

BOWLS & SALADS

Sesame Ahi Poke Bowl — 28

Avocado, Cucumber, Radish, Seaweed Salad, Pickled Ginger, Furikake, Jasmine Rice, Sriracha Mayo

Galena Power Bowl — 21

Kale, Quinoa, Chickpeas, Avocado, Diced Peppers, Cranberries, Sunflower Seeds, Cherry Tomatoes, Granny Smith Apple, Charred Lemon Vinaigrette

Limelight Wedge — 19

Peppered Bacon, Hard-Boiled Egg, Cherry Tomato, Pickled Red Onion, French Fried Onion, Peppercorn Housemade Ranch

Classic Caesar — 19

Parmigiano Reggiano, Housemade Croutons and Caesar Dressing

Garden Salad — 17

Spring Mix, Red Cabbage, Cucumber, Carrots, Radish, Edamame, Corn, Green Goddess Dressing

Add: Grilled Chicken (6oz) +8, Salmon* (7oz) +14, Flank Steak (4oz) +18

SHAREABLES

Hummus

Plate — 19

Olive Tapenade, Fresh Crudités, Grilled Pita

Heirloom Tomato & Peach Burrata — 21

Fresh Basil Oil, Balsamic Glaze, Hot Honey, Garlic Crostini

Chickpea Cauliflower Bites — 16

Tahini Aioli

Idaho Fresh Cut Truffle Fries — 17

Parmigiano Reggiano, Lemon Garlic Aioli

Crispy Honey Brussels — 17

Crumbled Bacon, Hazelnut Aioli

Jumbo Buffalo

Wings — 22

Fresh Crudités, Ranch or Blue Cheese Dressing

Firecracker Shrimp — 22

Sweet & Spicy, Citrus-Herb Yogurt Sauce

Chicken Lettuce Wraps — 21

Thai Cashew Sauce, Iceberg Cups, Edamame, Cabbage, Carrots

Lamb Lollipops — 25

Pomegranate Gastrique, Parsnip Purée, Fresh Pomegranate Seeds

SANDWICHES

Limelight Double Cheeseburger — 25

Double R Ranch Beef, American Cheese, Special Sauce, Sweet Pickles, White Onion, Bigwood Bread Brioche Bun. House-Cut Fries

Blackened Trout BLT — 25

Applewood Bacon, Cajun Remoulade, Lettuce, Tomato, Ciabatta Roll. Hand-Cut Fries

Crispy Chicken Sandwich — 24

Red Bird Farms Buttermilk Fried Chicken, Hot Honey Drizzle, White Truffle Cheddar, Spicy Kale Slaw, Tomato. Bigwood Bread Buns. Hand-Cut Fries

Garden Burger — 23

Beyond Meat Plant-Based Patty, Smoked Provolone, Baby Arugula, Caramelized Onion, Truffle Lemon Garlic Aioli, Bigwood Bread Bun. Hand-Cut Fries

Substitutions: Fries for Caesar Salad, Garden Salad or Truffle Fries +4, Gluten-Free Buns +3

LARGE

Chicken Curry Bowl — 25

Yellow Curry, Potatoes, Carrots, Red Bell Pepper, Coconut Milk, Cilantro

Gnocchi Primavera — 28

Fresh Asparagus, Wild Mushrooms, Sun-Dried Tomatoes, Spinach Shaved Parmesan, Basil Pesto
Add: Grilled Chicken +8, Salmon +14

Shrimp Linguine — 32

Artichoke, Blistered Cherry Tomatoes, Parmesan, Lemon Garlic Butter Sauce

Pan-Seared Salmon — 40

Wild Ora King Salmon, Orange Fennel Pernod Compound Butter, Mashed Potatoes, Roasted Carrots, Parsnips, Charred Lemon

Steak Frites* — 45

Snake River Farms Hanger Steak, Sun Dried Tomato Chimichurri. Hand-Cut Fries
Add: Truffle Fries +4

*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 PIZZA OVEN

Margherita — 21

Cherry Tomatoes, Fresh Mozzarella, Basil

The Greek — 22

Pesto, Artichokes, Cherry Tomatoes, Olives, Feta Cheese, Mozzarella, Basil

Cheese — 18

Marinara, Mozzarella

Pepperoni — 21

Marinara, Pepperoni

Jose Especial — 23

Pesto, Cherry Tomato, Ham, Chorizo, Fresh Jalapeño, Pineapple, Mozzarella, Fresh Mozzarella

Shrimp Scampi — 23

Shrimp, Alfredo Sauce, Mozzarella, Cherry Tomatoes, Bell Pepper, Onions

Diavolo — 22

Capicola, Pepperoni, Chorizo, Calabrian Peppers, Mozzarella, Basil, Marinara Sauce

Pear and Prosciutto — 23

Fig Spread, Pears, Arugula, Chèvre Cheese, Basil

Fennel Sausage — 22

Cherry Tomato, Pepperchini, Mozzarella, Pecorino Romano

Local Wild Shroom — 23

Marinara Sauce, Caramelized Onions, Arugula, Mozzarella, Pecorino Romano

Spicy Hawaiian — 22

Marinara Sauce, Mozzarella, Pepperoni, Mortadella, Pineapple, Pickled Jalapeños

Gluten Free Cauliflower Crust +5

Toppings: Pepperoni, Fennel Sausage, Spanish Chorizo, Spicy Salumi, Fried Chicken, Grilled Chicken, Sun Dried Tomato, Fresh Mozzarella, Ricotta +4 Prosciutto +5 Hot Honey +3

Roasted Wild Mushrooms, Pepperoncini, Italian Greens, Pickled Fresno Chilies, Sliced Tomato, Arugula, Red Onion, Black Olive, Spinach, Basil, Parmesan Reggiano +3

DESSERTS

Homemade Peach Crumble — 14

Vanilla Ice, Warm Salted Caramel

Tiramisu — 14

Cocoa Dust, Espresso Whipped Cream

Cookie Bake — 14

Hot Chocolate Chip Cookies, Vanilla Ice Cream, Whipped Cream, Chocolate Sauce (Please Allow 15 Minutes)

Ice Cream — 5 | 9

1 or 2 Scoops Vanilla or Chocolate

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 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

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.

#TheLastStraw, #RefuseTheStraw, #SoloTogether

500 million straws are used in the U.S. every day and 10 million tons of plastic end up in oceans each year. We may be high in the mountains and far from the coasts, but we greatly care for our oceans. Straws available upon request.