

LIMELIGHT

ASPEN

THE FOOD

FIRST

French Onion Gratinée – 20

Caramelized Onion Broth, Crostini, Gruyere

Ribollita – 19 VG

Tuscan Vegetable Soup, Focaccia

Colorado Elk Chili & Cornbread – 18

House Made Chili With Elk And Bison, Local Kidney Beans, Hatch Chili Cheddar, Crème Fraiche, Cornbread Skillet

SALADS

Caesar – 23

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

Winter – 25 VG N

Hearty Kale Blend, Harissa Roasted Sweet Potato & Butternut Squash, Savory Nut Crumble, Feta Cheese, Dried Cranberry, Honeycrisp Apples, Buttermilk Dressing

Baby Beet – 24 VG GF N

Arugula, Goat Cheese, Candied Pistachio, Pepitas, Pickled Red Onion, Blood Orange Vinaigrette

Add: Wagyu 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 GF

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 VG GF

Citrus Aioli, Grana Padano, Parsley

Crispy Fried Brie – 27 VG

Acaia Truffle Honey, Green Apples, Rosemary Sourdough, Pita Chips, Espellete

Woody Creek Burnt Ends – 28

House Smoked Pork Belly, Sticky Maple Bourbon Brown Ale Bbq, Malt Vinegar Cottage Fries

Brussels – 22 VE GF N

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

Arancini – 25

Risotto, Jonah Crab, Tallegio, Saffron Citrus Aioli, Baby Arugula

Bruschetta – 29

Artisanal Sourdough, Whipped Burrata, Crispy Prosciutto, Confit Tomato Relish, Aged Balsamic, Basil Salt

Poutine – 24

Frites, Fois Gras Gravy, Roaring Fork Cheese Curds, Chive

in-room
delivery
available

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.

MAINS

Limelight Wagyu Cheeseburger* – 29

Double Wagyu Patty's, American Cheese, Dub Sauce, Green Leaf Lettuce, Tomato, Red Onion, House Pickles, Brioche, Frites

Add: Foie Gras Gravy +5

Mushroom Veggie Burger – 27 VG

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

Southern Fried Chicken Sandwich – 29

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

Wagyu Steak Frites* – 68 GF

12 Oz American Wagyu NY Strip, Frites, Chimichurri

Add: Foie Gras Gravy +5 Sautéed Wild Mushrooms +7

Ora King Organic Salmon* – 48

Lemon Picatta Butter Sauce, Toasted Mediterranean Fregola Salad, Roasted Broccolini, Parmesan Reggiano

House Made Fettuccini – 32

Fresh made fettuccini, spinach, wild mushrooms, white wine cream sauce, Parmesan Reggiano

Add: Grilled Chicken +18 Grilled Shrimp +18, Grilled Organic Salmon +24 Wagyu Steak +25

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

FROM 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 VG

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

Cheese – 20 VG

Marinara, Mozzarella

Pepperoni – 21

Marinara, Mozzarella,

Prosciutto Crudo – 26 VG

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

Chicken Parmesan – 25

Marinara, Mozzarella, Pollo Fritto, Parmesan Reggiano, Basil

Hot Honey Bianca – 25

Ricotta, Mozzarella, Romano, Roasted Garlic, Italian Greens, Fried Potatoes, Hot Honey Drizzle

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 Hot Honey +3

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

Our pizza dough is made daily using high gluten "00" flour from Italy and our marinara sauce is made from Pomodoro San Marzano D.O.P. Dell'Agro Nocerino, Italy

DESSERTS

Chocolate Chip Cookie Skillet – 18 VG

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

Limelight Aspen Hot Donuts – 21 VG

Caramel, Marmalade Cream, Chocolate Cremeux

Bee Sting Cake – 18

Honey Almond Crunch, Vanilla Bean Pastry Cream

Shadow Mountain Smores Kit – 21 VG VE GF

Chocolate Bars, Marshmallows, Grahams, Peanut Butter Cups, Pretzels, Nutella, Candied Bacon – Fire Pits On Patio, Skewers Included

Sorbet – 13

House Spun, Chef's Flavor of The Week

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

VE vegan dishes that do not contain products that come 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 excludes the protein gluten, found in grains such as wheat, barley, and rye

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

Chris Cookson, Chef de Cuisine | Tom Lynch, Sous Chef

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