

BOWLS & SALADS

Galena Power Bowl — 20 VG GF N

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

Garden Salad — 14

GF VG VE Romaine, Tomato, Cucumber, Carrots, Homemade Red Wine Vinaigrette

Classic Caesar — 17

Parmigiano Reggiano, Garlic Croutons
Add white anchovies +3

Limelight Wedge — 18

Peppered Bacon, Roasted Tomato, French Fried Onion, Danish Bleu Dressing

Fig & Tomato Burrata — 21

VG Burrata, Heirloom Tomatoes, Fresh Figs, Fig Jam, Arugula, Balsamic Drizzle, Grilled Baguette

Ahi Tuna Poke Bowl* — 28

GF Hawaiian Yellow Fin Tuna, Wakame Salad, Avocado, Cucumbers, Carrots, Ginger, Coconut Rice, Ponzu Aioli

ADD:

GRILLED CHICKEN (6 OZ) 8 WILD-CAUGHT SALMON* (7 OZ) 14
SNAKE RIVER FARMS FLANK* (6 OZ) 14

SMALL PLATES

Hummus Plate — 17 VE

Olive Tapenade, Fresh Crudités, Grilled Pita

Idaho Fresh Cut Truffle Fries — 16 VG

Parmigiano Reggiano, Roasted Garlic Aioli

Charred Broccolini — 15 VE GF

Romesco, Lemon

Calamari — 18

Kale Crisps, Charred Lemon, Lemon-Garlic Aioli

Buffalo Wings — 21

Wings (8), Fresh Crudités, Ranch Dressing or Blue Cheese

Chicken Lettuce Wraps — 19 GF N

Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

Ceviche* — 23 GF

Wild Alaskan Halibut, Avocado, Tomato, Onion, Cucumber, Lime, Tortilla Chips

Shrimp Cocktail — 20 GF

Wild Patagonian Shrimp (6), Homemade Cocktail Sauce

MAINS

Limelight Double Cheeseburger*20

Double R Ranch Beef, American Cheese, Onion, Bread & Butter Pickles, Special Sauce, Local Bigwood Bread Bun, Fries

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

Crispy Chicken Sandwich22

Marinated Chicken Breast, Spicy Honey, Mayo, Lettuce, Dill Pickles, Local Bigwood Bread Bun, Fries

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

Garden Burger20

(VG) Vegetable-Based Patty, Feta, Baby Arugula, Spiced Tomato Jam, Local Bigwood Bread Bun, Fries

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

Chickpea Red Curry23

(VG) **(VE)** Bell Peppers, Onions, Peas, Ginger, Garlic, Jasmine Rice

Grilled Chicken +8 Wild-Caught Salmon +14

Wild Mushroom & Truffle Pappardelle37

(VG) Fresh Handmade Mason Family Pasta, Chantrelle, Oyster, Crimini & Beech Mushrooms, Black Truffles

Grilled Lamb Lollipops38

Tabbouleh Salad, Lemon Garlic Greek Yogurt Sauce

Pan-Seared Rainbow Trout36

Local Riverence Rainbow Trout, Orzo, Broccolini, Asparagus Puree, Lemon-Butter Sauce

Wagyu Steak Frites*38

(GF) Marinated Snake River Farms Flank Steak, Charred Broccolini, Chimichuri, Fries

Wild Alaskan Halibut*40

(GF) Pan-Seared Alaskan Halibut, Mango Salsa, Jasmine, Coconut Rice, Broccolini

FROM THE PIZZA OVEN

Diavola — 21

Spicy Pepperoni, Chorizo, Salami, Pickled Fresno Chilies, Mozzarella, Basil

Fennel Sausage — 21

Roasted Tomatoes, Pepperoncini, Mozzarella, Parmesan Reggiano

Local Wild 'Shroom — 22 **(VG)**

Truffle Oil, Caramelized Onion, Arugula, Mozzarella, Parmigiano Reggiano

Margherita — 19 **(VG)**

Roasted Tomatoes, Fresh Mozzarella, Basil

Spicy Hawaiian — 20

Pepperoni, Ham, Pineapple, Jalapeño, Mozzarella

Pear & Prosciutto — 22

Pickled Pears, Fig Spread, Arugula, Fresh Chevre, Thyme

Cheese — 18 **(VG)**

Marinara & Mozzarella

Pepperoni — 19

Marinara & Mozzarella

The Greek — 20 **(VG)**

Pesto, Grilled Artichoke, Roasted Tomatoes, Olives, Feta, Mozzarella, Parsley

Jose's Especial — 20

Pesto, Ham, Chorizo, Pineapple, Jalapeño, Caramelized Onion, Mozzarella, Feta, Parsley

ASK YOUR SERVER ABOUT OUR WEEKLY
FEATURED PIZZA - MKT PRICE

ADDITIONAL TOPPINGS +2 EACH

CURED PROSCIUTTO 5 GLUTEN FREE CAULIFLOWER CRUST 5

in-room
delivery
available

DESSERTS

Mud Pie15

(GF) Three Peas Gluten-Free Bakery, Layers of Chocolate & Vanilla Ice Cream, Fudge, Cookie Crumbles, Whipped Cream

Cookie Bake14

Hot Chocolate Chip Cookies, Dulce de Leche Gelato, Whipped Cream, Chocolate Sauce
(Please Allow 15 Minutes)

Crème Brûlée12

(GF) With Fresh Berries

Local Devoto Gelato10

(GF) 2 Scoops of Dulce de Leche, Pineapple Coconut or Cookies N' Cream

Sorbet10

(VE) **(GF)** 2 Scoops of Raspberry or Mango

Patrick Thomerson, Executive Chef & Paul Roddy, 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