



SHAREABLES

- BUTTER TASTING chef's selection of 3 seasonal butters • fresh bread | 9
- ASPARAGUS CREPE soft egg yolk • hollandaise • charred leek powder | 13
- *RAW OYSTERS (6) cocktail sauce • champagne mignonette • lemon • crackers | 22
- CHARBROILED OYSTERS (6) fermented jalapeño • coriander breadcrumbs | 24
- BEER BATTERED BROCCOLINI pickled fennel aioli • tobiko | 15
- CHICKEN LIVER MOUSSE riesling gelee • grilled ciabatta | 11
- CRAB & ARTICHOKE DIP paprika • garlic • lemon • parsley • salt & vinegar chips | 27
- CHILLED PRAWNS (4) cocktail sauce • lemon | 12
- PORK BELLY SKEWERS (5) thai chili • shoyu glaze • micro radish daikon | 17
- CHARCUTERIE cured meats • mustard • cornichon • cracker | 15
- ARTISIANAL CHEESE chefs selection of 3 artisanal cheeses • jam • cracker | 16

SMALL BITES

- CRISPY CHICKPEAS chili peppers • lime • salt | 7
- MIXED OLIVES bay leaf • lemon zest • rosemary • crostini | 7
- GRILLED OCTOPUS warm bean salad • calabrian chili • goat cheese croquette | 28
- GARLIC BREAD salmon belly • green tahini • black sesame seeds | 12
- *PRIME STEAK TARTARE egg emulsion • shallot • caper • chive • rye | 17
- SPRING SOUP ginger and carrot broth • crispy shallots • pea shoots | 12
- CAESAR SALAD romaine • gem • caesar dressing • anchovy • montasio fricco | 9/15
- MARKET SALAD strawberries • snap peas • pickled green tomatoes • feta • herb yogurt
• sunflower seeds | 9/15

ENTREES

- *SMOKED SALMON SALAD spinach • artichoke • straw potato • balsamic vinaigrette | 24
- PAN ROASTED CHICKEN turnip puree • baby carrots • brown butter | 29
- HALIBUT fava beans • golden oyster mushrooms • farro • chicken dashi | 45
- RIGATONI lamb bolognese • peas • house-made ricotta • garlic oil | 34
- *PRIME NY STRIP crispy fingerling potatoes • chimichurri | 52
- *AUSTRALIAN FILET crispy fingerling potatoes • chimichurri | 49

Please note 20% gratuity will be added to parties of 7 or more.

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of food borne illnesses.



CRAFTED COCKTAILS

U'ME suntory whiskey • plum • lemon • plum bitters • ginger beer | 15

HUMMINGBIRD tequila reposado • chinola • guava • ginger • lemon • demerara • egg white | 18

PINK SANGRIA rives gin • licor 43 • strawberries • mint • lemon • sparkling rose | 17

WEST INDIE BLVD plantation rum • smith & cross rum • benedictine • eda rhyne • sweet vermouth | 17

THE GARDEN SECRET titos vodka • creme de violette • pama • lemon • bitters • mint • ginger ale | 15

ZERO PROOF

ATHLETIC BREWING CO. upside dawn n/a golden ale | 6

THE JEZEBEL seedlip citrus n/a gin • pomegranate • lime • coconut water • basil | 8

PHONY NEGRONI st. agrestis n/a mezcal negroni • orange peel | 9

DESSERT COCKTAILS

LOVE ME 'TENDER peanut butter whiskey • banana rum • vanilla cream | 14

POCHAITO reposado • kahlua • licor 43 • espresso • tiki bitters • orange | 11

AMARO FLIGHT (*choose 3*) montenegro • st. agrestis • meletti • eda rhyne appalachian fernet | 12

WINES BY THE GLASS

SPARKLING

LA MARCA, PROSECCO | 11

AGARENA, CAVA BRUT | 12

WHITE

HUNKY DORY, SAUVIGNON BLANC | 12

SCARPETTA, PINOT GRIGIO | 11

BIN 5757, UNOAKED CHARDONNAY | 13

CHATEAU DUCASSE, BORDEAUX BLANC | 16

DAOU, CHARDONNAY | 14

ROSE

MARIS, ROSE | 13

POE ULTRAVOILET, SPARKLING ROSE | 14

RED

NOAH RIVER, PINOT NOIR | 12

MARIS, ROUGE BLEND | 13

UNSHACKLED, CABERNET SAUVIGNON | 14

DAOU PESSIMEST, RED BLEND | 13

CHATEAU DE PARENCHERE, BORDEAUX | 15

SPRINGFONTEIN, PINOTAGE | 17

BOTTLES & CANS

CRAFT CANS | 6

GHOST RIVER, GOLDEN ALE

WISEACRE ANANDA, IPA

WISEACRE, SEASONAL

DOMESTIC BOTTLES | 5

BUDLIGHT

MICHELOB ULTRA

WHAT'S NEW:

There is no one in the world like Mom, and her Mother's Day should be as one-of-a-kind as she is. Join us for Limelight's Mother's Day experience!

