

SMALL PLATES & SHAREABLES

MEDITERRANEAN OLIVES — 12 VG
MEYER LEMON, GOAT CHEESE, FRIED PITA BREAD

ELOTE DIP — 14 VG GF
SALSA VERDE, AVOCADO LIME CREMA,
QUESO FRESCO, BLUE CORN CHIPS

HUMMUS PLATE — 16 VG
OLIVE TAPENADE, FRESH CRUDITÉS, GRILLED PITA

**IDAHO FRESH CUT
TRUFFLE FRIES — 16**
PARMIGIANO REGGIANO, ROASTED GARLIC AIOLI

**SESAME CHARRED
BRUSSELS — 14** VE GF
GINGER, GARLIC, TAMARI

BUFFALO WINGS — 15
HALF-DOZEN WINGS, FRESH CRUDITÉS

CALAMARI — 17
LIGHTLY BATTERED AND FRIED, KALE CRISPS,
MEYER LEMON, CAPER AIOLI

FIRECRACKER SHRIMP — 18 P
SWEET AND SPICY MAYO, CILANTRO,
EGG ROLL CRUMBLES

CHICKEN LETTUCE WRAPS — 19 GF P
THAI CASHEW SAUCE, PICKLED VEGETABLES,
MICRO CILANTRO

**ORGANIC STONED
FRUIT BURRATA — 21**
ARUGULA, BLACK GARLIC INFUSED HONEY,
WARM BAGUETTE *ADD PROSCIUTTO +6*

PENN COVE MUSSELS — 24
WHITE WINE, GARLIC, LEMONGRASS BROTH,
GRILLED BAGUETTE

Sides

GRILLED BREAD 3 GRILLED PITA 4
FRESH CRUDITES 4 BLUE CORN CHIPS 4
FRUITS 4 GRILLED ASPARAGUS 7
SAUTÉED KALE & RAINBOW CHARD 7

BOWLS & SALADS

GALENA POWER BOWL — 19 VG GF
KALE, SHAVED BRUSSELS, RADICCHIO, QUINOA, ROASTED SWEET
POTATO, CARROT, PICKLED APPLE, ALMONDS, SUN FLOWER
SEEDS, HONEY-YOGURT POPPYSEED DRESSING

POKE BOWL — 24 GF
SUSHI GRADE AHI TUNA, WAKAME SALAD, AVOCADO,
PONZU, COCONUT JASMINE RICE

CLASSIC CAESAR — 17
PARMIGIANO REGGIANO, GARLIC CROUTON,
HOUSE-MADE DRESSING *WHITE ANCHOVIES +2*

LIMELIGHT WEDGE — 18
PEPPERED BACON, ROASTED TOMATO,
FRENCH FRIED ONION, DANISH BLEU DRESSING

ADD TO SALAD: CHICKEN 7 STEAK* 12 SALMON* 11

LARGE PLATES

LIMELIGHT DOUBLE CHEESEBURGER* 20
DOUBLE R RANCH BEEF, AMERICAN CHEESE, ONION, BREAD & BUTTER
PICKLES, SPECIAL SAUCE & FRIES

CRISPY CHICKEN SANDWICH 20
RED BIRD FARMS CHICKEN BREAST, SPICY HONEY, MAYO, LETTUCE, DILL
PICKLES & FRIES

VEGGIE BURGER 20
VG BEYOND BURGER PLANT-BASED PATTY, FETA, BABY ARUGULA,
SPICED TOMATO JAM & FRIES

SPRING PEA RAVIOLI 26
VG RICOTTA AND PARMESAN REGGIANO, MINT-SAGE BROWN BUTTER

SHRIMP SCAMPI LINGUINE 28
WHITE WINE, GARLIC, FRESH HERBS

WAGYU STEAK FRITES* 38
SNAKE RIVER FARMS WAGYU FLANK STEAK, BLISTERED TOMATO,
COMPOUND BUTTER GARLIC AIOLI

ROASTED RACK OF LAMB 44
SAUTÉED RAINBOW CHARD, CRISPY YUKON GOLD POTATOES,
CHIMICHURRI ROJO

WILD-CAUGHT ALASKAN HALIBUT 42
PAN-SEARED, JASMINE RICE, MANGO SALSA

*SUB FRIES FOR GARDEN OR CAESAR SALAD
OR TRUFFLE FRIES +3 GF BUNS +3*

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness.
A service charge of 20% will be added to parties of 6 or more.

FROM THE PIZZA OVEN

DIAVOLA — 20

SPICY PEPPERONI, CHORIZO, SALAMI, PICKLED FRESNO CHILE, BASIL, MOZZARELLA

FENNEL SAUSAGE — 20

PEPPERONCINI, ROASTED TOMATOES, MOZZARELLA, PARMIGIANO REGGIANO

LOCAL WILD 'SHROOM — 21

TRUFFLE OIL, CARAMELIZED ONION, DRESSED ARUGULA, MOZZARELLA, PARMIGIANO REGGIANO

MARGHERITA — 19

ROASTED TOMATOES, BASIL, FRESH MOZZARELLA

PEAR & PROSCIUTTO — 21

BALSAMIC FIG SPREAD, PICKLED PEARS, ARUGULA, FRESH CHÈVRE, THYME

CHEESE — 18

MARINARA & MOZZARELLA

CLASSIC PEPPERONI — 19

MARINARA & MOZZARELLA

THE GREEK — 19

PESTO, GRILLED ARTICHOKE, ROASTED TOMATOES, OLIVES, FETA, MOZZARELLA, PARSLEY

JOSE'S ESPECIAL — 19

PESTO, HAM, CHORIZO, PINEAPPLE, JALAPEÑO, CARAMELIZED ONION, MOZZARELLA, FETA, CILANTRO

ADDITIONAL TOPPINGS +2 EACH

Cloverstone gluten-free crust +3

in-room
delivery
available

DESSERT

MUD PIE — 12

LAYERS OF CHOCOLATE & VANILLA ICE CREAM, FUDGE, COOKIE CRUMBLES, WHIPPED CREAM

BREAD PUDDING — 14

WHISKEY CARAMEL, WHIPPED CREAM

ROOT BEER FLOAT — 11

TONI'S VANILLA ICE CREAM

COOKIE BAKE — 14

TONI'S VANILLA ICE CREAM, CARAMEL DRIZZLE


TONI'S ICE CREAM — 10

TWO SCOOPS ASSORTED FLAVORS

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

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

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

 **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

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

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