

# LIMESTONE

## Grille

---

### Soups & Salads

#### French Onion Soup 6

*Our very own French onion soup topped and baked with four cheeses; havarti, smoked gouda, mozzarella and Romano*

#### Lobster Bisque 7

*Velvety blend of lobster stock and creamed sherry, topped with lobster ravioli and sour cream*

#### Greek Salad 9

*Calamata olives, roasted peppers, pear tomatoes, artichoke hearts, pepperocini peppers, and feta cheese, tossed with our own Greek salad dressing*

#### Limestone Grille Cobb Salad 8

*Mixed green salad with tomato, cucumber, eggs, avacado, bacon, olives and blue cheese*

#### Traditional Caesar Salad 8

*Crisp Romaine tossed with our Caesar dressing with croutons and shredded Asiago, topped with a baked Parmesan crisp*



Add Certified Angus Beef® tenderloin or 2 large grilled shrimp or grilled chicken breast to the above salads 5

#### Tomato Mozzarella Salad 9

*Fresh beefsteak tomatoes, red onion and basil drizzled with balsamic basil vinaigrette*

#### Waldorf Steak Salad 13



*Red Delicious apple, toasted walnuts and crisp greens tossed in a traditional Waldorf dressing topped with grilled sliced Certified Angus Beef® tenderloin*

#### Fruit Platter 9

*Bananas, melon, grapes, pineapple, strawberries with a honey yogurt dip*

### Small Plates

#### Grilled Chicken Tenderloins 8

*Served with three dipping sauces: teriyaki glaze, bbq and honey mustard*

#### Steak & Cheese Spring Roll 9



*C.A.B. tenderloin, sautéed with onions and mushrooms, topped with cheddar cheese, wrapped in a spring roll then deep fried and served with a zesty tomato sauce*

#### Beef Bruschetta 10



*3 individual bruschetta toast points topped with grilled C.A.B. tenderloin, fresh mozzarella and carmelized onions*

# LIMESTONE

## Grille

### Small Plates

*continued*

- |  |           |
|--|-----------|
| <b>Kobe Beef Burger Sliders</b>  | <b>12</b> |
| <i>3 mini-Kobe beef burgers topped with cheddar cheese and Georgia Vidalia onion straws</i>  |           |
| <b>Crab Cakes</b>  | <b>9</b>  |
| <i>Fresh lump blue crabmeat served with wasabi and a sweet and spicy plum sauce</i>  |           |
| <b>Spinach Artichoke Dip</b>   | <b>8</b>  |
| <i>Fresh spinach pureed with artichokes, cream cheese, garlic and white wine, topped with parmesan cheese, served with toasted pita points</i> |           |
| <b>Mediterranean Chicken Wings</b>   | <b>8</b>  |
| <i>Marinated in lime juice with cayenne pepper, soy and molasses, then deep fried</i>  |           |



### Burger Selections



*All our burger selections are Certified Angus Beef.®*

- |  |          |
|--|----------|
| <b>Flame Broiled Angus Burger</b>                            | <b>8</b> |
| <b>Smoked Apple Wood Bacon Cheeseburger</b>                  | <b>9</b> |
| <b>Mushroom &amp; Cheddar Cheeseburger</b>                   | <b>9</b> |
| <b>International Burger</b>                                  | <b>9</b> |
| <i>Topped with havarti cheese and grilled Canadian bacon</i> |          |



- |   |          |
|---|----------|
| <b>Turkey Club</b>  | <b>9</b> |
| <i>Turkey, lettuce, mayo, tomato and apple wood bacon and cheddar on your choice of toasted rye, white or wheat</i>         |          |
| <b>Limestone Reuben</b>   | <b>9</b> |
| <i>3 mini reubens with seasoned sauerkraut, Mailles mustard, maple bacon, chipotle Russian dressing and American cheese</i> |          |
| <b>Little Italy</b>   | <b>9</b> |
| <i>Panini style sandwich with mortadella, salami, pepperoni, cappicola and provolone with seasoned mayonnaise</i>           |          |
| <b>Black Forest Ham &amp; Cheese</b>  | <b>9</b> |
| <i>Panini style with shaved Black Forest ham, creamy horseradish sauce and cheddar</i>                                      |          |

# LIMESTONE

## Grille

---

### Spirits

#### Bottled Beer

<i>Amstel Light</i>	<i>Corona</i>	<i>Molson</i>
<i>Bass Ale</i>	<i>Guinness</i>	<i>Non-Alcoholic Heck Beck</i>
<i>Blue Moon</i>	<i>Heineken</i>	<i>Non-Alcoholic Sharps</i>
<i>Bud Light</i>	<i>Heineken Light</i>	<i>Pete's Wicked Ale</i>
<i>Budweiser</i>	<i>Labatt Blue</i>	<i>Rolling Rock</i>
<i>Coors</i>	<i>Michelob Ultra</i>	<i>Sam Adams Boston Ale</i>
<i>Coors Light</i>	<i>Miller Lite</i>	<i>Sam Adams Light</i>

#### Premium vodkas

<i>Skyy</i>	<i>Chopin</i>	<i>Smirnoff Raspberry</i>
<i>Absolut</i>	<i>Grey Goose</i>	<i>Smirnoff Watermelon</i>
<i>Absolut Citron</i>	<i>Grey Goose L'Orange</i>	<i>Svedka</i>
<i>Absolut Peach</i>	<i>Hangar One Lime</i>	<i>Svedka Raspberry</i>
<i>Absolut Raspberry</i>	<i>Kettle One</i>	<i>Stoli</i>
<i>Absolut Vanilla</i>	<i>Smirnoff</i>	<i>Stoli Raspberry</i>
<i>Belvedere</i>	<i>Smirnoff Apple</i>	<i>Stoli Vanilla</i>

#### Gins

<i>Seagram's</i>	<i>Bombay</i>	<i>Tanqueray</i>
<i>Beefeater's</i>	<i>Bombay Sapphire</i>	<i>Magellan</i>
<i>Citadelle</i>	<i>Krahn</i>	

#### Rums

<i>Bacardi Lite</i>	<i>Captain Morgan</i>	<i>Myer's</i>
<i>Bacardi 151</i>	<i>Parrot Bay</i>	<i>Mount Gay</i>
<i>Bacardi Limon</i>		

#### Tequilas

<i>Cuervo 1800</i>	<i>Patron Gold</i>	<i>Sauza Hornitos</i>
<i>Chinaco</i>	<i>Patron Platinum</i>	<i>Sauza Silver</i>
<i>Patron Silver</i>	<i>Sauza Commerative</i>	<i>Sauza Gold</i>

#### Bourbons

<i>Booker's</i>	<i>Jim Beam</i>	<i>Southern Comfort</i>
<i>Jack Daniel's</i>	<i>Knob Creek</i>	<i>Woodford Reserve</i>
<i>Gentleman Jack</i>	<i>Maker's Mark</i>	<i>Ridgemont 1792</i>

#### Blends

<i>Crown Royal</i>	<i>Early Times</i>	<i>Seagram's 7</i>
--------------------	--------------------	--------------------

#### Canadian Whiskey

<i>Canadian Club</i>	<i>Seagram's V.O.</i>	<i>Tangle Ridge 10 Yrs.</i>
----------------------	-----------------------	-----------------------------

# LIMESTONE



## Grille

---

### Scotch Whiskeys

<i>Chivas Regal</i>	<i>Johnny Walker Black</i>	<i>Johnny Walker Red</i>
<i>Cutty Sark</i>	<i>Johnny Walker Blue</i>	<i>J &amp; B</i>
<i>Dewar's</i>		

### Single Malt Scotches

<i>Dalmore 12 Yrs.</i>	<i>Glenmorangie Single</i>	<i>MacCallen 18 Yrs.</i>
<i>Dalmore 21 Yrs.</i>	<i>Highland Malt</i>	<i>MacCallen 30 Yrs.</i>
<i>Glenlivet 18 Yrs.</i>	<i>MacCallen 12 Yrs.</i>	<i>Oban 14 Yrs.</i>
<i>Lagavullin 16 Yrs.</i>	<i>Craggamore 12 Yrs.</i>	<i>Talisker 10 Yrs.</i>

### Irish Whiskey

<i>Jameson's</i>	<i>Old Bushmill's</i>	<i>Michael Collins</i>
------------------	-----------------------	------------------------

### Brandy's and Cognacs

<i>Christian Bros.</i>	<i>Hennessey</i>	<i>Martell XO</i>
<i>Cigar Cognac</i>	<i>Korbel</i>	<i>Remy</i>
<i>Courvoisier</i>	<i>Louie XIII</i>	

### Cordials

<i>Amaretto Di Saranno</i>	<i>Drambuie</i>	<i>Menthe White</i>
<i>B &amp; B</i>	<i>Dry Sack</i>	<i>Midori</i>
<i>Bailey's Irish Cr.</i>	<i>Frangelico</i>	<i>Peach Schnapps</i>
<i>Benedictine</i>	<i>Galliano</i>	<i>Peppermint Schnapps</i>
<i>Blue Curacao</i>	<i>Grand Marnier</i>	<i>Sambuca Opel Nera</i>
<i>Caco Dark</i>	<i>Harvey's Bristol Cream</i>	<i>Sloe Gin</i>
<i>Caco Light</i>	<i>Irish Mist</i>	<i>Sumac Molinari</i>
<i>Campari</i>	<i>Kalua</i>	<i>Tia Maria</i>
<i>Chambord</i>	<i>Menthe Green</i>	<i>Triple Sec</i>
<i>Cointreau</i>		

### Ports

<i>Quinta do Noval Porto</i>	<i>Osbornes 10 Yr. Tawny Port</i>
<i>1996 Taylor Fladgate LBV Port</i>	<i>2004 King Estates Vin Glaze</i>
<i>2005 Prejean Late Harvest Vignoles</i>	

*Some items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.*