

## SALADS & SANDOS

### OUR FAVORITES

#### SOUP DU JOUR

ask about our daily soup special 8

#### BIG WOOD KALE vg gf

quick-pickled apples, gruyère crisp, toasted almonds  
dried cherries, creamy dijon vinaigrette 13

#### \*LIMELIGHT GEM CAESAR vg

baby gem lettuce, castelfranco, sourdough croutons  
pecorino-romano, house-made dressing 12  
add white anchovies +2

#### ROASTED BEET & ARUGULA vg gf

grapefruit brulée, shaved fennel, toasted walnuts  
goat cheese, tahini vinaigrette 14

add chicken +6 | steak +9 | steelhead trout +9

## SMALL PLATES

### FOR SHARING

#### MIXED OLIVES ve gf

herbs, garlic 7

#### IDAHO FRESH CUT TRUFFLE FRIES vg

herbs, roasted garlic aioli, parmigiano-reggiano 12

#### HUMMUS PLATE ve

grilled pita, fennel salt, olive tapenade  
fresh crudités 14

#### CHARRED BRUSSELS SPROUTS vg gf

deer creek honey, sriracha, lime, sesame seed  
scallion 8

#### BURRATA & BRUSCHETTA vg

grilled crostini, extra-virgin olive oil  
balsamic glaze, shaved parmesan, chiffonade basil 16

#### CRISPY CHICKEN PARM SANDO

house-made marinara, fresh mozzarella  
parmigiano-reggiano, basil, pepperoncini 16

#### \*LIMELIGHT CHEESEBURGER

double r ranch beef, american cheese, onion  
bread & butter pickles, special sauce 16

#### SNAKE RIVER REUBEN

house-made pork belly pastrami, sylvie's pink kraut  
swiss cheese, bread & butter pickles, special sauce, rye 17

#### VEGGIE BURGER vg

beyond meat burger, feta, arugula, spiced tomato jam 18

#### SANDOS ARE SERVED with REGULAR FRIES

sub for garden salad or truffle fries +3 | add bacon +2  
gluten free galaxy buns +2  
split charge on salads and sandos +2

#### BLISTERED SHISHITO PEPPERS gf vg

roasted garlic aioli, shishito herb vinaigrette, cilantro 8

#### ROASTED CAULIFLOWER gf vg

whipped goat cheese, shishito-herb vinaigrette  
pickled red onion, cilantro 10

#### BISON MEATBALLS

intermountain farms bison, creamy polenta  
house-made marinara, parmigiano-reggiano, basil 15

#### \*GRILLED LAMB LOLLIPOPS

mediterranean spices, pearl couscous tabbouleh  
herbed yogurt 19

#### STICKY WINGS

fish sauce glaze, crispy garlic chips, cilantro, mint 14

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
18% gratuity will be added for parties of 6 or more

## LARGE PLATES FOR MAIN MEAL

**\*WAGYU STEAK FRITES** (gf)  
snake river farms wagyu flank steak, house cut fries  
chimichurri, roasted garlic aioli 27

**BEEF SHORT RIB RAGU**  
pappardelle pasta, wild mushrooms  
parmigiano-reggiano, fresh ricotta, basil 24

**TIKKA SHEPHERD'S PIE** (gf)  
lava lake lamb, indian spices, peas, carrots  
onion, mashed potato, cheddar, scallion 16

**\*GRILLED PORK CHOP** (gf)  
snake river farms kurobuta pork chop, carrot purée  
roasted winter vegetables, maple bourbon bacon sauce 28

**\*STEELHEAD TROUT AMANDINE** (gf)  
steamed rice, sauce meunière, toasted shaved almonds  
haricots verts, dill 26

**WILD MUSHROOM GNUDI** (vg)  
house-made ricotta dumplings, mushroom ragu  
pecorino-romano, braised kale 21

## FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

**MARGHERITA** (vg)  
roasted tomatoes, basil, fresh mozzarella 15

**CLASSIC PEPPERONI** 16

**THE WHITE-OUT PIE** (vg)  
mozzarella, ricotta, feta  
parmigiano-reggiano, garlic truffle oil 16  
make it a roasted garlic pie +1

**FENNEL SAUSAGE**  
pepperoncini, roasted tomatoes, mozzarella  
parmigiano-reggiano 16

**JOSE'S ESPECIAL**  
ham, chorizo, pineapple, fresh jalapeño  
caramelized onion, fresh mozzarella, pesto 17

**LOCAL WILD 'SHROOM** (vg)  
truffle oil, caramelized onion, mozzarella  
dressed arugula, parmigiano-reggiano 17

**PEAR & PROSCIUTTO**  
balsamic fig spread, pickled pears  
fresh chèvre, thyme 18

**THE GREEK** (vg)  
grilled artichoke, roasted tomatoes, pesto sauce  
kalamata olives, feta, mozzarella, parsley 17

gladstone gluten free crust +3 (p)

(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

(p) dishes that contain **peanuts** for those with peanut  
allergies

(gf) **gluten-free** dishes that excludes the protein glu-  
ten, found in grains such as wheat, barley, and rye