

THE FOOD

LIMELIGHT
ASPEN

FIRST

Ribollita — 19

Tuscan Vegetable Soup, Focaccia

SALADS

Caesar — 23

House Made Caesar Dressing, Baby Romaine, Parmesan Reggiano, Crouton

Strawberry Crunch — 24

Arugula, Goat Cheese, Candied Pistachio, Pepitas, Strawberries, Avocado, Champagne Vinaigrette

Add: Flat Iron Steak* +25, Grilled Organic Salmon* +24, Grilled Organic Chicken +18, Sauteed Shrimp +18, Mushroom Veggie Patty +14

FOR THE TABLE

Wagyu Beef Birria Tacos — 26

Local Corn Tortillas, Manchego Cheese Crust, Birria Broth, Salsa Verde, Onion, Cilantro

Southern Style Chicken Tenders — 26

Buttermilk Marinated With A Side of Frites, Choice of 2 House Made Sauces, Fresno Hot Sauce, Buttermilk Ranch, Sticky Maple Bourbon Brown Ale BBQ, Honey Mustard

Truffle Fries — 21

Citrus Aioli, Grana Padano, Parsley

Crispy Fried Brie — 27

Acaia Truffle Honey, Green Apples, Sourdough, Pita Chips

Brussels — 22

Maple Gastrique, Savory Nut Crumble
Add: Nueske bacon +2

In-Room Delivery Available

Contact Our Staff for Options

Please inquire with your server about making your dish gluten free:

 Vegan dishes that do not contain products that come from animals

 Vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

 Gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

 Dishes that contain peanuts or other nuts for those with nut allergies

Split Plate Charge — 5

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

This is not a gluten- or nut-free facility. Cross-contamination may occur.

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame.
Please notify staff if you have any food allergies.

MAINS

Limelight Wagyu Cheeseburger* — 29

Double Wagyu Patties, American Cheese, Dub Sauce, Green Leaf Lettuce, Tomato, Red Onion, Pickles, Brioche, Frites

Mushroom Veggie Burger — 27

House Made Shiitake Mushroom Patty, Sliced Avocado, Aji Amarillo Aioli, Green Leaf Lettuce, Tomato, Red Onion, Pickles, Brioche, Frites

Southern Fried Chicken Sandwich — 29

Buttermilk Pickle Brine, Shredded Lettuce, Pickles, Shotgun Sauce, Ciabatta, Frites

Steak Frites — 44

7oz Hanger Steak, Frites, Chimichurri

Add-Ons: Truffle Fries 10, Roasted Broccolini 9, Fresh Fruit 8, Crudit  9, Caesar or Green Salad 15, Artisanal Sourdough 7

DESSERTS

Chocolate Chip Cookie Skillet — 18

Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce

Sorbet — 13

House Spun, Chef's Flavor of the Week

THE PIZZA OVEN

Fennel Sausage — 24

Marinara, Mozzarella, House Made Fennel Sausage, Pepperoncini, Caramelized Fennel, Sun Dried Tomato, Parmesan Reggiano

Diavola — 25

Marinara, Mozzarella, Pepperoni, Spanish Chorizo, Spicy Salumi, Pickled Fresno Chilies, Basil

Margherita — 24

Marinara, Fresh Mozzarella, Sliced Tomato, Basil, Sicilian Sea Salt

Cheese — 20

Marinara, Mozzarella

Pepperoni — 21

Marinara, Mozzarella, Pepperoni

Prosciutto Crudo — 26

Marinara, Mozzarella, Arugula, Prosciutto, Truffle Oil, Parmesan Reggiano

Wild Mushroom — 25

Roasted Wild Mushrooms, Purple Haze Goat Cheese Cream, Caramelized Onions, Fresh Mozzarella, Fresh Thyme, Extra Virgin Olive Oil, Sicilian Sea Salt

Gluten Free Cauliflower Crust +5

Toppings: Pepperoni, Fennel Sausage, Spanish Chorizo, Spicy Salumi, Fried Chicken, Grilled Chicken, Sun Dried Tomato, Fresh Mozzarella, Ricotta +4
Prosciutto +5

Roasted Wild Mushrooms, Pepperoncini, Italian Greens, Pickled Fresno Chilies, Sliced Tomato, Arugula, Red Onion, Black Olive, Spinach, Basil, Parmesan Reggiano +3

Tom Lynch, Sous Chef

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