

in-room  
delivery  
available

## SMALL PLATES

### Marinated Olives - 14 VE

House Marinated Olives, Spiced with Thyme, Rosemary, Chili Peppers & Tangerine Peels

### Cauliflower Gratin - 19 VE GF

Crispy Cauliflower in Cashew "Cheese" Sauce

### Brussels Sprouts - 19 GF

Crispy Brussels, Tossed in a Balsamic Maple Glaze, with Bacon & Dried Cranberries

### Ajillo Shrimp - 19 GF ★

Pan Seared Shrimp with a Mild Ajillo Chile Sauce, Garlic Aioli, Lotus Chips & Rosemary Naan Bread

### Fried Burrata - 27 P V ★

House Made Italian Pesto, Crispy Burrata with Lemon Olive Oil, Heirloom Cherry Tomatoes, Crispy Garlic & Rosemary Naan Bread

### Roasted Broccolini - 18 VE GF

Heirloom Cherry Tomatoes, Lemon, & Parmesan Snow

### Hearts of Palm Ceviche - 22 VE GF ★

Hearts of Palm, Limelight Ponzu, Cucumber, Orange Segments, Roasted Pepitas, Sliced Red Onion with Crispy Lotus Chips

### Ceviche - 25 GF ★

Hamachi, Limelight Ponzu, Cucumber, Orange Segments, Roasted Pepitas, Sliced Red Onion with Crispy Lotus Chips

## SHARED PLATES

### Roasted Brazilian

### Pineapple - 15 V GF

Roasted Cinnamon Pineapple, Served with Greek Yogurt & Honey Dipping Sauce

### Truffle Fries - 19 V GF

Crispy French Fries, Topped with Truffle Oil, Parmesan Snow & Parsley

### Prosciutto & Fig Crostini - 19 P

Filone, Lemon Ricotta, Fig, Italian Prosciutto, Arugula & Toasted Pistachios

### Guacamole - 21 VE GF

House Made Guacamole, with Aleppo Chili Flakes, with Corn Tortilla Chips & Carrots

### ½ Dozen Duck Wings - 24

With Carrots & Ranch, Option of Hoisin BBQ Sauce or Buffalo Sauce

### Baja Fish Tacos - 21 ★

Three Classic Fish Tacos Baja Style, Beer Battered Snapper, Corn Tortillas, with House Made Pickled Cabbage, Sriracha Aioli. Lime & Micro Cilantro

### French Fries Flight - 21 V GF ★

Trio of Greek. Lemon & Truffle Fries

### Mezze Platter - 32 V P

Dolmas, Lemon Labneh, Cheese, Cucumber, Carrots, Fig, Rosemary Naan Bread, Marcona Almonds & Peruvian Drop Peppers

*\*Add Prosciutto \$5*

## SALADS

### Arugula Salad - 13 V GF

Baby Arugula, Tossed with Olive Oil & Fresh Lemon Juice, with Heirloom Tomatoes & Parmesan Snow

### Caesar Salad - 24

Crisp Baby Romaine, Croutons, Parmesan Snow, Tossed in House Made Caesar Dressing

### Quinoa Bowl - 27 VE P GF

Blend of Arugula & Romaine, Carrots, Heirloom Baby Tomatoes, Cranberries, Cucumber, Almonds, Guacamole, Quinoa & Ponzu Vinaigrette

### Fig Salad - 24 V GF

Spinach & Arugula Blend, Balsamic Dressing, Red Onion, Cucumber, Feta & Candied Pecans

*Add:*

*Organic Tofu \$14, Shrimp \$18, Chicken \$16, Salmon\* \$25, Steak\* \$25, Lobster\* \$28*

**SIDES:** Chips 4 Garlic Bread 6 Honey Bread 6 Naan 6 Veggies 8 Crudites 7 Fruit 6 Quinoa 8 Rice 7

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff

\*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.

## LARGE PLATES

### Double Cheeseburger with Fries – 29

Wagyu with American Cheese, Signature Limelight Sauce, Lettuce & Sliced Tomato

### Steak Frites\* – 56 GF

10 Oz Angus Flat Iron Steak, with House Made Bordelaise Sauce

### Mushroom Veggie Burger with Fries – 29 V

House Made Shiitake Mushroom Patties, with Guacamole, Red Onion & Citrus Aioli, on a Brioche Bun

*Upgrade Your Fries: Truffle, Lemon or Greek Fries \$5*

*Sub for Caesar Salad \$5*

*Gluten-Free Buns \$3*

### Wagyu Bolognese – 41

Fresh Made Pappardelle Pasta Mixed with our House Made Bolognese Sauce, with Parmesan Snow & Parsley

### Skuna Salmon\* – 44

Spinach, Cauliflower, Creamy Orzo, Parmesan & Micro Arugula

### Lamb Chops\* – 45

Orange Gremolata, Au Jus, Carrots, Microgreens & Smashed Potatoes

### Chicken Tandoori

#### Kebab – 39 GF

Green Onions, Crispy Garlic, Steamed Rice, Masala Seasonings, Pomegranate Glaze, Labneh & Pickled Red Onion

*Upgrade Your Dish with Shaved Truffles \$20*

*Add: Organic Tofu \$14, Shrimp \$18, Chicken \$16, Salmon\* \$25, Steak\* \$25, Lobster\* \$28*

## FROM THE PIZZA OVEN

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### Fennel Sausage – 24

Fennel Sausage, Roasted Tomato, Broccolini, Pepperoncini, Mozzarella & Marinara

### Diavola – 24

Pepperoni, Mozzarella, Marinara, Chorizo, Spicy Salami, Pickled Fresno Chilis & Basil

### Mushroom Pesto – 24 V P ★

Mozzarella, Wild Mushrooms, Roasted Tomato & Crispy Garlic

### Margherita – 24 V

Heirloom Tomatoes, Mozzarella, Marinara & Basil

### La Jalapeña – 24 ★

Mozzarella, Marinara, Chorizo, Red Onion & Jalapeño

### Greek – 24 V

Mozzarella Cheese, Olives, Feta Cheese, Artichoke & Roasted Tomatoes

### Cheese – 19 V

Mozzarella Cheese & Marinara

### Pepperoni – 20

Mozzarella, Marinara & Pepperoni

### Gorgonzola & Fig – 24 V

Mozzarella, Marinara, Gorgonzola, Micro Celery & Fig

### Prosciutto Crudo – 26

Parmesan Cheese, Baby Arugula, Marinara, Mozzarella, Truffle Oil & Prosciutto

### Cheese Steak Calzone – 28

Sliced Sirloin, Arugula, Mozzarella Cheese, Mushroom, Red Onion, Bell Pepper & Cheese Sauce

*\*Additional Toppings Available With Upcharge  
Arugula, Pineapple, Chorizo, Salami, Prosciutto, Gorgonzola, Feta, Jalapeño, Onion, Fennel Sausage, Mushrooms, Artichoke, Olives, Fresh Mozzarella*

*\*GF-Cauliflower Crust & Vegan Cheese Available*

## DESSERTS

### Warm Chocolate Chip Cookie

#### Skillet – 17 V ★

Goopy Chocolate Chip Cookie, Vanilla Bean Ice Cream & Caramel Drizzle

### Matcha Panna Cotta – 13 VE P ★

Coconut Milk, Coconut Flakes & Red Berry Sauce

### Root Beer Float – 13 V

IBC Root Beer with Vanilla Bean Ice Cream

### Sorbet – 10 VE

Rotating Seasonal Flavors

### Churros – 10 V

Freshly Fried Churros with a Caramel Filling with Cinnamon Sugar & Vanilla Bean Ice Cream

### Mud Pie – 25 V

Layers of Chocolate & Vanilla Bean Ice Cream, Fudge, Cookie Crumbles with Whipped Cream, Chocolate & Caramel Drizzle

### Strawberries & Cream – 11 V GF

Strawberries with a Chantilly Cream, Garnished with Edible Flowers

★ RECOMMENDED BY CHEF DAVID RABATTE, SOUS CHEF SIMON LOUW & JUNIOR SOUS CHEF EDUARDO MONTOYA

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

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

V vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

P dishes that contain peanuts or other nuts for those with nut allergies

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