



## FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

gluten-free cauliflower crust | vegan cheese available

### FENNEL SAUSAGE - 18

marinara sauce, roasted tomato, mozzarella  
pepperoncini, parmigiano-reggiano

### DIAVOLA - 19

marinara sauce, spicy pepperoni, chorizo  
spicy salami, pickled fresno chili, mozzarella, basil

### MUSHROOM PESTO - 19 VG P

pesto, mozzarella, roasted tomato  
parmigiano-reggiano, crispy garlic

### PROSCIUTTO CRUDO - 20

prosciutto, marinara sauce, mozzarella, baby arugula  
truffle oil parmigiano-reggiano,

### MARGHERITA - 18 VG

heirloom tomato, mozzarella, tomato sauce, basil

\$12 CHEESE & PEPPERONI PIZZA FROM 3-5 PM, DAILY DURING HAPPY HOUR

## SALADS & BOWLS

— for starters —

### ARUGULA SALAD - 13 VG GF

parmigiano-reggiano, olive oil, lemon, heirloom tomatoes

### LIMELIGHT CAESAR SALAD - 18

romaine, croutons, parmigiano-reggiano, caesar vinaigrette

### QUINOA BOWL - 20 VE GF P

arugula, romaine, rainbow carrot, cherry tomato, cucumber, almonds  
quinoa, guacamole, ponzu vinaigrette

### SUMMER SALAD - 19 VG GF P

arugula, spinach, candied pecans, strawberry, red onion  
feta cheese, balsamic vinaigrette

#### ADD ON TO YOUR SALAD

chicken +9 salmon +12\* steak +14\* shrimp +12

HAPPY HOUR 3-5 PM DAILY

## SMALL PLATES

— for a quick bite —

### MARINATED OLIVES - 10

grissini orange, chili, fennel

### CAULIFLOWER GRATIN - 17

cashew cream, cashew crumble

### BRUSSELS SPROUTS - 16

maple syrup, cranberries, bacon, balsamic glaze

### AJILLO SHRIMP - 18

crispy garlic, harissa, parsley butter, aioli, tortilla chips

### ROASTED BRAZILIAN PINEAPPLE - 10

cinnamon, brown sugar, honey yogurt dipping sauce

### ASIAN CEVICHE- 18\*

wonton chips, cucumbers, red onion, lime juice, ponzu  
green onion, sesame seeds

## SHARED PLATES

— for one or more —

### PIMENTO DIP - 14

rosemary flatbread

### TRUFFLE FRIES - 15

parmesan snow, citrus aioli, ketchup

### GUACAMOLE - 15

carrots, chips

### ½ DOZEN DUCK WINGS - 20

bbq hoisin sauce, carrots, celery, green onions, ranch

### SNAPPER TACOS X3 - 21

achiote sauce, pickled red onion, roasted lemon


### PROSCIUTTO BOARD - 27

prosciutto, cheese, jam, mustard, marcona almonds, grapes

## LARGE PLATES

— for main meal —

### LIMELIGHT DOUBLE CHEESEBURGER - 22\*

wagyu patties, american cheese, limelight sauce  
lettuce, tomato, brioche, french fries  
- gluten free bun on request - 

### CHICKEN PICCATA - 29

capers, chicken, white wine, linguine, cream parmesan

### WAGYU BOLOGNESE - 28

pappardelle, parmesan snow

### SALMON -36\*

tzatziki, farro, fennel, arugula, parsley

### MUSHROOM VEGGIE BURGER - 20

guacamole, red onion, citrus aioli, french fries

- gluten free bun on request - 

### STEAK FRITES - 42\*

wagyu sirloin, fries, chimichurri

## DESSERT

— for the sweet tooth —

### WARM CHOCOLATE CHIP COOKIE SKILLET -14

cast iron baked with vanilla ice cream chocolate drizzle

### PANNA COTTA - 11

creamy italian custard, seasonal berries coulis

### MATCHA TIRAMISU - 12

homemade white chocolate filling, lady fingers  
matcha rum infusion, strawberries

### ROOT BEER FLOAT - 11

root beer, vanilla bean ice cream, wafer cookie


### SORBET OF THE DAY - 10


### MUD PIE - 13


layers of chocolate and vanilla ice cream, fudge, cookie crumbles  
whipped cream

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

 **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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.