

## 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 (V)

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 (V)

Thyme & Chili Infused Honey, Candied Walnuts, Flake Salt

### Idaho Fresh Cut

### Truffle Fries – 16 (V)

Parmigiano Reggiano, Garlic Aioli

### Hummus Plate – 18 (V) (VG)

Olive Tapenade, Fresh Crudités, Grilled Pita

### Crispy Honey

### Brussels – 16 (GF)

Crumbled Bacon, Hazelnut Aioli

### Jumbo Buffalo Wings – 21 (GF)

Fresh Crudités, Ranch or Blue Cheese Dressing

### Fig & Burrata – 17 (V)

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 <sup>VG</sup>

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 <sup>VG</sup>

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

### The Greek - 22 <sup>VG</sup>

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

### Cheese - 18 <sup>VG</sup>

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:

<sup>VG</sup> vegan dishes that do not contain products that come from animals

<sup>V</sup> vegetarian dishes that include milk products such as milk, cheese,  
yogurt, and eggs, but no meat, poultry, or shellfish

<sup>GF</sup> gluten-free dishes that excludes the protein gluten, found in grains  
such as wheat, barley, and rye

<sup>N</sup> dishes that contain peanuts or other nuts for those with nut allergies

\*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.