

SALADS

Summer Crunch* — 23 VE GF N

Napa Cabbage, Red Cabbage, Green Onion, Toasted Marcona Almonds, Fried Shishito Pepper, Mandarin Orange, Edamame, Cilantro, Honey Peanut Vinaigrette

ADD: Fried Katsu Chicken (6 oz.) 18

Arugula Salad — 19 VG GF

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

Quinoa Caesar Salad — 22 VG

Little Gem Lettuce, Caesar Dressing, Brioche Crouton, Shaved Parmigiano Reggiano, Manchego Crisp, Quinoa

ADD: SEARED WAGYU SIRLOIN STEAK* (5 OZ) 24

GRILLED ATLANTIC SALMON* (6 OZ) 20

GRILLED CHICKEN BREAST (6 OZ) 18

GRILLED SHRIMP* (8) 16

SHARED PLATES

Duck Confit Eggrolls 22

Duck Leg Confit, Fresno Chili, Cabbage, Green Onion, Edamame, Orange Miso BBQ Glaze

Ajillo Shrimp Tacos* 24

GF Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw, Jalapeño Aioli, Tobiko, Micro Green Salad

Truffle Fries 19

VG GF Parmigiano Reggiano, Citrus Aioli

Spinach & Artichoke Dip 17

VG Tortilla Chips And Pumpernickel Crostini

Baba Ghanoush 20

VG Fire Roasted Eggplant Dip, Tahini, Lemon, Olive Oil, Grilled Naan Bread, Chili Onion Crunch, Tangerine And Chili Marinated Olives, Crudité

Cauliflower Gratin 20

VE GF N Cashew Cream, Cashew Crumble, Shaved Cauliflower

Hot Chips 21

VG GF Fresh Hot Potato Chips, Smoked Ranch Seasoning, Caramelized Onion Dip, Pimento Cheese

Charcuterie Board 30

Chef's Seasonal Selection Of Cured Meats And Cheeses With Condiments, Crackers, Fruits, Pickles, Crostini

MAINS

Limelight Wagyu Cheeseburger* 28

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Shredded Lettuce, Tomato, Brioche Bun, Fries

Add: Truffle Fries 7 Nueske's Bacon 4

Mushroom Veggie Burger 25

VG Double Veggie Patty, Guacamole, Aji Amarillo Aioli, Shredded Lettuce, Shaved Red Onion, Fries

Add: Truffle Fries 7

Fried Chicken Katsu Sandwich 27

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

Add: Truffle Fries 7

Steak Frites* 49

GF 10 oz Wagyu Top Sirloin, Fries, Whipped Boursin Butter

Add: Truffle Fries 7 Sautéed Wild Mushrooms & Onions 6

Casarecce 35

N Fresh Casarecce Pasta, Crispy Prosciutto, Arugula Pesto, San Marzano Tomato, Parmegiano Reggiano, Herbed Focaccia Crostini

ADD: SEARED WAGYU SIRLOIN STEAK* (5 OZ) 24

GRILLED ATLANTIC SALMON* (6 OZ) 20

GRILLED CHICKEN BREAST (6 OZ) 18

GRILLED SHRIMP* (8) 16

SPLIT PLATE CHARGE \$5

FROM THE PIZZA OVEN

Fennel Sausage 24	Spinach & Artichoke 23
House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano	VG House Made Spinach And Artichoke Dip, Mozzarella
Diavola 25	Supreme 26
Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil	Pepperoni, Fennel Sausage, Nueske's Bacon, Red Onion, Sweet Peppers, Wild Mushrooms, Black Olives, Roasted Tomato, Marinara, Mozzarella
Margherita 23	Prosciutto Crudo 25
VG Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara	Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano
Wild Mushroom & Pesto 23	Smoked Bacon & Pineapple 24
VG Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze	Nueske's Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone
Cheese 18	Chicken Alfredo 24
VG Marinara, Mozzarella	Marinated Grilled Chicken, Nueske's Bacon, Caramelized Onion, Wild Arugula, Alfredo Sauce, Mozzarella
Pepperoni 19	
Pepperoni, Marinara, Mozzarella	

ADDITIONAL TOPPINGS 3

PROSCIUTTO 5 GLUTEN FREE CAULIFLOWER CRUST 4

in-room delivery available

DESSERTS

Cookie Skillet — 17 **VG**

Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce

Panna Cotta — 14 **VG GF**

Mango Syrup, Candied Pistachio

Sorbet — 9 **VE GF**

Ice Cream — 9 **VG GF**

Vanilla Bean or Chocolate

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

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

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.