

THE FOOD

BOWLS & SALADS

Galena Power Bowl – 20 $\[mathcal{WG}\]$ GF $\[mathcal{N}\]$

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

Garden Salad — 14

(F) (VE) Romaine, Tomato, Cucumber, Carrots, Homemade Red Wine Vinaigrette

Classic Caesar — 17 Parmigiano Reggiano, Garlic Croutons Add white anchovies +3

Limelight Wedge — 18 Peppered Bacon, Roasted Tomato, French Fried Onion, Danish Bleu Dressing

Fig & Tomato Burrata — 21 Burrata, Heirloom Tomatoes, Fresh Figs, Fig Jam, Arugula, Balsamic Drizzle, Grilled Baguette

ADD: GRILLED CHICKEN (6 OZ) 8 WILD-CAUGHT SALMON* (7 OZ) 14 SNAKE RIVER FARMS FLANK* (6 OZ) 14

SMALL PLATES

Hummus Plate — 17 (9) Olive Tapenade, Fresh Crudités, Grilled Pita

Idaho Fresh Cut Truffle Fries — 16 💿 Parmigiano Reggiano, Roasted Garlic Aioli

Sesame Charred Brussels — 15 VB G

Ginger, Garlic, Tamari

Calamari — 18 Kale Crisps, Charred Lemon, Lemon-Garlic Aioli

Buffalo Wings — 21 Wings (8), Fresh Crudités, Ranch Dressing or Blue Cheese

Chicken Lettuce Wraps — 19 GP N Thai Cashew Sauce, Pickled Vegetables, Micro Cilantro

Shrimp Cocktail —20 Wild Patagonian Shrimp (6), Homemade Cocktail Sauce

MAINS

Limelight Double Cheeseburger*
Double R Ranch Beef, American Cheese, Onion, Bread & Butter Pickles, Special Sauce, Local Bigwood Bread Bun, Fries
Add Bacon +3 Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3
Crispy Chicken Sandwich
Marinated Chicken Breast, Spicy Honey, Mayo, Lettuce, Dill Pickles, Local Bigwood Bread Bun, Fries
Sub Fries for Caesar Salad or Truffle Fries +4 Gluten-Free Buns +3
Garden Burger
💿 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

Wild Mushroom & Truffle Pappardelle
Grilled Lamb Lollipops
Pan-Seared Rainbow Trout. 36 Local Riverence Rainbow Trout, Orzo, Broccolini, Asparagus Puree, Lemon-Butter Sauce
Wagyu Steak Frites*

*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

Diavola — 21

Spicy Pepperoni, Chorizo, Salami, Pickled Fresno Chilies, Mozzarella, Basil

Fennel Sausage - 21

Roasted Tomatoes, Pepperoncini, Mozzarella, Parmesan Reggiano

Local Wild 'Shroom – 22 🚾

Truffle Oil, Caramelized Onion, Arugula, Mozzarella, Parmigiano Reggiano

Margherita — 19 🔞

Roasted Tomatoes, Fresh Mozzarella, Basil

Spicy Hawaiian - 20

Pepperoni, Ham, Pineapple, Jalapeño, Mozzarella

Pear & Prosciutto – 22

Pickled Pears, Fig Spread, Arugula, Fresh Chevre, Thyme

Cheese – 18 🚾

Marinara & Mozzarella

Pepperoni – 19

Marinara & Mozzarella

The Greek – 20 🚾

Pesto, Grilled Artichoke, Roasted Tomatoes, Olives, Feta, Mozzarella, Parsley

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

Cookie Bake — 14

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

Local Devoto Gelato — 14 GF

2 Scoops of Dulce de Leche, Pineapple Coconut or Cookies N' Cream

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

GF gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

Wegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

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

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