

# 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*

#### Limestone Grille House Salad 7

*Fresh garden greens tossed with cucumbers, shredded carrots, Bermuda onions, and tomatoes*

#### Limestone Grille Cobb Salad 8

*Mixed green salad mixed with tomato, cucumber, eggs, avocado, 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 10

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

#### 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

#### Seared Ahi Tuna 12

*Served with a wasabi plum sauce and drizzled with soy*

#### 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*

#### 3 Kobe Beef Burger Sliders 12

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

# LIMESTONE

## Grille

### Small Plates

*continued*

<b>Crab Cakes</b>	<b>9</b>
<i>Fresh lump blue crabmeat served with wasabi and a sweet and spicy plum sauce</i>	
<b>Shrimp Cocktail</b>	<b>12</b>
<i>Large gulf shrimp boiled in a seasoned broth with lemon, tarragon and bay leaves, served chilled with zesty cocktail sauce</i>	
<b>Mediterranean Glazed Chicken Wings</b>	<b>8</b>
<i>Marinated in lime juice with cayenne pepper, soy and molasses, then deep fried</i>	
<b>Spinach Artichoke Dip &amp; Toasted Pita Points</b>	<b>8</b>
<i>Fresh spinach pureed with artichokes, cream cheese, garlic and white wine, topped with parmesan cheese</i>	
<b>Escargot en Croute</b>	<b>9</b>
<i>Baked in a garlic basil butter served in puff pastry</i>	



### Steak Selections

*All of our steak selections are center cut Certified Angus Beef,<sup>®</sup> aged for a minimum of 21 days and served with three sauces.*

<b>8 oz Filet</b>	<b>32</b>
<b>12 oz New York Sirloin</b>	<b>30</b>
<b>16 oz Bone-in Kansas City Steak</b>	<b>32</b>
<b>22 oz Cowboy Steak</b>	<b>34</b>

**Sauces:** *Béarnaise, 3 Pepper Steak & Zesty Tomato Sauce*

**Toppings** *Gorgonzola Bleu Cheese, Sautéed Mushrooms and Onion & Bacon Roasted Garlic* **1.75**



### Sides

*All entrees 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

# LIMESTONE

## Grille

---

### Entrée Compositions

<b>Pan Seared Milk Fed Veal Oscar</b>	28
<i>Veal medallions pan seared with sweet Georgia Vidalia onions, topped with crabmeat, asparagus and béarnaise sauce</i>	
<b>Pan Roasted Rack of Lamb</b>	28
<i>Basted with Mailles mustard, honey and tossed in pecan bread crumbs; drizzled with mint demi-glaze</i>	
<b>Chicken and Penne</b>	22
<i>Grilled chicken breast, penne pasta, broccoli and sundried cranberry, tossed in a pecan pesto sauce</i>	
<b>Moroccan Tenderloin Tips</b>	26
	
<i>Marinated Certified Angus Beef® tenderloin tips in a sweet chili vinaigrette, sautéed with garlic, scallions, and sun dried tomatoes, tossed with fresh basil and served over cappellini</i>	
<b>Chicken Bella Boca</b>	22
<i>Grilled Statler chicken, prosciutto, provolone and garlic, with a garlic basil and tarragon beurre blanc</i>	
<b>Lobster Mac &amp; Cheese</b>	28
<i>Sautéed lobster in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs</i>	
<b>Northern Italian Scampi</b>	24
<i>Large shrimp sautéed with garlic, brandy, vermouth, demi-glaze, fresh lemon and butter, and served with rice pilaf</i>	
<b>Lobster Stuffed Scallops</b>	27
<i>Wrapped with prosciutto and drizzled with a lemon pepper aioli</i>	
<b>Teriyaki Grilled Atlantic Salmon</b>	24
<i>Served on a bed of sautéed spinach with corn and tomato relish</i>	
<b>Pan Fried Halibut</b>	28
<i>Served with a red and yellow bell pepper buerre blanc sauce</i>	
<b>Atlantic Cod</b>	23
<i>Pan seared center cut fillet of cod with tarragon lemon butter</i>	
<b>Pan Fried Chilean Sea Bass</b>	28
<i>Served with an antiboise of red and green peppers, Bermuda onions, garlic, scallions and leeks topped with a lemon caper butter sauce</i>	
<b>Vegetable Stuffed Portabello</b>	18
<i>Grilled jumbo portabello mushroom stuffed with fresh vegetables, served with garlic and basil tossed capellini</i>	

# LIMESTONE

## Grille

---

### 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	2.75
*Cranberry Juice	3.00	Cappuccino	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.*