

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

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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

Mediterranean Glazed Chicken Wings

8

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

Escargot en Croute

9

Baked in a garlic basil butter served in puff pastry



Steak Selections



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

8 oz Filet 32

12 oz New York Sirloin 30

16 oz Bone-in Kansas City Steak 32

22 oz Cowboy Steak 34

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

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Entrée Compositions

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