

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 mixed 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 tomatoes, fresh mozzarella, 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



Certified Angus Beef® 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 Certified Angus Beef® tenderloin, fresh mozzarella and caramelized onions

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Small Plates

continued

Kobe Beef Burger Sliders

12

3 mini-Kobe beef burgers topped with cheddar cheese and Georgia Vidalia onion straws

Crab Cakes

9

Fresh lump blue crabmeat served with wasabi and a sweet and spicy plum sauce

Spinach Artichoke Dip

8

Fresh spinach pureed with artichokes, cream cheese, garlic and white wine, topped with parmesan cheese, served with toasted pita points

Mediterranean Chicken Wings

8

Marinated in lime juice with cayenne pepper, soy and molasses, then deep fried



Burger Selections

All these burger selections are Certified Angus Beef.®

Flame Broiled Angus Burger

8

Smoked Apple Wood Bacon Cheeseburger

9

Mushroom & Cheddar Cheeseburger

9

International Burger

9

Topped with havarti cheese and grilled Canadian bacon



Turkey Club

9

Turkey, lettuce, mayo, tomato and apple wood bacon and cheddar on your choice of toasted rye, white or wheat

Limestone Reuben

9

3 mini reubens with seasoned sauerkraut, Mailles mustard, maple bacon, chipotle Russian dressing and American cheese

Little Italy

9

Panini style sandwich with mortadella, salami, pepperoni, cappicola and provolone with seasoned mayonnaise

Black Forest Ham & Cheese

9

Panini style with shaved Black Forest ham, creamy horseradish sauce and aged cheddar

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Steak Selections



All of our steak selections are Certified Angus Beef,[®] aged for a minimum of 21 days.

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|---|-----------|
| Teriyaki Glazed Flat Iron Steaks | 13 |
| <i>Served with potato pancakes and onion straws</i> | |
| Marinated London Broil | 12 |
| <i>Served with potato pancakes and onion straws</i> | |
| 8 oz New York Sirloin | 16 |
| <i>Served with three sauces: béarnaise, 3 pepper steak & zesty Mailles mustard sauce</i> | |
| Moroccan Tenderloin Tips | 14 |
| <i>Marinated tenderloin tips in a sweet chili vinaigrette, sautéed with garlic, scallions, and sun dried tomatoes, tossed with fresh basil and served over cappellini</i> | |
| Beef Burgundy | 14 |
| <i>Cubed filet of beef in a Mailles mustard cream demi-glaze with roasted garlic, tarragon and carrots, served with penne pasta and sweet Georgia Vidalia onions</i> | |



Entrée Compositions

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|---|-----------|
| Chicken Bella Boca | 12 |
| <i>Grilled Statler chicken, prosciutto, provolone and garlic, with a garlic basil and tarragon beurre blanc</i> | |
| Lobster Mac & Cheese | 16 |
| <i>Sautéed lobster in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs</i> | |
| Northern Italian Scampi | 13 |
| <i>Large shrimp sautéed with garlic, brandy, vermouth, demi-glaze, fresh lemon and butter, and served with rice pilaf</i> | |
| Teriyaki Grilled Atlantic Salmon | 12 |
| <i>Served on a bed of sautéed spinach with corn and tomato relish</i> | |
| Vegetable Stuffed Portabello | 11 |
| <i>Grilled jumbo portabello mushroom stuffed with fresh seasonal vegetables, served on a bed of garlic and basil tossed capellini</i> | |

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Children's Selections

For children 12 years of age and younger, all children's meals are **7.50**
 *Starred beverages below are included with children's meal.

Hamburger

Grilled Cheese

Cheeseburger

Grilled Ham & Cheese

Chicken Tenders

Turkey Sandwich

Tuna Salad Sandwich

Above served with your choice of salad, French fries, potato chips, or rice

Grilled Chicken Breast with Pasta

Served with marinara sauce

Pasta with Butter or Marinara Sauce

Fish & Chips

Batter fried haddock served with French fries and cole slaw

Macaroni & Cheese

Baked macaroni in a creamy cheese sauce with crumb topping

Chef's Salad

Including mixed greens, tomatoes, peppers, sliced ham, turkey and boiled eggs with crumbled bacon bits

Beverages

| | | | |
|---|------|----------------------------|------|
| *Milk 2% or Skim | 2.75 | Shirley Temple | 3.00 |
| Chocolate Milk Shake | 2.75 | Virgin Strawberry Daiquiri | 3.00 |
| *Orange Juice | 3.00 | Coffee | 3.50 |
| *Cranberry Juice | 3.00 | Capaccino | 3.75 |
| *Apple Juice | 3.00 | Espresso or Latte | 3.75 |
| Voss Water | 4.00 | Saratoga Spring Water | 3.50 |
| *Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist | | 2.75 | |

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