

in-room  
delivery  
available

## SALADS

### Arugula Salad — 13 VG GF

Olive Oil, Lemon Juice, Heirloom Tomatoes & Parmesan

### Caesar Salad — 22

Baby Romaine, Croutons, Parmesan Snow & Caesar Dressing

### Quinoa Bowl — 24 VE GF

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

### Watermelon Salad — 21 VG GF ★

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

ADD: Organic Tofu 13 Shrimp\* 14

Chicken\* 15 Salmon\* 16 Steak\* 19

## SHARED PLATES

### Roasted Brazilian Pineapple — 14 VG GF

Greek Yogurt & Honey Dipping Sauce

### French Fries Flight — 21 VG GF

Greek, Lemon & Chili, Truffle

### Tzatziki Dip — 17 VG GF

Crudités & Vegetable Chips

### Truffle Fries — 19 VG GF

Truffle Oil, Parmesan Snow & Parsley

### Guacamole — 18 VE GF

Aleppo Chili Flakes, Tortilla Chips & Carrots

### ½ Dozen Duck Wings — 22

Green Onions, Black Sesame Seeds, Carrots, Ranch & Choice of Hoisin BBQ or Buffalo Sauce

### Baja Fish Tacos — 23 ★

Beer Battered Snapper, Corn Tortillas, Pickled Cabbage, Sriracha Aioli, Lime & Micro Cilantro

### Chef's Board — 27 P

Italian Prosciutto, Cheese, Jam, Mustard, Marcona Almonds, House Made Focaccia & Grapes

## SMALL PLATES

### Marinated Olives .....13

VE Thyme, Rosemary, Chili, Peppers & Tangerine Peels

### Cauliflower Gratin .....19

VE GF Crispy Cauliflower in Cashew "Cheese" Sauce

### Brussels Sprouts .....19

GF Balsamic Maple Glaze, Bacon & Dried Cranberries

### Ajillo Shrimp .....24

GF Ajillo Chili Sauce, Garlic Aioli & Lotus Chips

### Lotus Crispy Onion .....16

VG Lightly Battered, Served with Chimichurri, Lemon Aioli & Ranch

### Fried Burrata .....23

VG P ★ Italian Pesto, Burrata, Lemon Olive Oil, Heirloom Cherry Tomatoes & Garlic & Rosemary Naan Bread

### Octopus Ceviche .....25

GF ★ Ponzu, Orange, Roasted Pepitas, Red Onion & Lotus Chips

(VEGAN OPTION AVAILABLE)

## LARGE PLATES

### Double Cheeseburger with Fries\* .....24

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

### Crispy Chicken with Fries\* .....25

P Pesto, Focaccia, Cheese, Lemon Aioli, Spinach & Red Onion

### Wagyu Bolognese\* .....35

Pappardelle Pasta, Bolognese Sauce, Parmesan Snow & Parsley

### Mushroom Veggie Burger with Fries .....24

VG Shiitake Mushroom, Guacamole, Red Onion & Citrus Aioli, Brioche Bun

### Pan Seared Salmon\* .....38

GF P Skuna Salmon, Sesame Seeds, Green Beans, Fennel, Mustard Aioli, Marcona Almonds

### Lamb Chops\* .....39

Carrot Hummus, Spinach, Heirloom Tomatoes, Couscous, Chimichurri

### Steak Frites\* .....44

GF 10 oz Flat Iron Steak, House Made Au Poivre Sauce

### Chicken Cacciatore\* ★ .....36

Fettuccine Pasta, Carrots, Olives, Onions & House Made Smoky Cacciatore Sauce

UPGRADE YOUR FRIES: Truffle 5 Lemon Fries 5 Greek Fries 5

## SIDES:

Chips 4 Focaccia 4 Garlic Bread 4 Honey Bread 4 Naan 4 Veggies 6 Crudités 6 Fruit 6 Couscous 7 Rice 7 Quinoa 7

\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. A \$4 Delivery Fee & 20% Service Charge will be added to all in-room dining deliveries.

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## FROM THE PIZZA OVEN

### Fennel Sausage — 24

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

### Diavola — 24

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

### Mushroom & Pesto — 24 VG P ★

Pesto, Mozzarella, Wild Mushrooms,  
Roasted Tomato & Crispy Garlic

### Margherita — 24 VG

Heirloom Tomatoes, Mozzarella, Marinara & Basil

### La Jalapeña — 23 ★

Mozzarella, Marinara, Chorizo, Red Onion & Jalapeño

### Greek — 24 VG

Mozzarella, Olives, Feta Cheese,  
Artichoke & Roasted Tomato

### Cheese — 18 VG

Mozzarella & Marinara

### Pepperoni — 19

Mozzarella, Marinara & Pepperoni

### Gorgonzola & Fig — 24 VG

Mozzarella, Marinara, Gorgonzola,  
Micro Celery & Fig Chutney

### Prosciutto Crudo — 25 ★

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

FRESH HOUSE MADE PIZZA DOUGH

ADDITIONAL TOPPINGS AVAILABLE WITH UPCHARGE

Cauliflower Crust & Vegan Cheese Available

## DESSERT

### Warm Chocolate Chip Cookie Skillet — 16 VG ★

Warm Cookie, Vanilla Ice Cream & Caramel Drizzle

### Pistachio Tiramisu — 13 VG P ★

Italian Custard, Cookies, Violet Syrup & Pistachios

### Strawberries & Cream — 10 VG GF

Chantilly Cream & Edible Flowers

### Root Beer Float — 12 VG

IBC Root Beer & Vanilla Ice Cream

### Sorbet — 10 VE GF

Rotating Seasonal Flavors

### Churros — 13 VG

Caramel Filling, Cinnamon Sugar  
Served with Vanilla Ice Cream

### Mud Pie — 18 VG

Layers of Chocolate & Vanilla Ice Cream,  
Cookie Crumbles, Whipped Cream,  
Chocolate & Carmel Drizzle

★ RECOMMENDED BY CHEF DAVID RABATTE, SOUS CHEF SIMON LOUW & LEAD 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

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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