

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, Biawood 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 (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, 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 (VG) (V)

Olive Tapenade, Fresh Crudités, Grilled Pita

Persimmon & Burrata – 20 (V)

Baby Arugula, Grilled Baguette, Balsamic Drizzle

Chickpea

Cauliflower Bites – 16 (VG) (GF)

Tahini Aioli

Idaho Fresh Cut

Truffle Fries – 17 (V)

Parmigiano Reggiano, Lemon Garlic Aioli

Crispy Honey

Brussels – 16 (GF) (N)

Crumbled Bacon, Hazelnut Aioli

Jumbo Buffalo

Wings – 22 (GF)

Fresh Crudités, Ranch or Blue Cheese Dressing

Firecracker Shrimp – 21

Sweet & Spicy, Citrus-Herb Yogurt Sauce

Asian Chicken

Lettuce Wraps – 22 (GF) (N)

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

Lamb Lollipops – 25 (GF)

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 VG

Roma Tomato, Pepperoncini, Mozzarella, Parmesan Romano

Local Wild 'Shroom - 23 VG

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 VG

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

The Greek - 22 VG

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

Cheese - 18 VG

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 GF

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:

VG vegan dishes that do not contain products that come from animals

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

GF 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

*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.