

SALADS

Roasted Baby Beet Salad

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

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

Add: Nashville Hot 3

Truffle Fries - 19

 (VG) (GF)

Parmigiano Reggiano, Citrus Aioli

Chicharron &

Guacamole - 22

 (GF)

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

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

Kvaroy Arctic Salmon* - 19

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

Add: À la carte: Fries 7 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 – 23

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

BBQ Chicken – 19

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

GLUTEN FREE CAULIFLOWER CRUST +5

Toppings: Pepperoni, Fennel Sausage, Spanish Chorizo, Grilled Chicken, 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, 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

House Made Sorbet – 12 VG GF

Chef's Selection of the Week

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

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

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

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

Chris Cookson, Chef de Cuisine | Tom Lynch, Sous Chef

SPLIT PLATE CHARGE \$5

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