

LIMELIGHT

SUPPER CLUB & LOUNGE

DINNER

Appetizers

House-made Hummus <i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i>	☉	9
Beef Tenderloin Tartar* <i>avocado, grilled red onion, chimichurri aioli</i>		14
Artisan Cheeses & Cured Meats* <i>apricot pear mostarda, balsamic glaze, herb crostinis</i>		15
Pulled Pork Sliders <i>napa cabbage slaw, bread & butter pickles, barbecue sauce</i>		12
Grilled Shrimp <i>coconut quinoa grits, brioche, and pineapple, onion and chutney, chorizo</i>		14
House Cured Salmon* <i>asparagus, egg, cucumber, house made chips, dill yogurt</i>		13
Crab Salad <i>cucumber, pickled chilies, spicy red pepper aioli, pea tendrils</i>		14
Truffle Fries <i>grated parmesan, fresh herbs, 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>ciabatta 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, french pears, 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, bacon lardons, yellow pepper velouté</i>	☉	28
Roast Chicken <i>fingerling potatoes, carrots, radicchio, brussel sprouts, orange fennel jus</i>	☉	23
Bone-In Pork Chop* <i>goat cheese polenta, herb jus, asparagus, squash, pickled blueberries</i>	☉	27
Beef Tenderloin* <i>fingerling potatoes, grilled portabella mushroom, asparagus, chimichurri</i>	☉	29

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



LIMELIGHT

SUPPER CLUB & LOUNGE

Corner Bar Menu

Shared Plates

House-made Hummus <i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☉	9
Beef Tenderloin Tartar* <i>avocado, grilled red onion, chimichurri aioli</i>	14
Artisan Cheeses & Cured Meats* <i>apricot pear mostarda, balsamic glaze, herb crostinis</i>	15
Pulled Pork Sliders <i>napa cabbage slaw, bread & butter pickles, barbecue sauce</i>	12
House Cured Salmon* <i>asparagus, egg, cucumber, house made chips, dill yogurt</i>	14
Crab Salad <i>cucumber, pickled chilies, spicy red pepper aioli, pea tendrils</i>	13
Truffle Fries <i>grated parmesan, fresh herbs, preserved lemon aioli</i>	14

Salads & Soup

Organic Lettuces <i>roasted grapes, ashed goat cheese, puffed quinoa, radishes, honey vin</i> ☉	10
Caesar Salads <i>croutons, shaved parmesan, fried capers, Caesar</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

Desserts

Seasonal Crème Brûlée <i>ask your server</i>	9
S'mores <i>chocolate cake, marshmallow ice cream, chocolate mousse, graham streusel</i>	9
Key Lime Bar <i>brown butter cake, toasted coconut, raspberry coulis, raspberry sorbet</i>	10
Berry Cream Tart <i>almond shortbread, candied pistachio, caramel corn</i>	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Asterisk indicates items that may contain raw or undercooked animal derived ingredients.*



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>Lavazza coffee with house made brandy cream liquor</i>	9
The Cold Shoulder <i>vodka, Kahlua, Lavazza 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 chilies, spicy red pepper aioli, pea tendrils</i>	14
House-made Hummus <i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☺	9
Pulled Pork Sliders <i>napa cabbage slaw, bread and butter pickles, Carolina barbecue sauce</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

Add Chicken + 6 Add Shrimp + 7 Add Salmon + 9*

Entrees

Belgian Waffle <i>dulce de leche, caramelized pears, fruit salad, bacon</i>	11
Veggie Scramble <i>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 grits, chorizo, pineapple, onion and poblano chutney, brioche</i>	14
Mac 'n Cheese <i>four cheese béchamel, add chicken +6, add shrimp+7</i>	12
Roasted Chicken <i>fingerling potatoes, green beans, orange fennel jus</i> ☺	19
Grilled Aspen Ridge Burger* <i>brioche bun, dill pickle, fries</i>	13
<i>Add cheddar, blue cheese, bacon, or mushrooms + 1</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
Asterisk indicates items that may contain raw or undercooked animal derived ingredients*



LIMELIGHT

SUPPER CLUB & LOUNGE

LIMITED MENU

Shared Plates

House-made Hummus <i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☉	9
Beef Tenderloin Tartar* <i>avocado, grilled red onion, chimichurri aioli</i>	14
Artisan Cheeses & Cured Meats* <i>apricot pear mostarda, balsamic glaze, herb crostinis</i>	15
Pulled Pork Sliders <i>napa cabbage slaw, bread & butter pickles, barbecue sauce</i>	12
House Cured Salmon* <i>asparagus, egg, cucumber, house made chips, dill yogurt</i>	14
Crab Salad <i>cucumber, pickled chilies, spicy red pepper aioli, pea tendrils</i>	13
Truffle Fries <i>grated parmesan, fresh herbs, preserved lemon aioli</i>	14

Salads & Soup

Organic Lettuces <i>roasted grapes, ashed goat cheese, puffed quinoa, radishes, honey vin</i> ☉	10
Caesar Salads <i>croutons, shaved parmesan, fried capers, Caesar</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

Desserts

Seasonal Crème Brûlée <i>ask your server</i>	9
S'mores <i>chocolate cake, marshmallow ice cream, chocolate mousse, graham streusel</i>	9
Key Lime Bar <i>brown butter cake, toasted coconut, raspberry coulis, raspberry sorbet</i>	10
Berry Cream Tart <i>almond shortbread, candied pistachio, caramel corn</i>	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Asterisk indicates items that may contain raw or undercooked animal derived ingredients.*



LIMELIGHT

SUPPER CLUB & LOUNGE

DESSERT

S'mores 9

chocolate cake, marshmallow ice cream,
chocolate mousse, graham streusel

Key Lime Bar 10

brown butter cake, toasted coconut,
raspberry coulis, raspberry sorbet

Berry Cream Tart 10

Almond shortbread, candied
pistachio, caramel corn

Seasonal Crème Brûlée 9

Assorted Imported Cheeses 11

Fresh berries, marcona
almonds, crostinis



LIMELIGHT

SUPPER CLUB & LOUNGE

Specialty Cocktails

Figaro Margarita 12

Fig infused Herradura tequila,
Grand Marnier, house sour mix

Conductor's Cooler 10

White rum, lime juice, soda,
cucumber infused simple syrup

Curtain Call 11

Bombay Gin, Campari, sweet
vermouth, Benedictine, orange twist

Buell Aviation 11

House infused blueberry gin, Luxardo,
crème de violet, lemon juice, simple syrup

Fade To Black 12

Fireside Whiskey, Sassafras infused sweet
vermouth, Angostura Bitters, Bordeaux
cherry

Parterre Pear 11

House infused Anjou pear vodka,
St. Germain, sparkling wine, lemon twist

Wine by the Glass

Whites/Bubbles

Prosecco, Lamarca 9/38
Veneto, Italy

Riesling, Pacific Rim 9/36
Columbia Valley, Washington
2015 8/32

Pinot Grigio, Gabbiano 'Promessa'
Veneto, Italy 2015 8/32

Sauvignon Blanc, Uppercut 10/40
North Coast, California 2015

Sauvignon Blanc, Matua 8/32
Marlborough, New Zealand
2015

Chardonnay, Dark Horse 12/48
California 2014

Chardonnay, St. Clement 9/36
'Carneros'
California 2014

Viognier, Bonterra
Mendocino, California, 2013

Reds

Pinot Noir, Dark Horse 8/32
California 2013

Pinot Noir, Matua 10/40
Marlborough, New Zealand
2014 9/36

Merlot, Dynamite Vineyards
North Coast, California 2014 9/36

Malbec, Greg Norman Estates
Mendoza, Argentina 2012 8/36

Cabernet Sauvignon, Dark Horse
California 2013 10/40

Cabernet Sauvignon, William Hill
North Coast, California 2012 11/44

Red Wine Blend, Woodwork
Central Coast, California 2013 10/40

Black Spice Shiraz, Blass
Langhorne Creek, Australia
2015

Bottled Beer

Coors Light

Coors Original

Coors Non-Alcoholic

Modelo Especial

Great Divide Titan IPA

Angry Orchard Hard Cider

Blue Moon Belgian White

New Belgium Blue Paddle Pilsner

Odell's 90 Shilling Amber Ale

Avery Ellie's Brown Ale

Left Hand Milk Stout

Sierra Nevada Pale Ale



LIMELIGHT

SUPPER CLUB & LOUNGE

POST SHOW MENU

Small Plates

House-made Hummus <i>roasted pepper & olive tapenade, fresh vegetables, pimenton oil</i> ☪	9
Crab Salad <i>cucumber, fresno chilies, red pepper aioli, pea tendrils</i> ☪	14
Artisan Cheeses & Cured Meats* <i>apricot pear mostarda, balsamic glaze, herb crostini</i>	15
Smoked Crab Bisque <i>smoked lump crab, Old Bay Garnish</i> ☪	9
Truffle Fries <i>grated parmesan, fresh herbs, preserved lemon aioli</i>	9

Desserts

Seasonal Crème Brûlée <i>ask your server</i>	9
S'mores <i>chocolate cake, marshmallow ice cream, chocolate mousse, graham streusel</i>	9
Key Lime Bar <i>brown butter cake, toasted coconut, raspberry coulis, raspberry sorbet</i>	10
Berry Cream Tart <i>almond shortbread, candied pistachio, caramel corn</i>	10

Post Cocktails

Chocolate Martini <i>House-made vanilla vodka, Godiva chocolate liqueur, Kahlua, cream</i>	11
The Cold Shoulder <i>Amsterdam Vodka, Kahlua, iced Espresso with whipped cream</i>	10
French Coffee <i>Lavazza Coffee, house made brandy cream liqueur</i>	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Asterisk indicates items that may contain raw or undercooked animal derived ingredients*

