

LIMESTONE GRILLE

STARTERS

CRISPY HANDCUT CHIPS \$4.99
Housemade yucca & lotus root chips, roasted
garlic cilantro aioli

ANGEL HAIR ONION STRINGS \$4.99
Thinly sliced frittered sweet onions, red pepper
aioli drizzle

PISTACHIO CHICKEN BITES \$5.99
Our famous chicken bite size, whole grain
mustard cream sauce

**QUATTRO FORMAGGI FLATBREAD
PIZZA** \$8.99 *Add Pepperoni \$1.99*
Mozzarella, provolone, parmigiano-reggiano
bleu cheese, extra virgin olive oil drizzle

DINNER

MARGHERITA FLATBREAD PIZZA \$7.99
Add Pepperoni \$1.99
Fresh roma tomatoes, fresh basil ribbons, fresh
mozzarella cheese, extra virgin olive oil drizzle

LIMESTONE CALAMARI \$8.99
Fresh fried calamari, roasted garlic cilantro
aioli & housemade marinara sauce

CRAB & SHRIMP CAKES \$9.99
Pan seared Louisiana crab & gulf shrimp cakes,
lemon dill sauce, red pepper aioli

AHI TUNA NACHOS \$8.99
Fresh Ahi Tuna, crisp wontons, wasabi aioli,
tomatillo pineapple salsa

HOUSEMADE SOUPS & SALADS

ROASTED EGGPLANT TOMATO \$4.99
Fire roasted fresh tomatoes & eggplant, rich
herb seasoning, vegetable stock, olive oil

CHINESE CHICKEN SALAD \$6.99
Grilled tamarind glazed fresh chicken breast, napa cabbage, carrots, green onion, cilantro, basil, crisp
noodles, toasted almonds, black sesame seeds, oriental vinaigrette

LIMESTONE GRILLE HOUSE SALAD \$5.99
Mixed greens, grape tomatoes, carrots, parmesan crumbles & apple wood smoked bacon, Limestone
cracked 5 pepper chunky bleu vinaigrette

LIMESTONE SPINACH SALAD \$6.99
Tender baby spinach, crimini mushrooms, candied walnuts, apple wood smoked bacon, gorgonzola
crumbles, vinaigrette dressing

CLASSIC CAESAR SALAD \$5.99
Romaine, classic caesar dressing, seasoned croutons, parmesan wafer, anchovies (optional)

Accompaniments to salads

Tamarind Glazed Chicken \$2.99 ~ Pistachio Chicken Bites \$3.99 ~ 1 Crab & Shrimp Cake \$3.99

ENTREES

PISTACHIO CRUSTED CHICKEN \$17.99
Pistachio crusted chicken breast, whole grain
mustard cream sauce, cheddar chive mashers

JAEGER SCHNITZEL \$15.99
Crisp tender pork, mushroom roasted garlic
sauce, Viennese red cabbage & cheddar chive
mashers

YELLOW FIN TUNA STACK \$21.99
Spiced & blackened, drizzled wasabi aioli,
frizzled spinach, herb Israeli couscous

GRILLED MAHI MAHI \$19.99
Fricassee of shitake mushroom, tomato, bacon
& chive, lemon dill butter sauce, herb Israeli
couscous

MEDITERRANEAN PASTA \$14.99
Rice corkscrew pasta, marinated artichokes,
shitake mushrooms, roma tomatoes, pine nuts,
olives, sautéed baby spinach, fresh basil, garlic
& extra virgin olive oil

SMOKED ROASTED SHORT RIBS \$16.99
Fall off the bone tender ribs, mushroom roasted
garlic sauce, frittered onion strings, cheddar
chive mashers

PRIME RIB \$20.99 ~ 11 oz \$28.99 ~ 16 oz
Certified Black Angus Beef, slow roasted, herb
& spice crusted, au jus, creamy horseradish
sauce, cheddar chive mashers

TENDERLOIN \$25.99 ~ 7 oz
Certified Black Angus Beef, gorgonzola herb
crust (optional), mushroom roasted garlic
sauce, onion strings, cheddar chive mashers

COWBOY RIB EYE \$27.99 ~ 16 oz
Bone-in certified Black Angus Beef, herb
butter, onions strings & cheddar chive mashers

ADDITIONAL SIDES \$3.99 ~ Sautéed garlic
spinach, Viennese red cabbage, Green beans &
leeks, Coconut almond quinoa, Cheddar chive
mashers, Herb Israeli couscous