LIMELIGHT

THE FOOD

KETCHUM

BOWLS & SALADS

Galena Power Bowl - 21 (V) GF (N)

Quinoa, Kale, Roasted Sweet Potato, Apple, Almonds, Sunflower Seeds, Yogurt Poppyseed Dressing

Limelight Wedge - 19

Peppered Bacon, Hard-Boiled Egg, Cherry Tomato, Pickled Red Onion, French Fried Onion, Peppercorn Housemade Ranch

Classic Caesar - 19

Parmigiano Reggiano, Housemade Croutons and Caesar Dressing

Garden Salad – 17 GF VG VE

Frisée Salad, Cherry Tomato, Cucumber, Carrot, Pickled Red Onion, Watermelon Radish, Apple Cider Maple Vinaigrette

Add: Grilled Chicken (6oz) 8 Salmon* (7oz) 14 Flank Steak (4oz) 18

SANDWICHES

Limelight Double Cheeseburger - 25

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

Chicago Short Rib Sandwich - 29

White Truffle Cheddar, Black Garlic Aioli, Caramelized Onion, Au Jus, Bigwood Bread Baguette, Hand-Cut Fries

Blackened Trout Po-Boy - 25

Cajun Remoulade, Persimmon Coleslaw, Demi-Baguette. Hand-Cut Fries

Crispy Chicken Sandwich - 24

Red Bird Farms Buttermilk Fried Chicken, Hot Honey Drizzle, White Truffle Cheddar, Spicy Kale Slaw, Tomato. Bigwood Bread Buns. Hand-Cut Fries

Garden Burger - 23 🖤

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

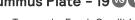
Sub Fries for Caesar Salad, Garden Salad or Truffle Fries +4 Gluten-Free Buns +3

SMALL PLATES & SHAREABLES

Charcuterie Board - 28

Local Cheeses, Cured Meats, Olives, Fig Jam, Crackers

Hummus Plate - 19 19 19 19



Olive Tapenade, Fresh Crudités, Grilled Pita

Persimmon & Burrata - 20 V

Baby Arugula, Grilled Baguette, Balsamic Drizzle

Chickpea

Cauliflower Bites - 16 @ G

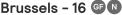


Tahini Aioli

Idaho Fresh Cut Truffle Fries - 17

Parmigiano Reggiano, Lemon Garlic Aioli

Crispy Honey





Crumbled Bacon, Hazelnut Aioli

Jumbo Buffalo

Wings - 22 @



Fresh Crudités. Ranch or Blue Cheese Dressing

Firecracker Shrimp - 21

Sweet & Spicy, Citrus-Herb Yogurt Sauce

Asian Chicken Lettuce Wraps - 22 GP N

Thai Cashew Sauce, Water Chestnuts, Carrot, Mushrooms, Green Onions

Lamb Lollipops - 25 @



Pomegranate Gastrique, Parsnip Purée, Fresh Pomegranate Seeds

LARGE PLATES

Mushroom &

Thyme Gnocchi - 28 (v)

Chef's Mushroom Blend, Cream, Herbs Add: Grilled Chicken (6oz) 8 Salmon* (7oz) 14

Bison Bolognese - 35

Pappardelle Pasta, Parmesan-Romano, Garlic Breadcrumbs

Maple-Mustard Glazed Wild Salmon - 42

Ora King Salmon, Whipped Boursin Potatoes, Romanesco, Roasted Carrots & Parsnips

Braised Short Rib - 45

Whipped Boursin Potatoes, Pomegranate Jus, Roasted Sweet Potatoes, Romanesco. Microgreens, Fresh Pomegranate Seeds

Steak Frites* - 48 GF

Snake River Farms Hanger Steak, Sun Dried Chimichurri, Bearnaise. Black Garlic Butter

Parmesan 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 Wo

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

Hawaiian - 22

Marinara, Mozzarella, Parmesan, Pineapple, Diced Ham

Backyard BBQ Pizza - 22

Bacon, Sausage, BBQ Sauce, Roasted Garlic Banana Peppers, Red Onion

Margherita - 21 🚳

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

The Greek - 22 @

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 Crisp - 14

Caramel, Vanilla Ice Cream

Chocolate Capri Cake - 14

Berry Compote, Caramel, Chantilly Cream

Brie Basque Cheesecake - 14 @F

Berry Compote, Chantilly Cream

Cookie Bake - 14

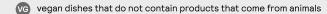
Hot Chocolate Chip Cookies, Vanilla Ice Cream, Whipped Cream, Chocolate Sauce (Please Allow 15 Minutes)

Ice Cream - 4 | 8

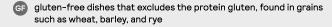
1 or 2 Scoops Vanilla or Chocolate

Chef de Cuisine, Arturo Salas | Sous-Chef, Haneef Course

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



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