24 VG

plant-based italian sausage, butternut & kabocha squash,
kale, parmesan, toasted hazelnuts, fried sage

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



vegan dishes that do not contain products that come from animals



vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye



dishes that contain peanuts or other nuts for those with nut allergies