

# LIMELIGHT

KETCHUM

# THE FOOD

## BOWLS & SALADS

### Galena Power Bowl – 22 VG GF N

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 VG

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 GF

Mignonette & Horseradish

### Hummus Plate – 18 VE VG

Olive Tapenade, Fresh Crudités, Grilled Pita

### Idaho Fresh Cut

### Truffle Fries – 16 VG

Parmigiano Reggiano, Lemon Garlic Aioli

### Grilled Pineapple – 14 VG GF

Cinnamon, Brown Sugar, Greek Yogurt & Honey Dipping Sauce

### Crab Cakes – 24

Homemade Remoulade, Microgreens

### Jumbo Buffalo

### Wings – 21 GF

Fresh Crudités, Ranch Dressing or Blue Cheese

### Sesame Charred

### Brussels – 15 VG GF

Ginger, Garlic, Tamari

### Chicken Lettuce

### Wraps – 20 GF N

Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

### Fish Tacos – 24 VG

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

## LARGE PLATES

### Kung Pao Tofu Stir Fry – 26 VG

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

\*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

### 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 <sup>VG</sup>

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 <sup>VG</sup>

Fresh Roma Tomato, Garlic Oil, Mozzarella, Basil

### The Greek - 22 <sup>VG</sup>

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

### Cheese - 18 <sup>VG</sup>

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:

<sup>VE</sup> vegan dishes that do not contain products that come from animals

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

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

<sup>N</sup> dishes that contain peanuts or other nuts for those with nut allergies

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