SALADS

Arugula Salad – 20 (VG) (GF)

Wild Arugula, Heirloom Tomato, Shaved Red Onion,
Roasted Shishito Peppers, Parmesan Reggiano, Lemon Ginger Vinaigrette

Caesar Salad – 23 (VG)

Little Gem, Caesar Dressing, Brioche Crouton, Shaved Parmesan Reggiano, Manchego Crisp

Kale Apple Salad – 24 (VG)

Kale, Radicchio, Brussel Sprout, Frisee, Roasted Sweet Potato, Green Apples, Crumbled Goat Cheese,
Dried Cranberries, Candied Pecans, Farro, Buttermilk Apple Dressing

AAdd: Black Angus Flat Iron Steak (5 oz) 25   Verlasso Salmon* (5 oz) 22   Grilled Chicken Breast (6 oz) 18   Sautéed Shrimp* (8) 18*

SHARED PLATES

Ajillo Shrimp Tacos* – 25 (GF)

Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw,
Jalapeño Aioli, Tobiko Lime

Limelight Southern Style Chicken Tenders – 25

House Fresno Hot Sauce, Ranch, KC BBQ, or Honey Mustard,
Served with Fries and a Choice of 2 Sauces

Barbacoa Quesadilla – 25

Beef Barbacoa, Asadero, Roasted Jalapeño and Red Onion,
Salsa Borracha, Crema

Truffle Fries – 19 (VG) (GF)

Parmigiano Reggiano, Citrus Aioli

Shishito – 19 (VG) (VE) (GF)

Miso, Sake, Tamari, Toasted Sesame, Scallion

Baba Ghanoush – 21 (VG)

Fire Roasted Eggplant Dip, Tahini, Lemon, Olive Oil, Grilled
Naan Bread, Chili Onion Crunch, Tangerine and Chili Marinated
Olives, Crudite

Charcuterie Board – 32

Chef's Season Selection of Cured Meats and Cheeses with
Condiments, Crackers, Grapes, Pickles, Crostini

MAINS

Limelight Wagyu Cheeseburger* – 29

Double Wagyu Beef Patties, American Cheese, Limelight Sauce,
Crisp Green Leaf Lettuce, Tomato, Red Onion, Pickles, Brioche
Bun, Fries *A*

Add: Truffle Fries 8   Nueske Bacon 4

Mushroom Veggie Burger – 26 (VG)

Double Veggie Patty, Guacamole, Aji Amarilla Aioli, Crisp Green
Leaf Lettuce, Tomato, Shaved Red Onion, Fries

Add: Truffle Fries 8

Fried Chicken Katsu Sandwich – 28

Marinated Chicken Breast, Crispy Panko Fried, Hot Cabbage
Slaw, House Pickles, Chili Garlic Aioli, Shishito Pepper Relish,
Brioche Bun, Fries *A*

Add: Truffle Fries 8

Prime Rib French Dip – 36

Shaved Ribeye, Havarti, Sautéed Onions, Au Jus, Horseradish
Cream, Baguette *A*

Add: Truffle Fries 8

Steak Frites* – 59 (GF)

8oz Premium Black Angus Filet Mignon, Frites, Choice of Confit
Garlic Herb Butter or Au Poivre Sauce

Add: Truffle Fries 8   Sautéed Wild Mushrooms & Onions 6

Add: Side Arugula or Caesar Salad 10

SPLIT PLATE CHARGE $5

*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.

FROM THE PIZZA OVEN

Fennel Sausage – 24
House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano

Diavola – 25
Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil

Margherita – 23 (VG)
Fresh Mozzarella, Heriloom Cherry Tomato, Basil, Marinara

Wild Mushroom & Pesto – 23 (VG)
Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze

Cheese – 19 (VG)
Marinara, Mozzarella

Pepperoni – 20
Pepperoni, Marinara, Mozzarella

Prosciutto Crudo – 26
Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano

ADDITIONAL TOPPINGS 3   PROSCIUTTO 5
GLUTEN FREE CAULIFLOWER CRUST   4

in-room delivery available

DESSERTS

Mini Pecan Pies – 18
Dulce De Leche Sauce

Cookie Skillet – 17 (VG)
Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce

Sorbet – 10 (VE) (GF)
Chef's Seasonal Selection

Ice Cream – 10
Vanilla Bean or Chocolate

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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

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Chris Cookson, Chef de Cuisine | Daniel Roldan, Sous Chef | Tom Lynch, Kitchen Supervisor

Proudly serving sustainably-farmed salmon

VERLASSO
HARMONIOUSLY RAISED SALMON

SPLIT PLATE CHARGE $5

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