# LIMELIGHT

**KETCHUM** 

# **BOWLS & SALADS**

## Galena Power Bowl - 22 VGGFN

Quinoa, Kale, Roasted Sweet Potato, Pickled Apple, Almonds, Sunflower Seeds, Yogurt Poppyseed Dressing

## Garden Salad - 16 GF/VG/VE

Romaine, Tomato, Cucumber, Carrots, Homemade Balsamic Vinaigrette

#### Classic Caesar - 19

Parmigiano Reggiano, Garlic Croutons

## Limelight Wedge - 19

Peppered Bacon, Cherry Tomato, French Fried Onion, Danish Bleu Dressing

#### Fig & Heirloom Tomato Burrata - 22 (vg)

Fig Jam, Arugula, Balsamic Drizzle, Grilled Baguette

#### Poke Bowl\* - 28

Hawaiian Yellow Fin Tuna, Shoyu, Avocado, Carrot, Pickled Ginger, Sesame Oil, Jasmine Rice, Korean Aioli

Add: Grilled Chicken (6oz) 8 Salmon\* (7oz) 14 Northwest American Ribeye\* (6oz) 18

# SANDWICHES

#### Limelight Double Cheeseburger - 22

Pure Snake River Farms Wagyu Beef, American Cheese, Special Sauce, Sweet Pickles, White Onion, Bigwood Bread Brioche Bun, Homemade Fries

# Crispy Chicken Sandwich - 22

Marinated Chicken Breast, Korean Pepper Aioli Asian Slaw, Sweet Pickles, Pickled Red Onion, Bigwood Bread Bun, Homemade Fries

# Blackened Fish Sandwich - 24 VG

Wild Alaskan Halibut, Bok Choy Salad Mix, Tomato, Homemade Remoulade, Ciabatta Bun, Hand-Cut Fries

# Garden Burger - 21 Vo

Beyond Meat Plant-Based Patty, Feta, Baby Arugula, Spiced Tomato Jam, Bigwood Bread Bun. Hand-Cut Fries

Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3

# SMALL PLATES & SHAREABLES

Coming Soon!

#### Willapa Bay Oysters - MP @

Mignonette & Horseradish

# Hummus Plate - 18 4949



Olive Tapenade, Fresh Crudités. Grilled Pita

# Idaho Fresh Cut Truffle Fries - 16 VG

Parmigiano Reggiano, Lemon Garlic Aioli

# Grilled Pineapple - 14 VGGF

Cinnamon, Brown Sugar, Greek Yogurt & Honey Dipping Sauce

#### Crab Cakes - 24

Homemade Remoulade, Microgreens

# **Jumbo Buffalo**

Winas - 21 @

Fresh Crudités, Ranch Dressing or Blue Cheese

# Sesame Charred

Brussels - 15 GG



Ginger, Garlic, Tamari

# **Chicken Lettuce**

Wraps - 20 @ N

Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

## Fish Tacos - 24 10



Pacific Rock Fish. Tomatillo Aioli. Pico de Gallo, Guacamole, Taco Slaw. Flour Tortilla

# LARGE PLATES

#### Kung Pao Tofu Stir Fry - 26 🕪

Bell Peppers, Onions, Wild Mushrooms, Green Onion, Sesame Orange Sauce Cashews, Jasmine Rice Add: Grilled Chicken (6oz) 8 Salmon\* (7oz) 14 Northwest American Ribeye\* (6oz) 18

### Fish & Chips - 28

Wild Alaskan Halibut, Tartar Sauce

#### Pan-Seared Wild Salmon - 39

Copper River Line-Caught Sockeye, Grilled Asparagus, Jasmine Rice, Sun Valley Mustard Co. Dill Sauce

#### 6oz Filet - 38 (GF)

Loaded Mashed Potatoes, Roasted Carrot & Asparagus. Herb Compound Butter or Bourbon Huckleberry Demi-Glace

#### Steak Frites\* - 45 GF

16oz T-Bone, Wild Mushrooms. Herb Compound Butter or Bourbon Huckleberry Demi-Glace

# FROM THE PIZZA OVEN

#### Diavola - 22

Pepperoni, Salami, Fennel Sausage, Calabrian Chili Pepper, Mozzarella, Basil

#### Pear & Prosciutto - 23

Fig Spread, Arugula, Fresh Chevre, Basil

### Fennel Sausage - 22

Roma Tomato, Pepperoncini, Mozzarella, Parmesan Romano

# Local Wild 'Shroom - 23 Wo

Truffle Oil, Caramelized Onion, Arugula, Mozzarella. Parmesan Romano

#### The Cajun - 23

Andouille Sausage, Blackened Shrimps, Pepperoncini, Spicy Marinara, Mozzarella

#### Buffalo Chicken - 22

Bacon, Mozzarella, Pepperoncini, Alfredo Sauce, Basil

# Margherita - 21 VG

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

#### The Greek - 22 Vo

Pesto, Artichokes, Roma Tomato, Olives, Feta, Mozzarella, Basil

#### Cheese - 18 @

Marinara & Mozzarella

#### Pepperoni - 21

Marinara & Mozzarella

ADDITIONAL TOPPINGS +2 EACH GLUTEN-FREE CAULIFLOWER CRUST +5 in-room delivery available

# **DESSERTS**

#### Strawberry Shortcake - 12

Fresh Strawberries, OJ, Mint, Whipped Cream

#### Key Lime Pie - 12

Whipped Cream, Lime Zest

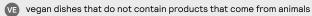
#### Cookie Bake - 14

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

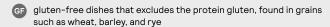
#### Ice Cream - 8

2 Scoops Vanilla or Chocolate

please inquire with your server about making your dish gluten free or vegan:



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