

in-room
delivery
available

LIMELIGHT

the food

SNOWMASS

SOUPS & SALADS

for starters

FRENCH ONION SOUP — 17

GRUYERE CHEESE & CROUTONS

VEGGIE CHILI — 16 VE

CIABATTA BREAD, VEGAN CHEESE & GREEN ONIONS

ARUGULA SALAD — 13 VG GF

PARMESAN, OLIVE OIL, LEMON & HEIRLOOM TOMATOES

CAESAR SALAD — 21

BABY ROMAINE, CROUTONS & PARMESAN SNOW

QUINOA BOWL — 23 VE GF P

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO, CUCUMBER, ALMONDS, QUINOA, GUACAMOLE & PONZU VINAIGRETTE

KALE PEAR SALAD — 20 VG GF P

GORGONZOLA, CANDIED PECANS & BASIL DRESSING

ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14
SALMON* 15 STEAK* 18

SHARED PLATES

to share

ROASTED BRAZILIAN PINEAPPLE — 12 VG GF

YOGURT DIPPING SAUCE, HONEY, MINT & CINNAMON

SPINACH ARTICHOKE DIP — 17 VG

ROSEMARY NAAN BREAD

TRUFFLE FRIES — 18 VG GF

PARMESAN & CHEESE SAUCE

GUACAMOLE — 17 VE GF

ALLEPO CHILLI, CARROTS, PEPITAS & CHIPS

½ DOZEN DUCK WINGS — 22

BBQ HOISIN SAUCE, CARROTS, GREEN ONIONS, BLACK SESAME & RANCH

BAJA FISH TACOS — 23

CORN TORTILLA, PICKLED CABBAGE, MICRO GREENS, LIME & SRIRACHA AIOLI

CHEF'S BOARD — 27 P

PROSCIUTTO, CHEESE, JAM, MUSTARD, MARCONA ALMONDS, CIABATTA & GRAPES

SMALL PLATES

for a quick bite

MARINATED OLIVES 12

VE MARINATED OLIVES WITH A HINT OF CITRUS & SPICES

CAULIFLOWER GRATIN 18

VE GF P CASHEW CREAM & CASHEW CRUMBLE

BRUSSELS SPROUTS 18

GF MAPLE SYRUP, CRANBERRIES, BACON & BALSAMIC GLAZE

AJILLO SHRIMP 23

GF GARLIC AIOLI, PLANTAIN CHIPS, PARSLEY & AJILLO SAUCE

FRIED BURRATA 23

VG P PESTO, ARUGULA, HEIRLOOM TOMATOES, CRISPY GARLIC & ROSEMARY NAAN BREAD

SHRIMP & GRITS 22

CREAM GRAVY, CAJUN SEASONING & GREEN ONIONS

LARGE PLATES

for main meal

LL DOUBLE CHEESEBURGER WITH FRIES* 24

WAGYU PATTIES, AMERICAN CHEESE, LIMELIGHT SAUCE, LETTUCE, TOMATO & FRIES

WAGYU BOLOGNESE* 34

PAPPARDELLE, PARMESAN SNOW & PARSLEY

MUSHROOM VEGGIE BURGER WITH FRIES 24

VG GUACAMOLE, RED ONION, CITRUS AIOLI & FRIES

ORGANIC SALMON* 36

GF CAULIFLOWER PUREE, MICRO GREENS, CAULIFLOWER & SAFFRON VINAIGRETTE

CHICKEN MARSALA 34

GF WHITE WINE SAUCE, CARROT, MUSHROOM, ONION, RICE & CREAM

STEAK FRITES* 38

GF 10 OZ FLAT IRON STEAK, FRIES & TRUFFLE SAUCE

ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14 SALMON* 15 STEAK* 18

Sides:

CHIPS 3 CIABATTA BREAD 3 GARLIC BREAD 4 NAAN 3 VEGGIES 5
CRUDITÉS 5 FRUIT 5 RICE 8 QUINOA 6 GRITS 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. A \$4 Delivery Fee & 20% Service Charge will be added to all in-room dining deliveries.

in-room
delivery
available

FROM THE PIZZA OVEN

hand tossed 10 inch pizza

FENNEL SAUSAGE — 22

PARMESAN, ROASTED TOMATO, PEPPERONCINI,
MOZZARELLA & MARINARA

DIAVOLA — 22

PEPPERONI, MOZZARELLA, MARINARA, CHORIZO,
SPICY SALAMI, PICKLED FRESNO CHILIS & BASIL

WILD MUSHROOM & PESTO — 23 VG P

PESTO, MOZZARELLA, WILD MUSHROOMS,
ROASTED TOMATO & CRISPY GARLIC

MARGHERITA — 22 VG

HEIRLOOM TOMATOES, MOZZARELLA, MARINARA & BASIL

LA JALAPEÑA — 21

MOZZARELLA, MARINARA, CHORIZO,
RED ONION & JALAPEÑO

GREEK — 23 VG

MOZZARELLA, OLIVES, FETA CHEESE,
ARTICHOKE & ROASTED TOMATO

CHEESE — 18 VG

MOZZARELLA & MARINARA

PEPPERONI — 18

MOZZARELLA, MARINARA & PEPPERONI

GORGONZOLA & FIG — 23 VG

MOZZARELLA, MARINARA, GORGONZOLA,
MICRO CELERY & FIG CHUTNEY

PROSCIUTTO CRUDO — 24

PARMESAN CHEESE, BABY ARUGULA, MARINARA,
MOZZARELLA, TRUFFLE OIL & PROSCIUTTO

ADDITIONAL TOPPINGS AVAILABLE WITH UPCHARGE

GF-Cauliflower Crust and Vegan Cheese Available

DESSERT

for the sweet tooth

WARM CHOCOLATE CHIP COOKIE SKILLET — 14 VG

WARM COOKIE, VANILLA ICE CREAM &
CARAMEL DRIZZLE

VIOLET CRÈME BRÛLÉE — 12 VG GF

FRENCH VIOLET CUSTARD & TOPPED
WITH A LAYER OF CARAMEL

ROOT BEER FLOAT — 11 VG

VANILLA ICE CREAM

SORBET — 11 VE

ASSORTED FLAVORS

CHURROS — 12 VG

CARAMEL FILLING, CINNAMON &
SERVED WITH VANILLA ICE CREAM

MUD PIE — 15 VG

LAYERS OF CHOCOLATE & VANILLA ICE CREAM,
FUDGE, COOKIE CRUMBLES, WHIPPED CREAM,
CHOCOLATE & CARAMEL DRIZZLE

please inquire with your server about making your dish gluten free or vegan:

VE **vegan** dishes do not contain products that come from animals

VG **vegetarian** dishes include milk products such as milk, cheese, yogurt, and eggs,
but no meat, poultry, or shellfish

GF **gluten-free** dishes exclude the protein gluten, found in grains such as wheat,
barley, and rye

P dishes contain **peanuts** or other nuts for those with nut allergies

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness.
A service charge of 20% will be added to parties of 6 or more. A \$4 Delivery Fee & 20% Service Charge will be added to all in-room dining deliveries.