

THE FOOD

LIMELIGHT
ASPEN

SALADS

Caesar — 23

House Caesar Dressing, Romaine, Parmesan Reggiano, Herb Croutons

Strawberry Crunch — 24

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

Wheeler's Antipasto — 24

Sundried Tomatoes, Castelvetrano Olives, Basil, Fresh Mozzarella, Italian Salami, Artichoke, Romaine, Herb Vinaigrette

Add: Flat Iron Steak* +25, Chilean Salmon Filet* +24, Organic Chicken Breast +18, Organic Malibu Patty +13, Wagyu Patty +15

In-Room Delivery Available

Contact Our Staff for Options

FOR THE TABLE

Tacos de Carnitas — 26

Slow Roasted Pork, Local Corn Tortillas, Onion, Pineapple Salsa, Cilantro

Southern Chicken Tenders — 26

Spiced Buttermilk Fried Chicken with Fries. Choice of two-house sauces. Buttermilk Ranch, BBQ Sauce, Honey Mustard

Truffle Fries — 21

Parmesan Reggiano, White Truffle, Fresh Herbs, Garlic Aioli

Burrata — 26

Heirloom Tomatoes, Frisee, Lemon Vinaigrette, Local Basils, Sweet Balsamic Glaze, Grilled Sourdough

Crispy Brussels — 22

Feta Cheese, Candied Pecans, Balsamic Vinaigrette

Elote — 21


Grilled Corn, Tajin, Lime, Cotija Cheese


Belly Bites — 26


House BBQ Sauce, Vinegar Chips

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 Burger* — 29

Two Local Wagyu Patties, Lettuce, Tomato, Red Onion, Pickles, Dub Sauce, Colorado Brioche Bun, Frites

Veggie Burger — 27

Avocado, Arugula, Tomato, Red Onion, Swiss Cheese, Colorado Brioche Bun, Frites

Southern Fried Chicken Sandwich — 29

Buttermilk Brine, Shredded Lettuce, Pickles, Shotgun Sauce, Colorado Brioche Bun, Frites

Summer Salmon — 44

Roasted Haricot Vert, Charred Tomatoes, Chili Crunch

Hanger Steak* — 49

Crispy Smashed Garlic Mustard Potatoes, Herb Butter

Campanelle — 25

Sundried Tomatoes, Corn, Heirloom Peppers, Arugula Pistou, Citrus

Add-Ons: Crispy Smashed Potatoes **+9**, Sautéed Haricot Vert, Charred Tomatoes & Roasted Peppers with Chili Crunch **+12**, Side Salad **+9**, Truffle Fries **+10**, Side of Fries **+7**

DESSERTS

Strawberry & Rhubarb Crumble — 16

Local Vanilla Bean Ice Cream

Sorbet — 13

Local Sorbets of the Week

Chocolate Chip Cookie Skillet — 18

Local Vanilla Bean Ice Cream, House Made Caramel, Chocolate Sauce

Cheesecake — 21

Peaches

THE PIZZA OVEN

Fennel Sausage — 26

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

Diavola — 26

Marinara, Mozzarella, Pepperoni, Prosciutto, Italian Sausage, Fresh Peppers, Parmesan Reggiano

Margherita — 24

Marinara, Fresh Mozzarella, Roma Tomato, Basil, Arbequina Olive Oil, Maldon Sea Salt

Cheese — 20

Marinara, Mozzarella

Pepperoni — 21

Marinara, Mozzarella, Pepperoni

Birra — 26

Chihuahua Cheese, Red Onion, Avocado Crema, Cilantro

Prosciutto Crudo — 26

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

Wild Mushroom — 26

Roasted Wild Mushrooms, Thyme Goat Cream, Caramelized Onions, Fresh Mozzarella, Arbequina Olive Oil

Gluten Free Cauliflower Crust +7

Toppings: Pepperoni, Fennel Sausage, Italian Sausage, Sun Dried Tomato, Prosciutto **+5**

Roasted Wild Mushrooms, Pepperoncini, Fresh Peppers, Sliced Tomato, Arugula, Red Onion, Artichoke, Olives, Parmesan Reggiano **+3**

Ignacio Eguia, Chef de Cuisine | Tom Lynch, Sous Chef

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