

SALADS

Roasted Baby Beet Salad22

(VG) (GF) Arugula, Roasted Chioggia and Golden Beets, Pomegranate Arils, Roasted Pepitas, Pickled Red Onion, Candied Pistachios, Goat Cheese, Blood Orange Champagne Vinaigrette

Caesar Salad19

Baby Romaine, Croutons, Parmesan Reggiano, House Made Caesar Dressing

Monarch Salad21

(VG) (GF) Baby Spinach, Frisee, Feta, Cherry Tomato, Cucumber, Red Onion, Toasted Sunflower Seeds, Watermelon Radish, Strawberry Vinaigrette

Tuna Poke31

Ahi Tuna, Sushi Rice, Wakame Salad, Kimchi, Green Onions, Avocado, Cucumber, Edamame, Carrot, Toasted Sweet Corn, Sriracha Aioli, Ponzu, Furikake, Togarashi Rice Cracker

Add: Premium Black Angus Flatiron Steak* (5 oz) 25 Kvaroy Arctic Salmon* (6 oz) 24 Grilled All-Natural Chicken (6 oz) 18 Sautéed Shrimp* (8) 18

SHARED PLATES

Korean Shrimp Tacos*25

Gochujang Shrimp, Local Corn Tortillas, Kimchi Slaw, Miso Aioli, Tobiko, Lime

Limelight Southern Style Chicken Tenders 24

Buttermilk Marinated, Crispy Fried, Choice of 2 House Made Sauces. KC BBQ, Mango Habanero Hot Sauce, Buttermilk Ranch or Honey Mustard

Birria Quesadilla24

Slow Cooked Beef Birria, Chihuahua Cheese, White Onion, Cilantro, Birria Consomme, Lime

Truffle Fries19

(VG) (GF) Parmigiano Reggiano, Citrus Aioli

Burrata & Prosciutto28

Imported Italian Burrata, Prosciutto, Arugula Pesto, Blistered Campari Tomato, Focaccia Crostini

Chicharron & Guacamole22

House Made Chicharron, Guacamole, Escabeche, Valentina Hot Sauce, Lime

Falafel23

(VG) House Made Falafel, Lemon Tahini, Tzatziki, Pita, Pickled Red Onions, Fried Cauliflower Salad, Tomato Cucumber Relish

Portabella & Halloumi Sliders23

(VG) Marinated and Roasted Portabella Mushroom, Seared Halloumi Cheese, Arugula, Herb Aioli, Piquillo Relish, Brioche

Shishito19

(VE) (GF) Miso Sake Glaze, Toasted Sesame Seeds

Alpine Charcuterie32

Chef's Seasonal Selection of Meat and Cheese, Duck Rillettes, Country Pate, Cornichons, Aloreña Olives, Pickled Mustard Seeds, Grilled Bread

MAINS

UPGRADE YOUR SIDE:

Truffle Fries 9 Yuca Fries 5
Side Salad

Limelight Wagyu Double Cheeseburger*29

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Crisp Green Leaf Lettuce, Red Onion, Chef's Bread & Butter Pickles, Brioche Bun, Fries

Add: Nueske Bacon 4

Mushroom Veggie Burger25

(VG) House Made Shiitake Mushroom Patty, Sliced Avocado, Aji Amarillo Aioli, Crisp Green Leaf Lettuce, Tomato, Red Onion, Fries

Chicken Katsu28

Marinated Chicken Breast, Crispy Togarashi Panko Crust, Cabbage Slaw, Chef's Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

Steak Frites* 51

(GF) 10oz Premium Angus Flatiron Steak, Fries, Cowboy Butter Sauce

Add: Sautéed Wild Mushrooms & Onions 6

Prime Rib French Dip36

Shaved Prime Ribeye, Horseradish Havarti, Au Jus, Soft French Roll, Fries

Cubano25

Mojo Shredded Pork, Smoked Pit Ham, Gruyere, House Made Butter Pickles, Mustard, Cuban Roll, Yuca Fries, Mojo Garlic Sauce

Kvaroy Arctic Salmon44

Lemon Piccata Butter Sauce, Toasted Mediterranean Fregola Salad, Broccoli Rabe, Heirloom Carrot

À la carte: Fries 7 Yuca Fries 9 Sautéed Vegetables 8 Fresh Fruit 7 Focaccia & Pita Bread 6 Crudité 8 Caesar Salad 12 Green Salad 12

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.

FROM THE PIZZA OVEN

Fennel Sausage23

Marinara, Mozzarella, House Made Fennel Sausage, Caramelized Fennel, Pepperoncini, Sun-Dried Tomato, Parmesan Reggiano

Diavola24

Marinara, Mozzarella, Pepperoni, Spanish Chorizo, Sopressata Picante, Pickled Fresno Chilies, Basil

Margherita23

VG Marinara, Fior di Latte Mozzarella, Sliced Campari Tomato, Basil, Sicilian Sea Salt

Cheese19

VG Marinara, Mozzarella

Pepperoni20

Marinara, Mozzarella, Pepperoni

Wild Mushroom & Pesto23

VG Pesto, Mozzarella, Roasted Wild Mushrooms, Sun Dried Tomato, Crispy Garlic, Balsamic Glaze

Prosciutto Crudo26

VG Marinara, Mozzarella, Arugula, Prosciutto, Truffle Oil, Parmesan Reggiano

BBQ Chicken23

Kansas City BBQ Sauce, Roasted Chicken, Caramelized Onions, Mozzarella, Bacon Jam

Nueske Bacon and Pineapple23

Marinara, Mozzarella, Smoked Provolone, Nueske Bacon Lardon, Pineapple, Chives

Salsiccia E Friarielli24

Olive Oil & Garlic, Scamorza, Fior di Latte Mozzarella, Roasted Broccoli Rabe, Italian Sausage, Calabrian Chilies, Sicilian Sea Salt

Macellaio (The Butcher)26

Vodka Cream, Hot Italian Sausage, Linguica, Prosciutto, Sopressata Picante, Burrata, Basil, Sicilian Sea Salt

GLUTEN FREE CAULIFLOWER CRUST +5

Toppings: Pepperoni, Fennel Sausage, Hot Italian Sausage, Spanish Chorizo, Sopressata Picante, Grilled Chicken, Nueske Bacon, Smoked Provolone, Sun Dried Tomato, Fior di Latte +4 Prosciutto/Burrata/Linguica +5

Roasted Wild Mushrooms, Pepperoncini, Pickled Fresno Chilies, Sliced Campari Tomato, Sweet Peppers, Arugula, Caramelized Onions, Red Onions, Roasted Broccoli Rabe, Calabrian Chilies, Pineapple, Truffle Oil, Basil, Black Olives +3

Our pizza dough is made daily using high gluten "00" flour from Italy and our Marinara sauce is made from Pomodoro San Marzano D.O.P. Dell'Agro Sarnese-Nocerino Italy

in-room
delivery
available

DESSERTS

Chocolate Chip Cookie Skillet — 17 **VG**

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

Mango Passionfruit Mousse — 16

Pistachio Cookie

White Chocolate Tiramisu — 16

Raspberry Coulis

House Made Sorbet — 12 **VG GF**

Chef's Selection of the Week

Ice Cream Sandwich — 17 **VG**

Chocolate Chip, Coconut, and Macadamia Nut Cookies with House Spun Vanilla Bean Ice Cream

Chris Cookson, Chef de Cuisine | Daniel Roldan, Sous Chef | Tom Lynch, Kitchen Supervisor

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

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

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