

SALADS

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

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 Dip17

VG Tortilla Chips And Pumpnickel 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

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 Burger25

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

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 GRILLED ATLANTIC SALMON* (6 OZ) 20
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 GRILLED SHRIMP* (8) 16

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	Wild Mushroom & Pesto 23
House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano	VG Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze
Diavola 25	Prosciutto Crudo 25
Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil	Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano
Margherita 23	Cheese 18
VG Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara	VG Marinara, 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

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

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