



to go & in-room
delivery available

SMALL PLATES & SHARABLES

MARINATED OLIVES — 12

whipped chevre, roasted garlic,
cracker bread

BURRATA CAPRESE — 19 VG

heirloom tomato, basil oil,
fig, balsamic glaze, baguette

HUMMUS PLATE — 15 VE

grilled pita, olive tapenade, fresh crudité

CRISPY BRUSSELS SPROUTS — 14 VE GF

shoyu glaze, blood orange reduction,
toasted sesame

IDAHO FRESH CUT TRUFFLE FRIES — 14

parmigiano-reggiano, roasted garlic aioli

FIRECRACKER SHRIMP — 18

“bang-bang” sauce, cilantro, egg roll crumbles

HOT WINGS — 15

honey-buffalo sauce, celery sticks, ranch

BISON MEATBALLS — 17

pomodoro sauce, parmigiano-reggiano polenta

FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

MARGHERITA — 18 VG

roasted tomatoes, basil, fresh mozzarella

CLASSIC PEPPERONI — 18

IL DIAVOLO — 19

spicy pepperoni, chorizo, salami,
pickled fresno chile, basil, mozzarella

FENNEL SAUSAGE — 19

pepperoncini, roasted tomatoes, mozzarella,
parmigiano-reggiano

LOCAL WILD ‘SHROOM — 19 VG

truffle oil, caramelized onion, mozzarella,
dressed arugula, parmigiano-reggiano

PEAR & PROSCIUTTO — 19

balsamic fig spread, pickled pears,
arugula, fresh chèvre, thyme

THE GREEK — 19 VG

pesto sauce, grilled artichoke,
roasted tomatoes, kalamata olives, feta,
mozzarella, parsley

JOSE’S ESPECIAL — 19

pesto sauce, ham, chorizo, pineapple, jalapeño,
caramelized onion, mozzarella, feta, cilantro

cloverstone gluten free crust +3

pepperoni +2 sausage +3

arugula +2 mushrooms +3

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

VE **vegan** dishes that do not contain products that come from animals VG **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish
GF **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye P **dishes that contain peanuts or other nuts for those with nut allergies**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No split checks. Checks can be split evenly between credit cards.

SALADS

*CLASSIC CAESAR — 15 VG

heart of romaine, house-made dressing,
parmigiano-reggiano, garlic crouton

white anchovies +2

ARUGULA & QUINOA — 17 VG GF

quinoa, fresh stawberries, feta,
toasted walnuts, meyer lemon vinaigrette

LIMELIGHT WEDGE — 18

iceberg lettuce, peppered bacon, roasted tomato,
french fried onion, danish bleu dressing

GARDEN SALAD — 13 VG

mixed greens, roasted cherry tomato, cucumber,
sweet pepper, carrot, balsalmic vinagrette

ADD ON

chicken +7 steak +12 salmon +11

LARGE PLATES

*LIMELIGHT CHEESEBURGER — 19

double ranch beef, american cheese,
onion, bread & butter pickles, special sauce,
big wood bread potato roll

CRISPY CHICKEN SANDWICH — 19

buttermilk fried chicken breast, spicy honey, mayo,
lettuce, dill pickles, ciabatta

VEGGIE BURGER — 19 VG

"beyond meat" plant-based patty, feta, baby arugula,
spiced tomato jam, big wood bread potato roll

GYRO — 19

chef's seven hour shredded lamb, tzatziki, feta,
red onion, lettuce, tomato, grilled pita

ASIAN NOODLE SALAD — 23 VE VG

cold rice noodle, marinated cucumber, carrot, kale,
fresno chile, toasted cashew, edamame, cilantro,
miso-ginger dressing

PAPPARDELLE BOLOGNESE — 28

san marzano tomato, parmigiano-reggiano,
fried basil

WAGYU STEAK FRITES — 38

snake river farms wagyu flank steak, house cut fries,
blistered tomato, chimichurri

PAN-FRIED SALMON — 36 GF

warm street corn salad,
avocado crema, charred lemon

BURGERS AND SANDOS ARE SERVED with REGULAR FRIES

sub a garden salad, caesar salad or truffle fries +3

add bacon +2 gluten free bun +2

20% automatic gratuity will be applied on parties of 6 or more.