

THE FOOD

LIMELIGHT
ASPEN

SALADS

Kale Salad — 25

Strawberry, Pistachio, Goat Cheese, Strawberry Vinaigrette

Caesar Salad — 23

Crisp Romaine, Parmigiano-Reggiano, Garlic Croutons, House Caesar Dressing

Add Protein: 5oz Steak* +22, Salmon* +20, Chicken Breast +15, Vegetarian Patty +12, Wagyu Patty +15

SANDWICHES

Limelight Wagyu Double Cheeseburger* — 29

American Cheese, Lettuce, Tomato, Red Onion, Pickles, Dub Sauce, Brioche Bun

Veggie Burger — 27

Avocado, Arugula, Tomato, Gruyère, Aji Amarillo Aioli

Chicken Sandwich — 26

Crispy Buttermilk Chicken, Kale Slaw, Tomato, Swiss Cheese, Brioche

APPETIZERS

Warm Boucheron Crostini — 24

Truffle Honey, Figs

Jamon Serrano and Manchego Tapas — 24

Pantomate, Balsamic

Steak Tacos — 24

Al Pastor Style, Pineapple, Onion, Radish, Chipotle Salsa, Cilantro

Southern Crispy Chicken Strips — 25

Buttermilk-Marinated and Golden Fried, Served with a Choice of Two-House Dipping Sauces

Truffle Fries — 21

Parmigiano-Reggiano, Truffle, Parsley, Sherry Aioli

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

Wagyu Strip Loin | 10 oz — 48

Confit Potatoes, shishitos, Charred Onions, Bordelaise

Salmon — 38

Late Harvest Squashes, Blistered Tomatoes

Gnocchi — 26

Rustic Pomodoro, Mozzarella, Basil

Sides: Confit Potatoes +12, Shishito Peppers +9, House Salad +7, Roasted Broccolini +9, Fries +7, Truffle Fries +10

DESSERTS

Chocolate Cookie Skillet — 18

Warm Chocolate Chip Cookie Skillet with Vanilla Bean Ice Cream, Chocolate Sauce, and Caramel Sauce

Sorbet — 13

Seasonal Sorbet Selection

THE PIZZA OVEN

Fennel Sausage — 26

House-Made Fennel Sausage, Mozzarella, Pepperoncini, Caramelized Fennel, Sundried Tomato, Parmigiano-Reggiano, and Tomato Sauce

Diavola — 26

Spicy Salami, Prosciutto, Italian Sausage, Mozzarella, Fresno Peppers, Tomato Sauce, and Parmigiano-Reggiano

Margherita — 24

Fresh Mozzarella, Heirloom Tomato, Basil, Tomato Sauce, and Extra Virgin Olive Oil

Traditional Cheese — 20

Mozzarella, Tomato Sauce, and Basil

Pepperoni — 21

Pepperoni, Mozzarella, and Tomato Sauce

Prosciutto Crudo — 26

Mozzarella, Arugula, Truffle Oil, Parmigiano-Reggiano, Tomato Sauce

Wild Mushroom — 26

Roasted Mushrooms, Mozzarella, Thyme-Goat Cream, Caramelized Onion, and Extra Virgin 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 / Josh Schultz, Sous Chef

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.