



SMALL PLATES

WARM OLIVES — 8

garlic & thyme marinated olives, grissini

VE

TRUFFLE FRIES — 15

truffle, parmigiano reggiano, thyme aioli

VG

HUMMUS — 11

fried chickpeas, vegetable crudité, flat bread
gluten-free bread available upon request

VG

SPINACH ARTICHOKE DIP — 12

parmigiano reggiano, naan bread

VG

BRUSSEL SPROUTS — 10

dried cranberries, bacon, balsamic maple glaze

GF

APPETIZERS

CHEF'S PLATE — 16

prosciutto di parma, colorouge cheese, olives, crostini

SEARED SCALLOPS — 17

yuzu ponzu sauce, red onion, mini bell pepper
cucumber, micro celery, crispy wonton

BISON CARPACCIO — 14

moroccan spice blend rubbed bison, arugula
marcona almonds, capers, crostini, thyme aioli

CAULIFLOWER AU GRATIN — 15

roasted cauliflower, cashew cream

GF VE A

AJILLO SHRIMP — 16

harissa, fried wonton, parsley, aioli

SOUP & SALADS

FRENCH ONION SOUP — 12

crostini, gruyère

WILD ARUGULA — 10

evoo, yuzu lemon, parmigiano reggiano, radish

VG GF

APPLE BASIL KALE — 14

gorgonzola, apple basil dressing, candied pistachio

VG A

QUINOA BOWL — 16

kale, romaine, sundried tomato, cranberries, bell pepper
feta, cucumber, hummus, almonds, balsamic vinaigrette

VG A GF

CAESAR — 15

garlic croutons, parmigiano reggiano, caesar dressing, anchovy

ADD ON TO YOUR SALAD:

chicken +8 shrimp +9 salmon +10 scallops +12 steak +12

LARGE PLATES

LIMELIGHT DOUBLE CHEESEBURGER — 20

american cheese, limelight sauce, lettuce, tomato, fries

ADD truffle fries +5

PAN-SEARED SALMON — 29

butternut squash puree, roasted cauliflower, micro greens

GF

STEAK AND FRITES — 36

10oz flat iron, bordelaise sauce, fries

ADD truffle fries +5

GF

ROASTED CHICKEN — 27

potato au gratin, white wine, colorouge cheese, bell pepper, onion

GF

CAULIFLOWER RICOTTA RAVIOLI — 26

butternut squash, creamy pesto

ADD ON TO YOUR PASTA:

chicken +8 shrimp +9 salmon +10 scallops +12 steak +12

VG

SIDES

POTATO AU GRATIN — 12

creamy potatoes, onions
white wine, colorado rouge cheese

GF VG

MAC N CHEESE — 11

cavatappi pasta, colorouge

VG

BRUSSEL SPROUTS — 10

dried cranberry, bacon
balsamic maple glaze

GF

Now delivering through "Aspen A La Car," and offer Take Out through limelighthotels.com!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.



limelight
HOTEL • ASPEN



in-room delivery
available

FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —
gluten-free crust | vegan cheese available

FENNEL SAUSAGE — 18

fennel sausage, roasted fennel, parmigiano
reggiano, roasted tomato, pepperoncini
mozzarella

DIAVOLA — 17

pepperoni, chorizo, spicy salami
pickled fresno chilies, mozzarella, basil

PROSCIUTTO CRUDO — 19

prosciutto di parma, parmigiano reggiano
baby arugula, mozzarella, truffle oil

LA JALAPEÑA — 17

house sausage, jalapeño
mozzarella, red onion

MUSHROOM PESTO — 19 A VG

wild mushroom, roasted tomato
crispy garlic, pesto, parmigiano reggiano

ROSEMARY MARGHERITA — 17 VG

heirloom tomato, mozzarella
rosemary, tomato sauce, basil

THE T.P.G. — 17 VG

mozzarella, roasted tomato
nut-free pesto sauce
balsamic glaze, crispy garlic

GREEK — 17 VG

kalamata olive, grilled artichoke, mozzarella
feta, roasted tomato, thyme, parsley

\$12 CHEESE & PEPPERONI PIZZA FROM 3-5 PM, DAILY DURING HAPPY HOUR

DESSERT

— for the sweet tooth —

CHAI HAZELNUT CAKE — 11 A GF

coconut biscuit, pineapple jam, chai sauce
golden hazelnut

ROOT BEER FLOAT — 7

vanilla bean ice cream

ICE CREAM — 6

CHOICE: vanilla bean, caramel sea salt ice cream
OR raspberry sorbet [VE GF]

CHOCOLATE CHIP COOKIE BAKE — 10

cast iron baked, caramel sea salt ice cream

CHOCOLATE COVERED STRAWBERRIES — 12

fresh strawberries, bittersweet chocolate

S'MORES KIT FOR TWO — 10

graham cracker, chocolate bar, marshmallows
Enjoy outdoors on one of our patios!

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

VE vegan dishes that do not contain products that derive from animals

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

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

A dishes that contain peanuts or other nuts for those with nut allergies

HAPPY HOUR 3-5 PM DAILY

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