




SALADS & SANDOS

— our favorites —

*CLASSIC CAESAR — 14 
hearts of romaine, house-made dressing,
gremolata, parmigiano-reggiano, torn crouton
white anchovies +2

BEET & BURRATA — 17  
baby arugula, blood orange, fig jam,
pepita, white balsamic vinaigrette

LIMELIGHT WEDGE — 15
iceberg lettuce, roasted cherry tomato, crispy onions,
fried pancetta, point reyes blue cheese

GARDEN SALAD — 13  
organic greens, heirloom tomato, sweet baby peppers,
cucumber, shredded carrot, balsamic vinaigrette
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 — 18
double r ranch beef, american cheese, onion,
bread & butter pickles, special sauce

VEGGIE BURGER — 17 
beyond meat plant-based burger, feta, arugula,
spiced tomato jam, pickled red onions

CHERRY BOMB CHEESESTEAK — 18
thinly sliced ribeye steak, grilled onion,
beer cheese sauce, cherry pepper relish

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

SMALL PLATES

— to share —

SOUP DU JOUR — 8
ask about our daily soup special

MARINATED OLIVES — 12 
fresh herbs, garlic, crumbled chèvre, crostinis

IDAHO FRESH CUT TRUFFLE FRIES — 13 
fresh herbs, roasted garlic aioli, parmigiano-reggiano

HUMMUS PLATE — 14 
grilled pita, fennel salt, olive tapenade,
fresh crudités

CRISPY BRUSSELS SPROUTS — 12  
shoyu-brown sugar glaze, blood orange, sesame

ROASTED CAULIFLOWER GRATIN — 15 
cashew cheese, blistered tomato, shishito pepper,
toasted pita

FIRECRACKER SHRIMP — 16
“bang-bang” sauce, cilantro, egg roll crumbles

STICKY PORK SPARE RIBS — 15
hawaiian bbq sauce, pickled onion

BUFFALO CHICKEN DRUMETTES — 15
fresh crudités, blue cheese dressing

BISON MEATBALLS — 16
pomodoro sauce, whitecheddar polenta

VEGGIE SIDES

— for something extra —

WHOLE HONEY GLAZED BABY CARROTS — 6

CHARRED BROCCOLINI I — 6

WHITE CHEDDAR POLENTA — 6



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 — 19
AKA "AVERY'S PIZZA"
balsamic fig spread, pickled pears,
arugula, fresh chèvre, thyme

THE GREEK — 18 VG
pesto sauce, grilled artichoke, roasted tomatoes,
kalamata olives, feta, mozzarella, parsley

JOSE'S ESPECIAL — 18
pesto sauce, ham, chorizo, pineapple, jalapeño,
caramelized onion, mozzarella, feta, cilantro, parsley

LARGE PLATES

— for main meal —

*WAGYU STEAK FRITES — 32
snake river farms flank steak, house cut russets,
wild mushroom bordelaise, arugula

*CORNISH GAME HEN — 27 GF
whipped idaho potato, whole baby carrot,
honey wine glaze

*IDAHO RAINBOW TROUT — 29 GF
potato crusted, white cheddar polenta, duck sausage,
charred broccolini, lemon and truffle butter

SHEPHERD'S PIE — 25
ground lamb, carrot, pearl onion, peas, guinness gravy,
whipped potato, beecher's cheese

PATTY'S BOLOGNESE — 26
house-made bolognese sauce with beef, pork sausage and
veal, tomatoes, fresh garlic, herbs, pappardelle pasta

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