

APPETIZERS

Habanero Plum Sauce Wings (GF*) 13⁵⁰

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

Mega Nachos (GF*) 13

house made tortilla chips, smashed black beans, jack cheese, jalapenos, fresh pico, sour cream, house salsa. *add seasoned ground beef or tomatillo chicken \$5, lg guacamole \$6.50, sm guac \$3*

Truffle Fries with Rosemary & Parmesan 10⁵⁰

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

Artichoke Hearts 11

fried whole artichoke hearts coated in panko & parmesan, served with ranch

Chicken Quesadilla 12⁵⁰

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

Cauliflower (GF*) 11

fried cauliflower, carrot, red onion, tahini dipping sauce

Hummus Platter 13

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

House Fries or Tater Tots 7

large portion of skinny battered house fries or tater tots^(GF*) with ranch

Calamari 12

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

Chicken Strips & Fries 12⁵⁰

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

Chips & Guac (GF*) 11

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

Mozzarella Sticks 9⁵⁰

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.

* All food is cooked / made to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.
(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*) 12⁵⁰

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

Cobb Salad (GF*) 16

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

Carne Asada Steak Salad*(GF*) 17⁵⁰

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

Taco Salad (GF*) 13⁵⁰

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 \$5, lg guacamole \$6.50, sm guac \$3*

Barbeque Chicken Salad (GF*) 16

grilled chicken breast, chopped romaine, black beans, corn, tomatoes, red onion, 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 \$5

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 como roll

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

Garden Wrap 14

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

Crispy Chicken Caesar Wrap 15⁵⁰

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

Carne Asada Wrap 18

marinated steak grilled medium rare, chopped romaine, black beans, corn, avocado, tomatoes, 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.

Limelight Burger* 14⁵⁰

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

Black & Blue* 17

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

Double Trouble* 20

two beef patties, double 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

LL Veggie Burger 14⁵⁰

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

French Dip* 16

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

Halibut 18

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

Chicken & Brie 15⁵⁰

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

Santa Fe Chicken 15⁵⁰

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

Mushroom Melt* 16

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

Turkey Club 15⁵⁰

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

BLT 12⁵⁰

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

Gourmet Grilled Cheese 13

cheddar, brie, avocado, tomato, grilled sourdough. *+caramelized onion, sautéed mushroom \$1ea, bacon \$2*

ENTREES

AVAILABLE TILL 8:30pm

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

Ribeye*(GF*) 23

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 21

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

Everything Bowl (GF*) 16

cajun rice with black beans & corn, char grilled veggies, avocado, pico, chipotle mayo
add: tomatillo chicken or blackened salmon \$5, carne asada \$7

Chicken Pesto Penne 18⁵⁰

grilled chicken breast, penne pasta, sautéed mushrooms, light pesto cream sauce, fresh diced tomatoes, herb grilled como 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
add: grilled chicken, blackened salmon \$5

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SIDES

- Ground Beef, Chicken, Salmon, Beyond: Add 5, À La Carte 7
- Carne Asada, 2 pc Grilled Halibut: Sub 3, Add 7, À La Carte 9
- Sautéed Seasonal Veggies 5
- Mashed Potatoes 5
- Grand Central Como Roll Grilled w/ Herb Butter 2
- Side Salad 6 (3⁵⁰ w/ entree)
- Upgrade to Truffle Fries 3
- Upgrade to Bowl of Soup / Chowder 2
- Add Bacon, Avocado 2ea, Cheese 1
- Dressing, Aioli, Sour Cream, Marinara 1
- Chips Sm 2⁵⁰, Lg 4⁵⁰
- Salsa Sm 1⁵⁰, Lg 3⁵⁰
- Pico Sm 1⁵⁰, Lg 3⁵⁰
- Guac Sm 3, Lg 6⁵⁰
- Split Plate 3 (no HH)

BEVERAGES

Coffee, Hot Tea, Cocoa, Cider, Iced Tea 3⁵⁰

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

Fountain Soda 3⁵⁰

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Seagram's Tonic (1 refill)

Iced Coffee 4⁵⁰

Portland Roasting Organic Coffee with Half & Half or Plant Based Milk (seasonal)

Milk 3⁵⁰

Darigold Chocolate, Regular 2%

Arnold Palmer 4⁵⁰

Smith Brewed Iced Tea & Lemonade

Fancy Soda 4

Shirley Temple, Roy Rogers

Juice 4

OJ, Cran, Grapefruit, Lemonade, Pineapple, Tomato, Apple

Root Beer / Ginger Beer 4

12oz Bottle

Red Bull 4⁵⁰

Regular, Sugar Free

BEER, CIDER, CBD *selection may vary*

Draft: 16oz Pint 6⁵⁰ / Pitcher 24

Bottles & Cans:	Stiegl Radler	6	Pacifico	4⁵⁰
	Seasonal Hard Seltzer	6	Tecate	4
	Occidental Hefeweizen	6	Rainier Tallboy	3⁵⁰
	Guinness Tallboy	6	Coors Light	3⁵⁰
	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 6⁵⁰ / 25, Underwood Rosé 10