

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 a ricotta ravioli and sour cream

Limestone Grille Cobb Salad 8
Mixed green salad with tomato, cucumber, eggs, avocado, bacon, olives and blue cheese



Add 3 large grilled shrimp or grilled chicken breast 5

Add a 4 oz. beef tenderloin 8

Traditional Caesar Salad 8
Crisp Romaine tossed with our Caesar dressing with croutons and shredded Asiago, topped with a baked Parmesan crisp



Add 3 large grilled shrimp or grilled chicken breast 5

Add 4 oz. beef tenderloin 8

Honey Dijon Grilled Chicken Salad 12
Grilled marinated chicken breast, house greens, sundried cranberries, tomato and candied pecans tossed with honey dijon dressing

Tomato Mozzarella Salad 10
Fresh beefsteak tomatoes, red onion, mozzarella and basil drizzled with balsamic basil reduction

Waldorf Steak Salad 15
Red Delicious apple, toasted walnuts and crisp greens tossed in a traditional Waldorf dressing topped with grilled sliced Certified Angus Beef® tenderloin

Small Plates

Sausage and Gorgonzola Mushrooms 10
Whole Criminis stuffed with sweet sausage and Gorgonzola, topped with basil bearnaise

Steak & Cheese Spring Roll 9
Certified Angus Beef® tenderloin, onions, mushrooms and cheddar cheese, wrapped in a spring roll and deep fried, served with a zesty tomato sauce

Fried Calamari 9
Tender deep fried calamari, served with Thai spiced aioli and fresh lemon

Kobe Beef Burger Sliders 12
3 mini-Kobe beef burgers topped with cheddar cheese and Georgia Vidalia onion straws

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Small Plates

continued

- Crab Cakes** 9
Fresh lump blue crabmeat served with wasabi and a sweet and spicy plum sauce
- Shrimp Cocktail** 12
Large gulf shrimp boiled in a seasoned broth with lemon, tarragon and bay leaves, served chilled with zesty cocktail sauce
- Spicy Glazed Chicken Wings** 9
Marinated in lime juice with cayenne pepper, soy and molasses, then deep fried
- Spinach Artichoke Dip & Toasted Pita Points** 8
Fresh spinach pureed with artichokes, cream cheese, garlic and white wine, topped with parmesan cheese
- Chargrilled Shrimp Skewers** 12
Grilled shrimp with a peppery citrus glaze on a bed of fresh pineapple salsa
- Seared Ahi Tuna** 12
Served with plum and wasabi sauces, drizzled with sweet soy sauce

Pastas

- Sweet Sausage and Mushroom Alfredo** 19
Juicy Italian sausage grilled with Crimini mushrooms, tossed with pasta in a creamy Gorgonzola Alfredo sauce
- Chicken and Penne** 20
Grilled chicken breast, penne pasta, broccoli and sundried cranberry, tossed in a pecan pesto cream sauce
- South Asian Tenderloin Tips** 26
 *Marinated Certified Angus Beef® tenderloin tips in a sweet and spicy chili vinaigrette, sautéed with garlic, scallions and tomatoes, tossed with fresh basil and capellini*
- Lobster Mac & Cheese** 28
Sautéed lobster and pasta in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs
- Vegetable Stuffed Portabello** 18
Grilled jumbo portabello mushroom stuffed with fresh vegetables and mozzarella, served with garlic and basil tossed capellini

Pasta Entrées are accompanied by our house salad and fresh vegetable of the day

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Entrée Compositions

Pan Seared Veal Oscar	28
<i>Veal medallions pan sautéed with diced Georgia Vidalia onions, topped with crabmeat, asparagus and béarnaise sauce</i>	
Pan Roasted Rack of Lamb	28
<i>Basted with Mailles mustard and honey, tossed in pecan bread crumbs; drizzled with mint demi-glaze</i>	
Chicken Bella Boca	20
<i>Grilled Statler chicken, prosciutto and provolone, with a garlic tarragon beurre blanc</i>	
Northern Italian Scampi	24
<i>Large shrimp sautéed with garlic, vermouth, demi-glaze, fresh lemon and butter, and served over rice pilaf</i>	
Lobster Stuffed Scallops	27
<i>Oven broiled, drizzled with lemon pepper aioli and topped with julienned prosciutto</i>	
Herb Rubbed Salmon Tzatziki	22
<i>Grilled mediterranean spiced salmon with a creamy mint and lemon cucumber sauce</i>	
Roasted Sesame Halibut	28
<i>Encrusted with toasted sesame seeds and fresh thyme, served with fresh pineapple salsa</i>	
Ginger Dusted Red Snapper	24
<i>Rolled in fresh ginger, oven broiled and served with a citrus basil glaze</i>	
Herb Roasted Half Chicken	20
<i>Herb rubbed and broiled, served with root vegetables and stock reduction</i>	
Pan Fried Chilean Sea Bass	28
<i>Served with an antiboise of red and green peppers, onions and scallions, topped with a lemon caper butter sauce</i>	

Sides

All entrées are accompanied by our house salad, fresh vegetable of the day, bread service and one of the following sides.

Sweet Vidalia Onion Straws

Creamed Spinach

Rice Pilaf, French Fries or Mac & Cheese

Potato of the Day

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Steak Selections



All of our steak selections are top choice center cut Certified Angus Beef,[®] aged for a minimum of 21 days and served with three sauces.

8 oz Filet Mignon	32
14 oz New York Strip Steak	30
16 oz Bone-in Kansas City Steak	32
18 oz Delmonico	28
Sauces: <i>Béarnaise, 3 Pepper Steak & Zesty Tomato Sauce</i>	
Toppings <i>Gorgonzola Bleu Cheese, Sautéed Mushrooms or Caramelized Onions with Bacon</i>	2



The Limestone Grille proudly serves only Top Choice Certified Black Angus Beef, the absolute standard bearer for high quality beef. For the last thirty years, the Certified Angus Beef program, a not-for-profit agency, has been developing relationships with cattle breeders, ranchers, packers and distributors with the sole mission of assuring the production of beef with superior taste and tenderness. The Top Choice offerings that we feature are truly outstanding examples of how successful these folks have been at attaining those goals.

The care we take in preparing your Certified Angus Beef is every bit as essential to your enjoyment. To help us cook your order the way you love it, please refer to the chart below:



Steak Doneness Chart



- Very Rare:** *Bright red, almost translucent with a cool center.*
- Rare:** *Reddish pink, with the slightest translucency at the very center; warm throughout.*
- Medium Rare:** *Uniformly bright pink, beads of juice on cut surface.*
- Medium:** *Cooked edges with a slightly rosey center. Still juicy.*
- Medium Well Done:** *Grayish pink, opaque. Somewhat moist.*
- Well Done:** *Uniformly done in color. Not very juicy at all.*



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

