

SALADS

Summer Crunch* 23

(VG) (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

Panzanella Burrata 24

(VG) Heirloom Cherry Tomato, Persian Cucumber, Pickled Cippolini, Basil, House Made Focaccia Crostini, White Balsamic Vinaigrette, Imported Italian Burrata

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

Scallops* 32

Pan Seared, Sweet Corn Puree, Crispy Benton Ham Cracklings, Candied Fresno Chili, Sautéed Greens, Peppadew Brown Butter Emulsion

Calamari* 24

Blue Corn Masa Fried, Black Garlic Aioli, Pomodoro Sauce, Hot Peppers, Parmesan Reggiano

Ajillo Shrimp Tacos * 24

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

Ceviche* 26

(GF) Chilean Sea Bass, Green Plantain Chips, Lime, Serrano Chili, Red Onion, Cilantro

Truffle Fries 19

(VG) (GF) Parmigiano Reggiano, Citrus Aioli

Duck Confit Eggrolls 22

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

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

Spinach & Artichoke Dip 17

(VG) Tortilla Chips And Pumpernickel Crostini

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

Lobster Roll* 48

Fresh Baked Roll, Cold Water Lobster Tail, Drawn Butter, Green Onion Celery Remoulade, Lemon, Old Bay Chips

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

Miso Glazed Salmon* 43

Udon Noodles, Baby Bok Choy, Shiitake Mushroom, Shisito Peppers, Ginger Scallion Oil, Crispy Garlic, Toasted Sesame Seeds

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

Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil

Supreme 26

Pepperoni, Fennel Sausage, Nueske's Bacon, Red Onion, Sweet Peppers, Wild Mushrooms, Black Olives, Roasted Tomato, Marinara, Mozzarella

Margherita 23

VG Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara

Prosciutto Crudo 25

Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano

Wild Mushroom & Pesto 23

VG Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze

Smoked Bacon & Pineapple 24

Nueske's Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone

Cheese 18

VG Marinara, Mozzarella

Chicken Alfredo 24

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

Chocolate Tres Leches ... 16 Panna Cotta 14

Chocolate Cake Soaked In 3 Milks, Butter Cream, Fresh Berries

VG GF Mango Syrup, Candied Pistachio

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