

## SALADS

### Summer Crunch\* ..... 23

(VG) (GF) (N) Napa Cabbage, Red Cabbage, Green Onion, Toasted Marcona Almonds, Fried Shishito Pepper, Mandarin Orange, Edamame, Cilantro, Honey Peanut Vinaigrette

ADD: Fried Katsu Chicken (6 oz.) 18

### Arugula Salad ..... 19

(VG) (GF) Wild Arugula, Heirloom Tomato, Shaved Red Onion, Roasted Shishito Peppers, Parmigiano Reggiano, Lemon Ginger Vinaigrette

### Quinoa Caesar Salad ..... 22

(VG) Little Gem Lettuce, Caesar Dressing, Brioche Crouton, Shaved Parmigiano Reggiano, Manchego Crisp, Quinoa

### Panzanella Burrata ..... 24

(VG) Heirloom Cherry Tomato, Persian Cucumber, Pickled Cippolini, Basil, House Made Focaccia Crostini, White Balsamic Vinaigrette, Imported Italian Burrata

ADD:

SEARED WAGYU SIRLOIN STEAK\* (5 OZ) 24    GRILLED ATLANTIC SALMON\* (6 OZ) 20  
 GRILLED CHICKEN BREAST (6 OZ) 18    GRILLED SHRIMP\* (8) 16

## SHARED PLATES

### Scallops\* ..... 32

Pan Seared, Sweet Corn Puree, Crispy Benton Ham Cracklings, Candied Fresno Chili, Sautéed Greens, Peppadew Brown Butter Emulsion

### Calamari\* ..... 24

Blue Corn Masa Fried, Black Garlic Aioli, Pomodoro Sauce, Hot Peppers, Parmesan Reggiano

### Ajillo Shrimp Tacos \* ..... 24

(GF) Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw, Jalapeno Aioli, Tobiko, Micro Green Salad

### Ceviche\* ..... 26

(GF) Chilean Sea Bass, Green Plantain Chips, Lime, Serrano Chili, Red Onion, Cilantro

### Truffle Fries ..... 19

(VG) (GF) Parmigiano Reggiano, Citrus Aioli

### Duck Confit Eggrolls ..... 22

Duck Leg Confit, Fresno Chili, Cabbage, Green Onion, Edamame, Orange Miso BBQ Glaze

### Baba Ghanoush ..... 20

(VG) Fire Roasted Eggplant Dip, Tahini, Lemon, Olive Oil, Grilled Naan Bread, Chili Onion Crunch, Tangerine And Chili Marinated Olives, Crudité

### Cauliflower Gratin ..... 20

(VE) (GF) (N) Cashew Cream, Cashew Crumble, Shaved Cauliflower

### Hot Chips ..... 21

(VG) (GF) Fresh Hot Potato Chips, Smoked Ranch Seasoning, Caramelized Onion Dip, Pimento Cheese

### Spinach & Artichoke Dip ..... 17

(VG) Tortilla Chips And Pumpernickel Crostini

### Charcuterie Board — 30

Chef's Seasonal Selection Of Cured Meats And Cheeses  
 With Condiments, Crackers, Fruits, Pickles, Crostini

SPLIT PLATE CHARGE \$5

\*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.

# MAINS

## Limelight Wagyu Cheeseburger\* ..... 28

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Shredded Lettuce, Tomato, Brioche Bun, Fries

Add: Truffle Fries 7 Nueske's Bacon 4

## Mushroom Veggie Burger ..... 25

**VG** Double Veggie Patty, Guacamole, Aji Amarillo Aioli, Shredded Lettuce, Shaved Red Onion, Fries

Add: Truffle Fries 7

## Lobster Roll\* ..... 48

Fresh Baked Roll, Cold Water Lobster Tail, Drawn Butter, Green Onion Celery Remoulade, Lemon, Old Bay Chips

## Fried Chicken Katsu Sandwich ..... 27

Marinated Chicken Breast, Crispy Panko Fried, Hot Cabbage Slaw, House Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

Add: Truffle Fries 7

## Steak Frites\* ..... 49

**GF** 10 oz Wagyu Top Sirloin, Fries, Whipped Boursin Butter

Add: Truffle Fries 7  
Sautéed Wild Mushrooms & Onions 6

## Casarecce ..... 35

**N** Fresh Casarecce Pasta, Crispy Prosciutto, Arugula Pesto, San Marzano Tomato, Parmegiano Reggiano, Herbed Focaccia Crostini

Add: Seared Wagyu Sirloin Steak\* (5 oz) 24  
Grilled Atlantic Salmon\* (6 oz) 20  
Grilled Chicken Breast (6 oz) 18  
Grilled Shrimp\* (8) 16

## Miso Glazed Salmon\* ..... 43

Udon Noodles, Baby Bok Choy, Shiitake Mushroom, Shisito Peppers, Ginger Scallion Oil, Crispy Garlic, Toasted Sesame Seeds

# FROM THE PIZZA OVEN

## Fennel Sausage ..... 24 Spinach & Artichoke ..... 23

House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano

**VG** House Made Spinach And Artichoke Dip, Mozzarella

## Diavola ..... 25

Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil

## Supreme ..... 26

Pepperoni, Fennel Sausage, Nueske's Bacon, Red Onion, Sweet Peppers, Wild Mushrooms, Black Olives, Roasted Tomato, Marinara, Mozzarella

## Margherita ..... 23

**VG** Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara

## Prosciutto Crudo ..... 25

Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano

## Wild Mushroom & Pesto ..... 23

**VG** Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze

## Smoked Bacon & Pineapple ..... 24

Nueske's Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone

## Cheese ..... 18

**VG** Marinara, Mozzarella

## Chicken Alfredo ..... 24

Marinated Grilled Chicken, Nueske's Bacon, Caramelized Onion, Wild Arugula, Alfredo Sauce, Mozzarella

## Pepperoni ..... 19

Pepperoni, Marinara, Mozzarella

### ADDITIONAL TOPPINGS 3

PROSCIUTTO 5 GLUTEN FREE CAULIFLOWER CRUST 4

in-room delivery available

# DESSERTS

## Chocolate Tres Leches ... 16 Panna Cotta ..... 14

Chocolate Cake Soaked In 3 Milks, Butter Cream, Fresh Berries

**VG GF** Mango Syrup, Candied Pistachio

## Cookie Skillet ..... 17

**VG** Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce

## Sorbet ..... 9

**VE GF**

## Ice Cream ..... 9

**VG GF** Vanilla Bean or Chocolate

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

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

**VE** **vegan** dishes that do not contain products that come from animals

**VG** **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

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