

SALADS

Roasted Baby Beet Salad - 22 VG GF N

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

Caesar Salad - 23

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

Monarch Salad - 21 VG GF

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

Tuna Poke - 31

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 GF

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

Add: Nashville Hot 3

Birria Quesadilla - 24

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

Truffle Fries - 19 VG GF

Parmigiano Reggiano, Citrus Aioli

Burrata & Prosciutto - 28

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

Chicharron &

Guacamole - 22 GF

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

Falafel - 23 VG

House Made Falafel, Piquillo Pepper Hummus, Lemon Tahini, Tzatziki, Pita, Pickled Red Onions, Fried Cauliflower Salad, Tomato Cucumber Relish

Shishito - 19 VE GF

Miso Sake Glaze, Toasted Sesame Seeds

Charcuterie Board - 32

Chefs Seasonal Selection of Cured Meats and Cheeses with Condiments, Crackers, Grapes, Pickles, Crostini

MAINS

Limelight Wagyu

Cheeseburger* - 29

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

Mushroom Veggie

Burger - 25 VG

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

Chicken Katsu - 28

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 Dip - 36

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

Cubano - 25

Mojo Shredded Pork, Smoked Pit Ham, Gruyere, Chef's Pickles, Mustard, Cuban Roll, Yuca Fries, Mojo Garlic Sauce

Kvaroy Arctic Salmon - 44

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

Add: 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

UPGRADE YOUR SIDE

Truffle Fries 9 Yuca Fries 5 Side Salad

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

*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 Sausage – 23

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

Diavola – 24

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

Margherita – 23 VG

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

Cheese – 19 VG

Marinara, Mozzarella

Pepperoni – 20

Marinara, Mozzarella, Pepperoni

Wild Mushroom & Pesto – 24 VG

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

Prosciutto Crudo – 26

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

BBQ Chicken – 23

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

Nueske Bacon and Pineapple – 23

Mozzarella, Wild Mushrooms, Roasted Tomato & Crispy Garlic

Salsiccia E Friarielli – 24

Olive Oil & Garlic, Scamorza, Fior di Latte Mozzarella, Roasted Broccoli Rabe, Hot 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

Passionfruit Pearls, Nasturtium

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

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

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

SPLIT PLATE CHARGE \$5

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

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