SHAREABLES & SMALL PLATES

MIXED OLIVES | 5
herbs

GRILLED FENNEL PITA and HUMMUS | 9
chickpea and roasted red pepper hummus
olive tapenade

TRUFFLE FRIES | 10
parmesan reggiano, truffle aioli, herbs

BRUSSELS SPROUTS | 9
bacon, apple cider vinaigrette, maple syrup

SMOKED SALMON MAC & CHEESE | 14
gruyère, fontina, lemon, dill

BISON SLIDERS | 15
crispy bacon, pickled cherry tomatoes
arugula, roasted jalapeño-mayo, bigwood bread bun

LAMB LOLLIPOPS | 17
fig-balsamic, cauliflower purée
roasted cauliflower florets

CHEF'S PLATE sm 16 | lg 23
a rotating selection of cured meats, pâté, rillettes
cheeses, escabeche vegetables, fig jam
whole grain mustard, olives

SOUPS & GREENS

SOUP of the DAY | 8

ROASTED GOLDEN BEET and RADICCHIO | 14
pickled shallots, feta, mint, pistachios
grapefruit vinaigrette

CLASSIC CAESAR | 11
parmesan reggiano, white anchovies
croutons, house made caesar dressing

WARM MUSHROOM and ARUGULA | 12
seared oyster mushrooms
parmesan reggiano, lemon, olive oil

KALE & QUINOA SALAD | 14
seasonal greens, marinated cucumbers
roasted sweet potato, ginger-tahini vinaigrette

add marinated chicken +6
salmon +8 or steak +9

HAPPY HOUR
everyday!
3pm-6pm

ask your server
about our
limelight dinners

LIVE MUSIC!

Thursday
through Monday
5:30pm-8:30pm

to go & in-room delivery available
18% gratuity added for parties of 6 or more
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

FROM THE PIZZA OVEN

HAND TOSSED 10 INCH PIZZAS

MARGHERITA | 14
fresh mozzarella, roasted tomatoes, basil

BLT | 17
duck bacon, mozzarella, roasted tomatoes
arugula, basil aioli

FENNEL SAUSAGE | 16
parmesan reggiano, mozzarella
pepperoncini, roasted tomato

WINTER VEGETABLES | 16
pancetta, blue cheese, mozzarella
kale, sweet potato, balsamic glazed red onion

GREEK | 15
feta, pesto sauce, kalamata olives
artichoke, roasted tomatoes, parsley

DIAVOLO | 17
spicy pepperoni, chorizo, spicy salami
mozzarella, pickled fresno chile, basil

MUSHROOM | 16
mozzarella, roasted mushrooms, caramelized onion
spinach, cherry tomatoes

PROSCIUTTO CRUDO | 18
mozzarella, caramelized onion
baby arugula, white truffle oil

**gluten free available on request*

ENTREES

GRILLED IDAHO TROUT | 23
farro risotto, braised leaks, cucumber-dill relish

STEAK & FRITES | 25
6oz tenderloin, house cut fries
chimichurri, truffle aioli

CHICKEN TAGINE SKEWERS | 19
couscous, cherry tomatoes
sauteed onions, cucumber raita

LAMB PAPPARDELLE | 21
braised lamb in herb jus, spinach, blistered cherry tomatoes

POTATO GNOCCHI | 20
oyster mushrooms, winter greens, butternut squash purée

SWEETS

TIRAMISU | 8
espresso, chocolate drizzle, lady fingers

APPLE PIE | 8
Toni's cinnamon ice cream

AFFOGATO | 6
espresso shot, one scoop toni's vanilla ice cream
chocolate-hazelnut biscotti

COOKIE BAKE | 8
Toni's vanilla ice cream
(please allow 15 minutes)

TONI'S ICE CREAM or SORBET | 6

***please let your server know of any allergies*