Welcome! While enjoying the lounge, we ask that you wear your mask while placing your order, when leaving the table, and upon finishing your meal. Thank you!

SALADS & SANDOS OUR FAVORITES

*LIMELIGHT CAESAR ('9)



baby gem lettuce, sourdough croutons pecorino-romano, house-made dressing 13 add white anchovies +2

BIG WOOD KALE



quick-pickled apples, toasted pecans brown-sugar bacon, dried cranberry gorgonzola, creamy dijon vinaigrette 15

ROASTED BEET & ARUGULA (9)



roasted red & vellow beets, goat cheese candied walnut, beet purée, white balsamic vinaigrette, crostini 15

add chicken +6 | steak +11 | king salmon +9

THE BURNSTEAD

red bird farms grilled chicken, smoked bacon tomato, arugula, roasted garlic aioli bigwood bread sourdough 16

*LIMELIGHT CHEESEBURGER

double r ranch beef, american cheese, onion bread & butter pickles, special sauce 17

VEGGIE BURGER (9)



beyond meat burger, feta, arugula, spiced tomato jam 17

SANDOS ARE SERVED with REGULAR FRIES

sub for caesar salad or truffle fries +3 | add bacon +2 gluten free galaxy buns +2

SMALL PLATES & SHAREABLES

MIXED OLIVES (ve) (gf)





herbs, garlic 7

IDAHO FRESH CUT TRUFFLE FRIES





herbs, roasted garlic aioli, parmigiano-reggiano 12

HUMMUS PLATE (**)



grilled pita, fennel salt, olive tapenade fresh crudités 14

CHARRED BRUSSELS SPROUTS



honey, sriracha, lime, sesame seed, scallion 10

ROASTED CAULIFLOWER (vg)



whipped goat cheese, shishito pepper pickled red onion, microgreens 15

IDAHO BISON MEATBALLS

marinara, creamy polenta, basil, parmesan-reggiano 16

CHICKEN WINGS

choice of house-made spicy buffalo or sweet asian sauce, fresh crudités half dozen 8 | dozen 16

*GRILLED LAMB LOLLIPOPS

japanese bbq sauce, yuzu slaw 23

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness 18% gratuity will be added for parties of 6 or more

LARGE PLATES

*WAGYU STEAK FRITES (9f)

snake river farms wagyu flank steak, house cut fries crispy leeks, beef demi 32

BEEF SHORT RIB RAGU

pappardelle pasta, wild mushrooms parmigiano-reggiano, basil 26

ELK COTTAGE PIE (gf)

smokehouse elk, carrot, celery, onion green peas, mashed potato, mozzarella parmigiano-reggiano, fontina, scallion 23

*GREEN CURRY SALMON (gf)



king salmon, coconut jasmine rice heirloom carrots, house-made green curry 28

SPINACH PESTO GNOCCHI (19)



asparagus, sundried tomato, basil-spinach pesto parmesan, marcona almond 25 add crispy prosciutto +3

FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

MARGHERITA (9)



roasted tomatoes, basil, fresh mozzarella 16

CLASSIC PEPPERONI 16

IL DIAVOLO

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

FENNEL SAUSAGE

pepperoncini, roasted tomatoes, mozzarella parmigiano-reggiano 17

LOCAL WILD 'SHROOM (19)



truffle oil, caramelized onion, mozzarella dressed arugula, parmigiano-reggiano 18

PEAR & PROSCIUTTO

balsamic fig spread, pickled pears arugula, fresh chèvre, thyme 18

THE GREEK (19)



grilled artichoke, roasted tomatoes, pesto sauce kalamata olives, feta, mozzarella, parsley 17

JOSE'S ESPECIAL

ham, chorizo, pineapple, fresh jalapeño caramelized onion, fresh mozzarella, pesto 17

gladstone gluten free crust +3 (P) add pepperoni +2 | sausage +3 arugula +2 | mushrooms +3



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



dishes that contain **peanuts** for those with peanut allergies



gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye