

# LIME LIGHT

## DINNER MENU

### SOUPS

SOUP OF THE DAY .....	\$3
FRENCH ONION SOUP <i>w/croutons &amp; melted mozzarella cheese</i> .....	\$5
SEAFOOD BISQUE .....	\$6

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### APPETIZERS

GARLIC BREAD .....	\$3
PIZZA FRIES <i>topped w/Tomato Sauce &amp; Mozzarella Cheese</i> .....	\$4
FRIED ONION RINGS .....	\$5
QUESADILLAS; <i>Chicken &amp; Cheese w/Hot Spicy Salsa</i> .....	\$6
HUMMUS ( <i>Ground Chick Peas w/Olive Oil</i> ) AND PITA BREAD .....	\$6
FRIED MOZZARELLA STICKS <i>served w/Red Sauce</i> .....	\$6
STUFFED JALAPENO PEPPERS, <i>fried &amp; served w/Sour Cream</i> .....	\$6
BUFFALO WINGS; <i>Hot, Mild, or Spicy Sweet served w/Blue Cheese Dressing</i> .....	\$8
CHICKEN FINGERS; <i>Spicy w/French Fries</i> .....	\$8
ASPARAGUS ROLLATINI <i>in Prosciutto &amp; Mozzarella Cheese</i> .....	\$8
FRIED CALAMARI; <i>lightly breaded &amp; fried crispy golden served w/red sauce</i> .....	\$8
SHRIMP COCKTAIL <i>w/Cocktail Sauce</i> .....	\$10

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### SALADS

ICEBERG LETTUCE WEDGE <i>w/Tomato &amp; Blue Cheese Dressing</i> .....	\$5
GARDEN HOUSE SALAD ( <i>Green Mix</i> ) .....	\$5
CAESAR SALAD; <i>fresh Romaine &amp; Croutons, Caesars Dressing &amp; Parmesan Cheese</i> .....	\$6
CONWAY FRESH TOMATO <i>w/Anchovies, Blue Cheese, &amp; Onion in Balsamic Vinegar Dressing</i> .....	\$8
SPINACH SALAD; <i>w/Bacon &amp; Mushrooms in Balsamic Vinegar Dressing</i> .....	\$10
GRILLED CHICKEN CAESAR SALAD .....	\$14
CAJUN SALMON OVER CAESAR SALAD .....	\$16
CAJUN TILAPIA OVER CAESAR SALAD .....	\$16
SLICED RARE AHI TUNA OVER CAESAR SALAD .....	\$18

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### SANDWICHES, PITA BREAD & WRAPS

BEEF/LAMB GYRO ON FLAT PITA BREAD <i>w/Lettuce, Tomato, Onion &amp; Sour Cream Dressing</i> .....	\$11
CAJUN CHICKEN WRAP <i>w/Lettuce, Tomato, Onion w/Light Russian Dressing</i> .....	\$11
SAUSAGE, PEPPER & ONION SANDWICH .....	\$11
GRILLED CHICKEN SANDWICH <i>w/Lettuce, Tomato, Onion &amp; Mayonnaise</i> .....	\$11
CHICKEN PARMIGIANA SANDWICH .....	\$11
CHEESE STEAK SANDWICH <i>w/sautéed Peppers, Onion &amp; Mushrooms</i> .....	\$11
CHICKEN CHEESE STEAK SANDWICH <i>w/sautéed Peppers, Onion &amp; Mushrooms</i> .....	\$11
CHEESEBURGER SANDWICH <i>marinated in Onion</i> .....	\$11
MEATBALL PARMIGIANA SANDWICH <i>topped w/ mozzarella cheese</i> .....	\$11
TURKEY WRAP <i>w/Prosciutto, Lettuce &amp; Tomato w/ Light Russian Dressing</i> .....	\$11
EGGPLANT PARMIGIANA SANDWICH .....	\$11

\*ALL WRAPS & SANDWICHES ARE SERVED W/FRENCH FRIES\*

\*ADD \$2 FOR AN ADDITIONAL HOUSE SALAD W/ANY SANDWICH\*

## PASTA

HOME-MADE LASAGNA w/ <i>Ground Beef, Ricotta &amp; Mozzarella Cheese</i> .....	\$16
HOME-MADE SPINACH LASAGNA w/ <i>Ricotta &amp; Mozzarella Cheeses in Marinara Sauce</i> .....	\$16
CAVATELLI w/ <i>sautéed choice of Broccoli or Spinach in Olive Oil &amp; fresh Garlic</i> .....	\$16
VODKA RIGATONI w/ <i>Prosciutto in Pink Cream Sauce</i> .....	\$16
CHEESE RAVIOLI in <i>Red Marinara Sauce</i> .....	\$16
CHEESE TORTELLINI in <i>Alfredo Cream Sauce</i> .....	\$16
PENNE ARRABIATA w/ <i>Hot &amp; Sweet Peppers in Red Sauce</i> .....	\$16
LINGUINI w/ <i>chopped Clams (red or white)</i> .....	\$16
SPAGHETTI & MEATBALLS (or <i>Sliced Sausage</i> ) in <i>Red Marinara Sauce</i> .....	\$16
SAUTÉED CALAMARI over <i>Spaghetti in Red Marinara Sauce</i> .....	\$17
LUMP CRAB MEAT over <i>Spaghetti in Red Marinara Sauce</i> .....	\$18

\*ALL PASTAS ARE SERVED W/HOUSE SALAD\*

## ENTRÉES

EGGPLANT PARMIGIANA topped/ <i>Mozzarella Cheese</i> .....	\$16
CHICKEN PARMIGIANA topped w/ <i>Mozzarella Cheese &amp; Marinara Sauce</i> .....	\$16
CHICKEN MARSALA w/ <i>Mushroom &amp; Marsala Wine Sauce</i> .....	\$18
CHICKEN ALLIA w/ <i>Mushroom, Asparagus, &amp; Fresh Sliced Tomato in White Wine Sauce</i> .....	\$18
CHICKEN SAPHIA topped w/ <i>Eggplant Artichoke Heart in light Marinara Sauce</i> .....	\$18
CHICKEN NORMANDO w/ <i>Mushroom, Artichoke Heart, &amp; Spinach in White Wine Butter Sauce</i> .....	\$18
CHICKEN ACCURSO topped w/ <i>sautéed Spinach, Ricotta, &amp; Mozzarella in Light Marinara Sauce</i> .....	\$18
CHICKEN CYNTHIA w/ <i>Asparagus Tips &amp; Sundried Tomatoes in Raspberry Cream Sauce</i> .....	\$18
CHICKEN IRENE w/ <i>Asparagus, Lump Crab Meat &amp; Mozzarella Cheese</i> .....	\$20
CALVES LIVER CHATEAUX sautéed w/ <i>Bacon &amp; Onion in Red Wine Sauce</i> .....	\$18
VEAL PARMIGIANA; <i>Veal Cutlet topped w/Mozzarella Cheese &amp; Marinara Sauce</i> .....	\$18
VEAL PICCATA w/ <i>Capers in Lemon &amp; White Wine Sauce</i> .....	\$20
VEAL ALLIA w/ <i>Asparagus, Mushroom, &amp; Fresh Tomato in White Wine Sauce</i> .....	\$20
FILET MIGNON w/ <i>sautéed Mushroom &amp; Brown Scampi Gravy</i> .....	\$26
BROILED FLOUNDER in <i>Lemon White Wine Sauce</i> .....	\$18
HERB CRUSTED TILAPIA seared in <i>frying pan w/Light Soy Sauce</i> .....	\$18
BAKED NORWEGIAN SALMON w/ <i>Capers, Lemon Butter White Wine Sauce</i> .....	\$20
SHRIMP FRANÇAIS w/ <i>Lemon Butter Wine Sauce</i> .....	\$22
STUFFED BAKED FLOUNDER w/ <i>Crab Meat in Lemon Butter Wine Sauce</i> .....	\$23

\*ALL ENTRÉES SERVED W/HOUSE SALAD & HOUSE VEGETABLES\*

## SIDE ORDERS

BAKED POTATO ••• BACON ••• FRENCH FRIES .....	\$2 EACH
SIDE PASTA in <i>Marinara Sauce or Olive Oil &amp; Garlic</i> .....	\$5
SIDE MEATBALL OR SAUSAGE in <i>Red Sauce</i> .....	\$5

## BEVERAGES

SODA, COFFEE, HOT TEA, ICED TEA, SPRING WATER, JUICES .....	\$2 EACH
ICE-CREAM, SPARKLING WATER .....	\$3
DESSERTS .....	\$5

\*18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE\*

HAPPY HOUR AT THE BAR!



[www.limelightrestaurant.com](http://www.limelightrestaurant.com)  
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LIVE MUSIC

