

SALADS

Kale Salad — 25

Tuscan Kale, Grilled Peaches, Candied Pecans, Goat Cheese, Peach Vinaigrette

Burrata — 28

Watermelon, Heirloom Tomatoes, Prosciutto, Balsamic, Frisée, Grilled Baguette

Caesar Salad — 23

Crisp Romaine, Parmigiano-Reggiano, Garlic Croutons, House Caesar Dressing

Add Protein: 5oz Steak* +22, Salmon* +20, Chicken Breast +15, Vegetarian Patty +12, Wagyu Patty +15

SANDWICHES

Limelight Wagyu Double Cheeseburger* — 29

American Cheese, Lettuce, Tomato, Red Onion, Pickles, Dub Sauce, Brioche Bun

Veggie Burger — 27

Avocado, Arugula, Tomato, Gruyère, Aji Amarillo Aioli

Chicken Sandwich — 26

Crispy Buttermilk Chicken, Kale Slaw, Tomato, Swiss Cheese, Brioche

BLT — 24

Rustic Sourdough, Roasted Garlic and Parmesan Spread, Applewood Smoked Bacon, Heirloom Tomato, Lettuce

APPETIZERS

Wagyu Tataki — 32

Ponzu Glaze, Serrano Peppers, Radish, Scallion, Black Garlic Aioli, Crostini

Grilled Octopus — 28

Confit Potatoes, Romesco, Chorizo Ibérico, Baguette

Warm Boucheron Crostini — 24

Truffle Honey, Figs

Jamón Serrano and Manchego Tapas — 24

Pantomate, Fig, Balsamic

Steak Tacos — 24

Al Pastor Style, Pineapple, Onion, Radish, Chipotle Salsa, Cilantro

Southern Crispy Chicken Strips — 25

Buttermilk-Marinated and Golden Fried, Served with a Choice of Two House Dipping Sauces

Truffle Fries — 21

Parmigiano-Reggiano, Truffle, Fresh Herbs, Sherry Aioli

In-Room Delivery Available

Contact Our Staff for Options

Please inquire with your server about making your dish gluten free:

-  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 exclude the protein gluten, found in grains such as wheat, barley, and rye
-  Dishes that contain peanuts or other nuts for those with nut allergies

Split Plate Charge — 5

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

This is not a gluten- or nut-free facility. Cross-contamination may occur.

*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.

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff if you have any food allergies.

MAINS

Wagyu Strip Loin | 7 oz — 54

Boursin Whipped Potatoes, Shishitos, Charred Onions, Bordelaise

Salmon — 38

Ratatouille Purée, Summer Squashes, Heirloom Tomato

Roasted Chicken — 34

Fingerling Potatoes, Heirloom Carrots, Pickled Onion, Truffle Jus

Gnocchi — 26

Rustic Pomodoro, Mozzarella, Basil

Sides: Boursin Whipped Potatoes **+12**, Shishito Peppers **+9**,
House Salad **+7**, Roasted Broccolini **+9**, Fries **+7**, Truffle Fries **+10**

DESSERTS

Chocolate Cookie Skillet — 18

Warm Chocolate Chip Cookie Skillet with Vanilla Bean Ice Cream,
Chocolate Sauce, and Caramel Sauce

Sorbet — 13

Seasonal Sorbet Selection

Cheesecake — 18

Served with Peach Compote

THE PIZZA OVEN

Fennel Sausage — 26

House-Made Fennel Sausage, Mozzarella, Pepperoncini,
Caramelized Fennel, Sun-dried Tomato, Parmigiano-Reggiano, and
Tomato Sauce

Diavola — 26

Spicy Salami, Prosciutto, Italian Sausage, Mozzarella, Fresno
Peppers, Tomato Sauce, and Parmigiano-Reggiano

Margherita — 24

Fresh Mozzarella, Heirloom Tomato, Basil, Tomato Sauce, and Extra
Virgin Olive Oil

Traditional Cheese — 20

Mozzarella, Tomato Sauce, and Basil

Pepperoni — 21

Pepperoni, Mozzarella, and Tomato Sauce

Prosciutto Crudo — 26

Mozzarella, Arugula, Truffle Oil, Parmigiano-Reggiano,
Tomato Sauce

Wild Mushroom — 26

Roasted Mushrooms, Mozzarella, Thyme-Goat Cream, Caramelized
Onion, and Extra Virgin Olive Oil

Gluten Free Cauliflower Crust **+7**

Toppings: Pepperoni, Fennel Sausage, Italian Sausage, Sun-Dried
Tomato, Prosciutto **+5**

Roasted Wild Mushrooms, Pepperoncini, Fresh Peppers, Sliced Tomato,
Arugula, Red Onion, Artichoke, Olives, Parmesan Reggiano **+3**

Ignacio Eguia, Chef de Cuisine / Josh Schultz, Sous Chef

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