

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>Finlandia vodka, jalapeño peppers, garlic, horseradish</i>	8
French Coffee	<i>Illy coffee with house made brandy cream liquor</i>	9
The Cold Shoulder	<i>Finlandia vodka, Kahlua, Illy espresso, served over ice</i>	10

APPETIZERS

Truffle Fries	<i>herb aioli, white truffle oil, parmesan</i>	9
Smoked Salmon	<i>asparagus, grated egg, cucumber, fingerling chips, dill yogurt</i>	13
Pork Belly Sliders	<i>napa cabbage slaw, yuzu wasabi aioli, sweet potato bun</i>	12
Romaine Salad	<i>red endive, crostini, parmesan vinaigrette, fried capers</i>	9
Boston Bibb Lettuce	<i>fresh beets, radishes, candied walnuts, gorgonzola dressing</i> (GF)	10
Organic Greens	<i>ashed goat cheese, cured tomatoes, green apple vinaigrette</i> (GF)	10
Creamy Heirloom Tomato Soup	<i>parmesan, focaccia toast</i>	9
Butternut Squash Bisque	<i>spiced crème fraiche, chives</i>	9
Soup & Half Salad	<i>of your choice</i>	14
<i>Add Chicken + 6 Add Salmon* + 7 Add Shrimp + 7</i>		

ENTREES

Veggie Quiche	<i>cheese quiche, seasonal vegetable topping, parmesan, greens</i>	10
Blue Bear Quiche	<i>cheese quiche, with asparagus, mushrooms, & bacon toppings, greens</i>	12
Breakfast Burrito	<i>eggs, potatoes, chorizo, aged cheddar, pork green chili, sour cream</i>	11
Balsamic Brioche French Toast	<i>berries, maple syrup, whipped cream, bacon</i>	11
Shrimp and Buttermilk Grits	<i>lobster velouté, peppers, onion, cilantro, brioche</i> (GF)	14
Mac 'n Cheese	<i>toasted bread crumbs, add chicken +6, add shrimp+7, add wagyu short rib +10</i>	12
Colorado Striped Bass	<i>lemon caper beurre blanc, fingerling potatoes, green beans almondine</i> (GF)	18
7X Wagyu Short Rib	<i>red wine demi, mashed potatoes, asparagus</i> (GF)	19
Focaccia & Portabella	<i>roasted bell peppers, greens, mozzarella, chimichurri aioli, fries</i>	12
Crab Cake Sandwich	<i>piquillo remoulade, napa cabbage slaw, brioche bun, fries</i>	15
Grilled 7X Wagyu Burger*	<i>brioche bun, dill pickle, fries</i>	13
<i>Add cheddar, blue cheese, bacon, or mushrooms + 1</i>		
<i>Add fruit salad, breakfast potatoes, scrambled eggs, or bacon to any entrée + 3</i>		

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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SUPPER CLUB & LOUNGE

DINNER

APPETIZERS

House-made Hummus <i>fresh vegetables, grissini, pimenton oil</i>	9
Artisan Cheeses & Cured Meats* <i>apple mostarda, balsamic glaze, herb crostinis</i>	15
Marinated Olives and House Pickled Crudité <i>marcona almonds</i> (GF)	9
Pork Belly Sliders <i>napa cabbage slaw, yuzu wasabi aioli, sweet potato bun</i>	12
Grilled Shrimp <i>coconut quinoa grits, pineapple, spanish chorizo, brioche</i>	14
Smoked Salmon <i>asparagus, grated egg, cucumber, fingerling chips, dill yogurt</i>	13
Lump Crab Cake <i>daikon radish and pepper salad, , piquillo remoulade</i>	13
Truffle Fries <i>herb aioli, parmesan</i>	9

SALADS & SOUPS

Organic Lettuces <i>ashed goat cheese, cured tomatoes, green apple vinaigrette</i> (GF)	10
Romaine Hearts <i>red endive, crostini, parmesan vinaigrette, fried capers</i>	9
Boston Bibb Lettuce <i>fresh beets, radishes, candied walnuts, gorgonzola dressing</i> (GF)	10
Creamy Heirloom Tomato Soup <i>parmesan, focaccia toast</i>	9
Butternut Squash Bisque <i>spiced crème fraiche, chives</i>	9

ENTREES

Seared Potato Gnocchi <i>prosciutto, butternut squash, tomato, mushrooms, chicken demi</i>	18
Fresh Ricotta Tortellini <i>cherry tomatoes, zucchini, yellow squash, citrus butter</i>	20
Seared Salmon* <i>heirloom carrots, poached apple, bacon mashed potatoes, beet demi</i> (GF)	25
Colorado Striped Bass <i>summer vegetables, artichokes, almonds, yellow romesco</i> (GF)	26
Seared Scallops* <i>sweet corn succotash, fingerlings, pork belly lardons, lobster velouté</i> (GF)	28
Roast Chicken <i>fingerling potatoes, baby carrots, haricots verts, garlic bread sauce</i>	23
Grilled Lamb Chops* <i>goat cheese potatoes, peas, cured tomatoes, red pepper jus*</i> (GF)	28
Beef Tenderloin Tournedos* <i>confit potatoes, king trumpets, asparagus, chimichurri</i> (GF)	29
Braised 7X Wagyu Short Rib <i>parsnip puree, seared brussel sprouts, cipollini onion</i> (GF)	28

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LIMITED MENU

(AVAILABLE DURING SELECT PERFORMANCES)

APPETIZERS

Artisan Cheeses & Cured Meats* <i>apple mostarda, balsamic glaze, herb crostinis</i>	15
Marinated Olives and House Pickled Crudit� <i>marcona almonds</i> �	9
Lump Crab Cake <i>pepper salad, daikon radish, piquillo remoulade</i>	13
Pork Belly Sliders <i>napa cabbage slaw, yuzu wasabi aioli, sweet potato bun</i>	12
House-made Hummus <i>fresh vegetables, grissini, pimenton oil</i>	9
Smoked Salmon <i>asparagus, grated egg, cucumber, fingerling chips, dill yogurt</i>	13
Truffle Fries <i>herb aioli, parmesan</i>	9

SALADS & SOUPS

Organic Lettuces <i>ashed goat cheese, cured tomatoes, green apple vinaigrette</i> �	10
Boston Bibb Lettuce <i>fresh beets, radishes, candied walnuts, gorgonzola dressing</i> �	10
Creamy Heirloom Tomato Bisque <i>parmesan, focaccia toast</i>	9

ENTREES

Fresh Ricotta Tortellini <i>cherry tomatoes, zucchini, yellow squash, citrus butter</i>	20
Seared Salmon* <i>heirloom carrots, poached apple, bacon mashed potatoes, beet demi</i> �	25
Seared Scallops* <i>sweet corn succotash, fingerlings, pork belly lardons, lobster velout�</i> �	28
Roast Chicken <i>fingerling potatoes, baby carrots, haricots verts, garlic bread sauce</i>	23
Braised7X Wagyu Short Rib <i>parsnip puree, seared brussel sprouts, cipollini onion</i> �	28
Beef Tenderloin Tournedos* <i>confit potatoes, king trumpets, asparagus, chimichurri</i> �	29

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DESSERT

Meyer Lemon Chiffon Cake 9

huckleberry balsamic gastrique, chantilly cream

Chocolate Orange Candy Bar 10

*hazelnut crunch, blood orange coulis,
whipped crème fraiche*

Cinnamon Apple Tart 9

*vanilla mascarpone mousse, oatmeal cookie crumble
apple bourbon compote, candied apple chip*

Spiced Chocolate Crème Brûlée 9

chocolate tuile, cinnamon whipped cream, fresh berries

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 Tortellini 10

tomato basil sauce and shaved parmesan cheese

Grilled Shrimp 13

mashed potatoes and green beans

Beef Tenderloin* 15

mashed potatoes and green beans

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