LIMELIGHT

KETCHUM

BOWLS & SALADS

Galena Power Bowl - 22 (V)GF(N)

Quinoa, Kale, Roasted Sweet Potato, Apple, Almonds, SunflowerSeeds, Yogurt Poppyseed Dressing

Garden Salad - 16 (VG)(V)(GF)

Spring Mix, Radish, Cherry Tomato, Cucumber, Carrot, Housemade Red Wine Vinaigrette

Classic Caesar - 19

Parmigiano Reggiano, Garlic Croutons

Limelight Wedge - 19

Peppered Bacon, Cherry Tomato, French Fried Onion, Blue Cheese Dressing

Poke Bowl* - 28

Hawaiian Yellow Fin Tuna, Shoyu, Avocado, Carrot, Pickled Ginger, Sesame Oil, Jasmine Rice, Korean Aioli

Add: Grilled Chicken (6oz) 8 Salmon* (7oz) 14 Northwest American Ribeye* (6oz) 18

SANDWICHES

Limelight Double Cheeseburger - 23

Double R Ranch Beef, American Cheese, Special Sauce, Sweet Pickles, White Onion, Bigwood Bread Brioche Bun, Hand-Cut Fries

Crispy Chicken Sandwich - 23

Buttermilk Fried Chicken, Swiss, Tomato, Spicy Kale Slaw. Hand-Cut Fries

Blackened Fish Sandwich - 24

Artic Char, Apple-Cabbage Slaw, Pickled Red Onion, Cider-Mustard Aioli, Ciabatta Bun. Hand-Cut Fries

Garden Burger - 22 W

Beyond Meat Plant-Based Patty, Smoked Provolone, Baby Arugula, Caramelized Onion, Roasted Garlic Mayo, Bigwood Bread Bun. Hand-Cut Fries

Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3

SMALL PLATES & SHAREABLES

Whipped Ricotta & Grilled Sourdough - 15 🖤

Thyme & Chili Infused Honey, Candied Walnuts, Flake Salt

Idaho Fresh Cut Truffle Fries - 16

Parmigiano Reggiano, Garlic Aioli

Hummus Plate - 18 WG

Olive Tapenade, Fresh Crudités, Grilled Pita

Crispy Honey Brussels - 16 @

Crumbled Bacon, Hazelnut Aioli

Jumbo Buffalo Wings - 21 @

Fresh Crudités, Ranch or Blue Cheese Dressing

Fig & Burrata - 17 🖤



Sungold Tomatoes, Arugula, Grilled Baguette, Balsamic Drizzle

Firecracker Shrimp - 19

Sweet & Spicy, Citrus-Herb Yogurt Sauce

Chicken Lettuce Wraps - 20 N GF

Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

Lamb Lollipops - 25 GF

Huckleberry-Balsamic Glaze, Parsnip Purée

LARGE PLATES

Mushroom & Thyme Gnocchi - 26 (V)

Chef's Mushroom Blend, Cream, Herbs

Add: Grilled Chicken (6oz) 8 Salmon* (7oz) 14 Northwest American Ribeye* (6oz) 18

Bison Bolognese - 34

Pappardelle Pasta, Parmesan-Romano, Garlic Breadcrumbs

Maple-Mustard Glazed Wild Salmon - 39

Pan-Seared Copper River Sockeye, Whipped Boursin Potatoes, Roasted Carrots & Parsnips

Steak Frites* - 45 GF

8oz Filet, Red Wine Jus. Herb Compound Butter, House Fries

FROM THE PIZZA OVEN

Diavola - 22

Pepperoni, Salami, Fennel Sausage, Calabrian Chili Pepper, Mozzarella, Basil

Pear & Prosciutto - 23

Fig Spread, Arugula, Fresh Chevre, Basil

Fennel Sausage - 22

Roma Tomato, Pepperoncini, Mozzarella, Parmesan Romano

Local Wild 'Shroom - 23 w

Truffle Oil, Caramelized Onion, Arugula, Mozzarella. Parmesan Romano

Hawaiian - 23

Marinara, Mozzarella, Parmesan, Pineapple, Diced Ham

Buffalo Chicken - 22

Bacon, Mozzarella, Pepperoncini, Alfredo Sauce, Basil

Margherita - 21 Vo

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

The Greek - 22 VG

Pesto, Artichokes, Roma Tomato, Olives, Feta, Mozzarella, Basil

Cheese - 18 @

Marinara & Mozzarella

Pepperoni - 21

Marinara & Mozzarella

ADDITIONAL TOPPINGS +2 EACH
GLUTEN-FREE CAULIFLOWER CRUST +5

in-room delivery available

DESSERTS

Apple Strudel - 12

Caramel, Vanilla Ice Cream

Tiramisu - 12

Cocoa Dust, Espresso Whipped Cream

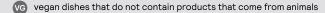
Cookie Bake - 14

Hot Chocolate Chip Cookies, Vanilla Ice Cream, Whipped Cream, Chocolate Sauce (Please Allow 15 Minutes)

Ice Cream - 4 | 8

1 or 2 Scoops Vanilla or Chocolate

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



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

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