

LIMELIGHT

SUPPER CLUB & LOUNGE

BRUNCH

BRUNCH COCKTAILS

Mimosa	<i>with fresh orange juice, grapefruit juice, or cranberry juice</i>	7
Blue Bear Bloody Mary	<i>vodka, jalapeño peppers, garlic, horseradish</i>	8
French Coffee	<i>Illy coffee with house made brandy cream liquor</i>	9
The Cold Shoulder	<i>vodka, Kahlua, Illy espresso, served over ice</i>	10

APPETIZERS

Truffle Fries	<i>grated parmesan, fresh herbs, side of preserved lemon aioli</i>	9
House Cured Salmon*	<i>asparagus, grated egg, cucumber, fingerling chips, dill yogurt</i>	13
Crab Salad	<i>cucumber, pickled fresno chilies, spicy mustard aioli, pea tendrils</i>	14
House-made Hummus	<i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☉	9
Pork Belly Sliders	<i>napa cabbage slaw, pickled radish and carrot, glazed onions</i>	12
Caesar Salad	<i>croutons, shaved parmesan, fried capers, Caesar dressing</i>	9
Wedge Salad	<i>iceberg, gorgonzola, bacon, avocado, cured tomatoes, buttermilk dressing</i>	10
Organic Greens	<i>roasted grapes, ashed goat cheese, puffed quinoa, radishes, honey vin</i> ☉	10
Smoked Crab Bisque	<i>smoked lump crab, Old Bay garnish</i>	9
Blue Bear Seasonal Soup	<i>ask your server</i>	9
Soup & Half Salad	<i>of your choice</i>	14
<i>Add Chicken + 6 Add Shrimp + 7 Add Salmon* + 9</i>		

ENTREES

Belgian Waffle	<i>cinnamon apple dulce de leche, bacon, fruit salad</i>	11
Veggie Scramble	<i>cheddar, seasonal vegetable topping, parmesan, greens</i> ☉	10
Blue Bear Scramble	<i>cheddar, asparagus, mushrooms, bacon toppings, greens</i> ☉	12
Breakfast Burrito	<i>black bean, sweet potato, zucchini, eggs, aged cheddar, red and green chili</i>	11
Grilled Shrimp	<i>coconut chorizo grits and brioche with pineapple, onion and poblano chutney</i>	14
Mac 'n Cheese	<i>four cheese béchamel, add chicken +6, add shrimp+7</i>	12
Roasted Chicken	<i>confit chicken leg, fingerling potatoes, green beans, orange fennel jus</i> ☉	19
Grilled 7X Wagyu Burger*	<i>brioche bun, dill pickle, fries</i> <i>Add cheddar, blue cheese, bacon, or mushrooms + 1</i>	13

To facilitate prompt departure for all our guests to their shows, it is our policy to provide only one check per table

A 20% service charge is added to all parties of six or more

Split charge 5.00 per plate

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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Asterisk indicates items that may contain raw or undercooked animal derived ingredients

DINNER

APPETIZERS

House-made Hummus	<i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i>	9
Beef Tenderloin Tartar*	<i>quail egg yolk, diced red onions, whole grain mustard aioli</i>	14
Artisan Cheeses & Cured Meats*	<i>apple mostarda, balsamic glaze, herb crostinis</i>	15
Pork Belly Sliders	<i>napa cabbage slaw, pickled radish and carrot, glazed onions</i>	12
Grilled Shrimp	<i>coconut chorizo grits with brioche and pineapple, onion, poblano chutney</i>	14
House Cured Salmon*	<i>asparagus, egg, cucumber, house made chips, dill yogurt</i>	13
Crab Salad	<i>cucumber, pickled fresno chilies, spicy mustard aioli, pea tendrils</i>	14
Truffle Fries	<i>grated parmesan, fresh herbs, side of preserved lemon aioli</i>	9

SALADS & SOUPS

Organic Lettuces	<i>roasted grapes, ashed goat cheese, puffed quinoa, radishes, honey vin</i>	10
Caesar Salad	<i>croutons, shaved parmesan, fried capers, Caesar dressing</i>	9
Wedge Salad	<i>iceberg, gorgonzola, bacon, avocado, cured tomatoes, buttermilk dressing</i>	10
Blue Bear Seasonal Soup	<i>ask your server</i>	9
Smoked Crab Bisque	<i>smoked lump crab, Old Bay Garnish</i>	9

ENTREES

Lemon Ricotta Ravioli	<i>wild mushrooms, arugula, walnut pesto, shaved parmesan</i>	20
Scottish Salmon*	<i>heirloom carrots, poached apple, bacon horseradish risotto, beet demi</i>	25
Seared Ahi Tuna*	<i>jasmine rice, sesame seared bok choy, glazed carrots, ponzu</i>	27
Seared Scallops*	<i>sweet corn succotash, fingerlings, pork belly lardons, lobster velouté</i>	28
Roast Chicken	<i>fingerling potatoes, carrots, radicchio, brussel sprouts, orange fennel jus</i>	23
Bone-In Pork Chop*	<i>acorn squash polenta, herb jus, asparagus, pickled huckleberries</i>	27
Beef Tenderloin*	<i>confit potatoes, grilled portabella mushroom, asparagus, chimichurri</i>	29

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SELECT PERFORMANCE MENU

APPETIZERS

Artisan Cheeses & Cured Meats*	<i>apple mostarda, balsamic glaze, herb crostinis</i>	15
Beef Tenderloin Tartar*	<i>quail egg yolk, diced red onions, whole grain mustard aioli</i>	14
Pork Belly Sliders	<i>napa cabbage slaw, pickled radish and carrot, glazed onions</i>	12
Grilled Shrimp	<i>coconut chorizo grits, brioche, and pineapple, onion and poblano chutney</i>	14
House-made Hummus	<i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☉	9
House Cured Salmon*	<i>asparagus, egg, cucumber, house made chips, dill yogurt</i>	13
Truffle Fries	<i>grated parmesan, fresh herbs, side of preserved lemon aioli</i>	9

SALADS & SOUPS

Organic Lettuces	<i>roasted grapes, ashed goat cheese, puffed quinoa, radishes, honey vin</i> ☉	10
Wedge salad	<i>iceberg, gorgonzola, bacon, avocado, cured tomatoes, buttermilk dressing</i> ☉	10
Smoked Crab Bisque	<i>smoked lump crab, Old Bay Garnish</i> ☉	9

ENTREES

Bone-In Pork Chop*	<i>acorn squash polenta, herb jus, asparagus, pickled huckleberries</i> ☉	27
Scottish Salmon*	<i>heirloom carrots, poached apple, bacon horseradish risotto, beet demi</i> ☉	25
Seared Scallops*	<i>sweet corn succotash, fingerlings, pork belly lardons, lobster velouté</i> ☉	28
Roast Chicken	<i>fingerling potatoes, carrots, radicchio, brussel sprouts, orange fennel jus</i> ☉	23
Beef Tenderloin*	<i>confit potatoes, grilled portabella, asparagus, chimichurri</i> ☉	29

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DESSERT

Apple Cranberry Crisp 9

Vanilla bean ice cream, salted oatmeal streusel

Dark Chocolate Terrine 10

Passionfruit caramel, candied almonds

Orange Creamsicle Semifreddo 10

Toasted meringue, white chocolate sauce

Seasonal Crème Brûlée 9

Assorted Imported Cheeses 11

Fresh berries, marcona almonds, crostinis



Children's Menu

Caesar Salad 8

*parmesan dressing, shaved parmesan, and tomatoes
add chicken +5*

Homemade Mac 'n Cheese 9

add chicken +5

Chicken Tenders 9

french fries and honey mustard

Cheese Ravioli 10

Butter and parmesan cheese

Grilled Shrimp 13

mashed potatoes and green beans

Beef Tenderloin* 15

mashed potatoes and green beans

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Specialty Cocktails

Figaro Margarita 12

Fig infused Herradura tequila, Grand Marnier, house sour mix

Brandy Breezeway 10

Brandy, Drambuie, Orange simple syrup, lemon juice, Limelight bitters, Sugar rim

Kentucky Spiced Punch 11

Bulleit rye whiskey, aromatic spices, Bordeaux cherry & lemon juice

Buell Aviation 10

House infused huckleberry gin, Luxardo, lavender, lemon juice, simple syrup

Penicillin 11

Blended Scotch, honey, ginger, lemon, Laphroaig 10 year Scotch rinse

Parterre Pear Martini 12

House infused Anjou pear vodka, Saint Germain, sparkling wine, lemon twist

Wine by the Glass

Whites/Bubbles

Prosecco, Lamarca

Veneto, Italy

Riesling, Pacific Rim

Columbia Valley, Washington 2015

Pinot Grigio, Gabbiano 'Promessa'

Veneto, Italy 2015

Sauvignon Blanc, Uppercut

North Coast, California 2015

Sauvignon Blanc, Matua

Marlborough, New Zealand 2015

Chardonnay, Dark Horse

California 2014

Chardonnay, St. Clement 'Carneros'

California 2014

Viognier, Bonterra

Mendocino, California, 2013

Rosé, Henry Gaillard

Cotes de Provence, France 2015

Reds

Pinot Noir, Dark Horse

California 2013

Pinot Noir, Matua

Marlborough, New Zealand 2014

Merlot, Dynamite Vineyards

North Coast, California 2014

Malbec, Greg Norman Estates

Mendoza, Argentina 2012

Cabernet Sauvignon, Dark Horse

California 2013

Cabernet Sauvignon, William Hill

North Coast, California 2012

Meritage Blend, Uppercut

Napa Valley, California 2013

Black Spice Shiraz, Blass

Langhorne Creek, Australia 2015

Zinfandel, Bonterra

Mendocino, California 2014

Bottled Beer

Coors Light

Coors Original

Dos Equis Lager

Great Divide Titan IPA

Angry Orchard Hard Cider

Leinenkugel's Sunset Wheat Ale

New Belgium Blue Paddle Pilsner

Odell's 90 Shilling Amber Ale

Avery Ellie's Brown Ale

Boulder Beer Shake Chocolate Porter

