

# APPETIZERS

## **Habanero Plum Sauce Wings (GF\*) 12<sup>50</sup>**

crispy all natural whole chicken wings, spicy-sweet habanero plum sauce, mixed greens

## **Mega Nachos (GF\*) 12**

house made tortilla chips, smashed black beans, jack cheese, jalapenos, pico, sour cream, fresh salsa  
*add seasoned ground beef or tomatillo chicken \$4.50, lg guacamole \$6.50, sm side guac \$3*

## **Truffle Fries with Rosemary & Parmesan 10<sup>50</sup>**

battered house fries, white truffle oil, fresh rosemary, chopped garlic, parmesan,  
choice of: chipotle mayo or caramelized onion aioli

## **Artichoke Hearts 10<sup>50</sup>**

fried whole artichoke hearts coated in panko & parmesan, ranch

## **Chicken Quesadilla 11<sup>50</sup>**

all natural hormone free chicken cooked in house made tomatillo sauce,  
jack cheese, flour tortilla, sour cream, fresh salsa

## **Cauliflower (GF\*) 10<sup>50</sup>**

fried cauliflower, carrot, red onion, tahini dipping sauce

## **Hummus Platter 12**

house made hummus, grilled pita, cucumber, carrot, tomato, kalamata olives, feta, red onion

## **House Fries or Tater Tots 7**

large portion of skinny battered house fries or tater tots<sup>(GF\*)</sup> with ranch

## **Calamari 11<sup>50</sup>**

hand cut, breaded and fried calamari strips, choice of: chipotle mayo or jalapeño ginger aioli

## **Chicken Strips & Fries 12**

crispy fried chicken breast tenders, house fries, choice of: ranch, honey mustard or bbq sauce

## **Chips & Guac (GF\*) 11**

yellow corn tortilla chips with fresh made to order guacamole  
*add house salsa \$3.50*

## **Mozzarella Sticks 9<sup>50</sup>**

breaded & fried mozzarella cheese sticks, house made marinara sauce

**We serve:** all natural Piedmontese beef, hormone free chicken, locally made breads & pasta, cage free eggs.

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(GF\*) = Gluten Free Ingredients, (V\*) = Vegan Ingredients, (\*) = We are NOT a Gluten Free or Vegan Kitchen so cross contamination is possible.

## **SALADS** *add cup of soup or chowder, \$3.50*

**Dressings:** Ranch, Blue Cheese, 1000 Island, Caesar, Honey Mustard, House Vinaigrette, Creamy Cilantro

### **Limelight Harvest Salad (GF\*) 12**

mixed greens, candied almonds, dried cranberries, blue cheese, red onion, house vinaigrette

### **Cobb Salad (GF\*) 15<sup>50</sup>**

romaine, grilled chicken breast, bacon, tomatoes, hardboiled egg, avocado, red onion, blue cheese dressing

### **Carne Asada Steak Salad\*(GF\*) 15<sup>50</sup>**

romaine, house marinated steak grilled medium rare, chopped romaine, black beans, corn, tomatoes, avocado, jack cheese, crunchy tortilla strips, creamy cilantro dressing

### **Taco Salad (GF\*) 13**

mixed greens & romaine, smashed black beans, jack cheese, pico, house salsa, creamy cilantro dressing, crunchy corn tortilla wedges  
*add seasoned ground beef or tomatillo chicken \$4.50, lg guacamole \$6.50, sm side guac \$3*

### **Barbeque Chicken Salad (GF\*) 15<sup>50</sup>**

grilled chicken breast, chopped romaine, tomatoes, red onion, black beans, corn, jack cheese, fried tortilla strips, with ranch dressing and bbq sauce

### **Caesar Salad 6 / 11**

chopped romaine, parmesan, house croutons, caesar dressing  
*add grilled chicken breast or blackened salmon \$4.50*

## **SOUP** *cup / bowl*

### **Soup of the Day or New England Clam Chowder 6 / 8**

made from scratch soup of the day or house recipe chowder, herb grilled roll

### **Soup & Salad Combo 3<sup>50</sup>**

add cup of soup or chowder to any salad

## **WRAPS** *with choice of fries, tots, soup, or salad*

### **Garden Wrap 13<sup>50</sup>**

cucumber, tomato, spinach, onion, carrot, artichoke hearts, feta, house vinaigrette, flour tortilla

### **Crispy Chicken Caesar Wrap 15**

crispy chicken tenders, chopped romaine, caesar dressing, parmesan, flour tortilla

### **Carne Asada Wrap 16**

marinated steak grilled medium rare, chopped romaine, black beans, corn, tomatoes, avocado, jack cheese, crispy tortilla strips, creamy cilantro dressing, flour tortilla

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# BURGERS and SANDWICHES

**Burgers & sandwiches include choice of Fries, Tots, Soup or Salad.**

**Add:** Cheddar, Swiss, Pepper Jack, Blue Cheese, Brie, Caramelized Onions, Sautéed Mushrooms \$1ea. Avocado, Bacon \$2ea. Sub Beyond Burger™ \$3.

## Limelight Burger\* 13<sup>50</sup>

lettuce, tomato, onion, pickle, whole seed mustard-mayo, grand central brioche bun

## Black & Blue\* 16

cajun spice, smoked bacon, blue cheese, caramelized onion aioli, lettuce, tomato, onion, pickle, grand central brioche bun

## Double Trouble\* 19

double (2) beef patties, double (2) pepper jack, bacon, fresh guacamole, chipotle mayo, lettuce, tomato, onion, grand central brioche bun

## Beyond Burger™ 16

meat-like vegan patty, lettuce, tomato, onion, pickle, whole seed mustard-mayo, grand central brioche bun

## Limelight Veggie Burger 13<sup>50</sup>

house recipe veggie patty, lettuce, tomato, onion, pickle, whole seed mustard-mayo, grand central brioche bun

## French Dip\* 15<sup>50</sup>

house roasted top sirloin, swiss, grilled hoagie, au jus, horseradish, *add caramelized onions, sautéed mushrooms \$1ea sub turkey upon request*

## Halibut 17<sup>50</sup>

house ipa battered halibut, cheddar, lettuce, tomato, onion, tartar sauce, grand central brioche bun

## Chicken & Brie 14<sup>50</sup>

grilled chicken breast, caramelized onions, brie, caramelized onion aioli, hoagie

## Sante Fe Chicken 14<sup>50</sup>

marinated chicken breast, pepper jack, green chiles, chipotle mayo, hoagie

## Mushroom Melt\* 15

beef patty, sautéed mushrooms & onions, melted swiss, grilled rye

## Turkey Club 15

house roasted turkey, bacon, lettuce, tomato, onion, whole seed mustard-mayo, grilled sourdough, choice of: cheddar, swiss or pepper jack, *+avocado \$2*

## BLT 12

hickory smoked bacon, lettuce, tomato, mayo, grilled sourdough, *add avocado \$2*

## Gourmet Grilled Cheese 12<sup>50</sup>

cheddar, brie, tomato, avocado, grilled sourdough, *add caramelized onions, sautéed mushrooms \$1ea, bacon \$2*

## ENTREES

**AVAILABLE TILL 8:30pm**

**Add: fries, tots, soup, or salad \$3.50**

## Ribeye\*(GF\*) 22<sup>50</sup>

12oz usda choice ribeye steak cooked to order & topped with blue cheese butter, mashed potatoes, sautéed seasonal vegetables

## Hand Battered Salmon Tacos 18

2 ipa battered salmon tacos, mango salsa, chipotle mayo, cabbage, lemon sour cream, soft flour & masa tortillas, with mixed greens in a light vinaigrette, *sub grilled salmon upon request*

## Halibut Fish & Chips 20

house ipa battered halibut filets, battered skinny fries, mango slaw, tartar sauce

## Everything Bowl (GF\*) 15<sup>50</sup>

cajun rice with black beans & corn, char grilled veggies, avocado, pico, chipotle mayo, *add: carne asada, tomatillo chicken, or blackened salmon \$4.50*

## Chicken Pesto Penne 18

grilled chicken breast, penne pasta, sautéed mushrooms, light pesto cream sauce, fresh diced tomatoes, herb grilled roll

## Ravioli of the Day 17

chef's choice: locally made ravioli topped with house made sauce & herb grilled roll, ask for today's option

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## SIDES

Grilled Grand Central Como Roll \$2	Upgrade to Truffle Fries \$3	Split Plate \$2 (no HH)
Mashed Potatoes \$4.50	Add Bacon, Avocado \$2ea	Chips SM \$2.50, LG \$4.50
Sautéed Seasonal Veggies \$4.50	Add Cheese to Burger \$1	Salsa SM \$1.50, LG \$3.50
Side Salad \$6 (\$3.50 w/ entree)	Sm Marinara \$1	Pico SM \$1.50, LG \$3.50
Upgrade to Bowl of Soup / Chowder \$2	Dressing, Aioli, Sour Cream \$1	Guac SM \$3, LG \$6.50

## BEVERAGES

### Coffee, Hot Tea, Cocoa, Cider, Iced Tea 3

Portland Roasting Coffee, Stash Hot Tea, Hot Chocolate, Hot Spiced Cider, Organic Brewed Iced Tea

### Fountain Soda 3

Coke, Diet Coke, Sprite, Ginger Ale, Tonic (1 refill)

### Iced Coffee 4

Portland Roasting Coffee choice of ½ & ½ or Plant Based Milk (seasonal)

### Arnold Palmer 4

Organic Brewed Iced Tea & Lemonade

### Fancy Soda 3<sup>50</sup>

Shirley Temple, Roy Rogers

### Root Beer / Ginger Beer 12oz Bottle 3<sup>50</sup>

Red Bull - Regular, Sugar Free 4<sup>50</sup>

### Juice 3<sup>50</sup>

Orange, Cranberry, Grapefruit, Lemonade, Pineapple, Tomato, Apple

Milk - Darigold Chocolate or Regular 2% 3<sup>50</sup>

## BEER, CIDER, CBD

*selection changes periodically & may vary from list below.*

**Draft:** 16oz Pint 6<sup>50</sup> / Pitcher 24

<b>Bottles &amp; Cans:</b>	Stiegl Radler	6	Pacifico	4 <sup>50</sup>
	Seasonal Hard Seltzer	6	Tecate	4
	Occidental Hefeweizen	6	Rainier Tallboy	3 <sup>50</sup>
	Guinness Tallboy	6	Coors Light	3 <sup>50</sup>
	CBD	6	Miller High Life	3
	Athletic n/a Beer	5		

## WINE

**House:** Red, White, Rosé 8 / 30

**Premium:** ask for current options

**Bubbles:** Brut Sparkling 6<sup>50</sup> / 25, Underwood Rosé 10