

BOWLS & SALADS

French Onion Soup — 17

French Baguette, Provolone & Swiss Cheese

Galena Power Bowl — 21

Arugula, Quinoa, Avocado, Rainbow Carrots, Cherry Tomatoes, Cucumber, Almonds, Housemade Balsamic Vinaigrette

Fall Harvest Salad — 19

Apple, Kale, Gorgonzola Cheese, Candied Pecans, Apple Basil Dressing

Classic Caesar — 19

Parmigiano Reggiano, Croutons, Housemade Dressing

Add: Grilled Chicken (6oz) +8, Salmon* (4oz) +14
Steak (4oz) +18, Organic Tofu +4, Prosciutto +5



SHAREABLES

Hummus Plate — 19

Olive Tapenade, Fresh Crudités, Rosemary Grilled Pita

Hamachi Carpaccio* — 25

Basil Oil, Balsamic Glaze, Yuzu, Fennel, Micro-Greens, Peach Drops, serranos

Roasted Cauliflower au Gratin — 19

Cashew "Cheese" Sauce

Idaho Fresh Cut Truffle Fries — 18

Parmigiano Reggiano, Lemon Garlic Aioli

Marinated Olives — 12

Grissini, Orange, Chili, Fennel

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, Cabbage, Carrots

Crispy Brussels Sprouts — 17

A Limelight Classic!
Crumbled Bacon, Dried Cranberries, Balsamic Maple Glaze

SANDWICHES

Limelight Double Cheeseburger — 25

Double R Ranch Beef, American Cheese, Special Sauce, Sweet Pickles Red Onion. House-Cut Fries

Mushroom Veggie Burger — 25

Housemade Patty, Guacamole, Red Onion, Tahini Aioli. Hand-Cut Fries

Crispy Chicken Sandwich — 24

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

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

LARGE

Pesto Gnocchi — 29

Fresh Asparagus, Sun-Dried Tomatoes, Spinach, Wild Mushrooms Shaved Parmesan

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

Bison Bolognese — 34

Fresh Pappardelle, Shaved Parmesan

Pan-Seared Salmon* — 40

Wild Ora King Salmon, Fresh Fennel, Green Beans Champagne Mustard Aioli

Steak Frites* — 45

10oz Angus Hanger Steak, Housemade Au Poivre Sauce. Hand-Cut Fries Sub for 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

Four Cheese & Asparagus — 24

Marinara Mozzarella, Feta, Parmesan, Gorgonzola

Brie & Duck — 24

Mozzarella, Brie, Fig Jam, Duck Prosciutto, Caramelized Onion
Micro-Greens

Pepperoni — 21

Marinara, Pepperoni

Fennel Sausage — 22

Cherry Tomato, Pepperoncini, Mozzarella, Pecorino Romano

Diavolo — 22

Peperoni, Chorizo, Spicy Salami, Mozzarella, Basil, Marinara Sauce
Pickled Fresno Chilis, Basil

Prosciutto Crudo — 24

Baby Arugula, Parmesan, Mozzarella, Marinara, Truffle Oil

Cheese Pizza — 18

Marinara, Mozzarella

Jose's Especial — 23

Ask your server for special

Mushroom Pesto — 23

Mozzarella, Wild Mushrooms, Roasted Tomato, Crispy Garlic

Gluten Free Cauliflower Crust, Vegan "Cheese" available

Toppings: Pepperoni, Fennel Sausage, Spanish Chorizo, Spicy Salami, Fried Chicken, Grilled Chicken, Sun Dried Tomato, Fresh Mozzarella, Prosciutto +5

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

SIDES

Bread — 4

Garlic Bread — 4

Honey Bread — 4

Grilled Pita — 4

Veggies — 6

Crudités — 6

Fruits — 6

Quinoa — 7

DESSERTS

Tiramisu — 14

Cocoa Dust, Espresso Whipped Cream

Warm Chocolate Cookie Skillet — 14

Goopy Chocolate Cookie, Vanilla Bean Ice Cream, Caramel Drizzle
(Please Allow 15 Minutes)

Mango Sorbet — 5 | 9

1 or 2 Scoops

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.

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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.

Chef de Cuisine, David Rabatte
Sous-Chef, Alexandra Ashman

#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.