

BOWLS & SALADS

Galena Power Bowl — 21 VG GF N

Quinoa, Kale, Roasted Sweet Potato, Pickled Apple, Almonds, Sunflower Seeds, Yogurt Poppyseed Dressing

Garden Salad — 14 GF VG VE

Romaine, Tomato, Cucumber, Carrots, Homemade Balsamic Vinaigrette

Classic Caesar — 18

Parmigiano Reggiano, Garlic Croutons

Limelight Wedge — 19

Peppered Bacon, Cherry Tomato, French Fried Onion, Danish Bleu Dressing

Fig & Heirloom Tomato Burrata — 22 VG

Fig Jam, Arugula, Balsamic Drizzle, Grilled Baguette

Add: Grilled Chicken (6 oz) Salmon (7 oz) 14*

Northwest American Ribeye (6 oz) 18*

SMALL PLATES & SHAREABLES

Hummus Plate — 18 VE

Olive Tapenade, Fresh Crudités, Grilled Pita

Idaho Fresh Cut Truffle Fries — 16 VG

Parmigiano Reggiano, Lemon Garlic Aioli

Feta Dip — 16 VG

Greek Yogurt, Lemon, Blistered Tomatoes, Grilled Pita

Calamari — 19

Kale Crisps, Charred Lemon, Lemon-Garlic Aioli

Jumbo Buffalo Wings — 21

Wings (8), Fresh Crudités, Ranch Dressing or Blue Cheese

Chicken Lettuce Wraps — 20 GF N

Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

Shrimp Cocktail — 20 GF

Wild Patagonian Shrimp (6), Homemade Cocktail Sauce

Bison Meatballs — 20

Marinara, Polenta Croquette

Fish Tacos — 23

Pacific Rock Fish, Tomatillo Aioli, Pico de Gallo, Guacamole, Taco Slaw Flour Tortilla

MAINS

Limelight Double Cheeseburger* 22

Pure Snake River Farms Wagyu Beef, American Cheese, Special Sauce, Sweet Pickles, White Onion, Bigwood Bread Brioche Bun, Homemade Fries

Add Bacon +3 Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3

Crispy Chicken Sandwich 22

Marinated Chicken Breast, Korean Pepper Aioli, Asian Slaw, Sweet Pickles, Pickled Red Onion, Bigwood Bread Bun, Homemade Fries

Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3

Garden Burger 20

VG Vegetable-Based Patty, Feta, Baby Arugula, Spiced Tomato Jam, Local Bigwood Bread Bun, Fries

Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3

Kung Pao Tofu Stirfry 26

VG VE N Bell Peppers, Onions, Wild Mushrooms, Green Onion, Sesame Orange Sauce Cashews, Jasmine Rice

Chicken Pasta Rossa 30

Rigatoni, Bacon, Tomato Cream Sauce, Wild Mushrooms, Spinach Bell Peppers, Onions

Grilled Cervana Elk Tenderloin 46

Herbs Demi-Glace, Polenta Croquette, Limelight Veggie Medley

Panko Herb Fried Walleye 38

Beurre Blanc, Seasonal Veggies, Jasmine Rice

Classic Steak Frites* 45

Northwest American Grilled Ribeye, Sherry Demi-Glace, Small Salad, House Dressing

FROM THE PIZZA OVEN

Diavola — 22

Pepperoni, Salami, Fennel Sausage,
Jalapeño, Mozzarella, Basil

Pear & Prosciutto — 23

Fig Spread, Arugula, Fresh Chevre, Basil

Fennel Sausage — 22

Roma Tomato, Pepperoncini,
Mozzarella, Parmesan Romano

Local Wild 'Shroom — 23 ^{VG}

Truffle Oil, Caramelized Onion, Arugula,
Mozzarella, Parmesan Romano

Spicy BBQ Chicken — 22

Pickled Red Onion, Jalapeno, Ham, Mozzarella

Margherita — 20 ^{VG}

Roma Tomato, Garlic Oil, Mozzarella, Basil

The Greek — 21 ^{VG}

Pesto, Artichokes, Roma Tomato,
Olives, Feta, Mozzarella, Parsley

Cheese — 18 ^{VG}

Marinara & Mozzarella

Pepperoni — 20

Marinara & Mozzarella

ADDITIONAL TOPPINGS +2 EACH
GLUTEN FREE CAULIFLOWER CRUST +5

in-room
delivery
available

DESSERTS

Mud Pie — 15 ^{GF}

Three Peas Gluten-Free Bakery, Layers of Chocolate &
Vanilla Ice Cream, Fudge, Cookie Crumbles, Whipped Cream

Classic NY Cheesecake — 14

Cookie Crumble, Berry Sauce, Whipped Cream

Cookie Bake — 14

Hot Chocolate Chip Cookies, Dulce de Leche Gelato, Whipped Cream, Chocolate Sauce
(Please Allow 15 Minutes)

Ice Cream — 10

2 Scoops of Your Choice

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

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