LIMELIGHT

THE FOOD

ASPEN

SALADS

Roasted Baby Beet Salad - 22 VG GF N

Arugula, Roasted Chioggia and Golden Beets, Pomegranate Arils, Roasted Pepitas, Pickled Red Onion, Candied Pistachios, Goat Cheese, Blood Orange Champagne Vinaigrette

Caesar Salad - 23

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

Monarch Salad - 21 (VG) (GF)

Baby Spinach, Frisee, Feta, Cherry Tomato, Cucumber, Red Onion, Toasted Sunflower Seeds, Watermelon Radish, Strawberry Vinaigrette

Tuna Poke - 31

Ahi Tuna, Sushi Rice, Wakame Salad, Kimchi, Green Onions, Avocado, Cucumber, Edamame, Carrot, Toasted Sweet Corn, Sriracha Aioli, Ponzu, Furikake, Togarashi Rice Cracker

Add: Premium Black Angus Flatiron Steak* (5 oz) 25 Kvaroy Arctic Salmon* (6 oz) 24 Grilled All-Natural Chicken (6 oz) 18 Sautéed Shrimp* (8) 18

SHARED PLATES

Korean Shrimp Tacos* - 25 GP

Gochujang Shrimp, Local Corn Tortillas, Kimchi Slaw, Miso Aioli, Tobiko, Lime

Limelight Southern Style Chicken Tenders - 24

Buttermilk Marinated, Crispy Fried, Choice of 2 House Made Sauces. KC BBQ, Mango Habanero Hot Sauce, Buttermilk Ranch or Honey Mustard Add: Nashville Hot 3

Birria Quesadilla - 24

Slow Cooked Beef Birria, Chihuahua Cheese, White Onion, Cilantro, Birria Consomme. Lime

Truffle Fries - 19 6 GF

Parmigiano Reggiano, Citrus Aioli

Burrata & Prosciutto - 28

Imported Italian Burrata, Prosciutto, Arugula Pesto, Blistered Campari Tomato, Focaccia Crostini

Chicharron &

Guacamole - 22 @



Falafel - 23 VG

House Made Falafel, Piquillo Pepper Hummus, Lemon Tahini, Tzatziki, Pita, Pickled Red Onions, Fried Cauliflower Salad, Tomato Cucumber Relish

Shishito - 19 @@

Miso Sake Glaze, Toasted Sesame Seeds

Charcuterie Board - 32

Chefs Seasonal Selection of Cured Meats and Cheeses with Condiments, Crackers, Grapes, Pickles, Crostini

MAINS

Limelight Wagyu Cheeseburger* - 29

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Crisp Green Leaf Lettuce, Red Onion, Chef's Pickles, Brioche Bun. Fries

Mushroom Veggie Burger - 25 VG

House Made Shiitake Mushroom Patty, Sliced Avocado, Aji Amarillo Aioli, Crisp Green Leaf Lettuce, Tomato, Red Onion, Fries

Chicken Katsu - 28

Marinated Chicken Breast, Crispy Togarashi Panko Crust, Cabbage Slaw, Chef's Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

Steak Frites* - 51 @

10oz Premium Angus Flatiron Steak, Fries, Cowboy Butter Sauce

Add: Sautéed Wild Mushrooms & Onions 6

Prime Rib French Dip - 36

Shaved Prime Ribeye, Horseradish Havarti. Au Jus. Soft French Roll. Fries

Cubano - 25

Mojo Shredded Pork, Smoked Pit Ham, Gruyere, Chef's Pickles, Mustard, Cuban Roll, Yuca Fries, Mojo Garlic Sauce

Kvaroy Arctic Salmon - 44

Lemon Piccata Butter Sauce, Toasted Mediterranean Fregola Salad, Broccoli Rabe, Heirloom Carrot

Add: À la carte: Fries 7 Yuca Fries 9 Sautéed Vegetables 8 Fresh Fruit 7 Focaccia & Pita Bread 6 Crudité 8 Caesar Salad 12 Green Salad 12

UPGRADE YOUR SIDE

Truffle Fries 9 Yuca Fries 5 Side Salad

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

FROM THE PIZZA OVEN

Fennel Sausage - 23

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

Diavola - 24

Marinara, Mozzarella, Pepperoni, Spanish Chorizo, Sopressata Picante, Pickled Fresno Chilies. Basil

Margherita - 23 🐨

Marinara, Fior di Latte Mozzarella, Sliced Campari Tomato, Basil, Sicilian Sea Salt

Cheese - 19 🚾

Marinara, Mozzarella

Pepperoni - 20

Marinara, Mozzarella, Pepperoni

Wild Mushroom & Pesto - 24 Vo

Pesto, Mozzarella, Roasted Wild Mushrooms, Sun Dried Tomato, Crispy Garlic, Balsamic Glaze

Prosciutto Crudo - 26

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

BBQ Chicken - 23

Kansas City BBQ Sauce, Roasted Chicken, Caramelized Onions, Mozzarella, Bacon Jam

Nueske Bacon and Pineapple - 23

Mozzarella, Wild Mushrooms, Roasted Tomato & Crispy Garlic

Salsiccia E Friarielli - 24

Olive Oil & Garlic, Scamorza, Fior di Latte Mozzarella, Roasted Broccoli Rabe, Hot Italian Sausage, Calabrian Chilies, Sicilian Sea Salt

Macellaio (The Butcher) - 26

Vodka Cream, Hot Italian Sausage, Linguica, Prosciutto, Sopressata Picante, Burrata. Basil. Sicilian Sea Salt

GLUTEN FREE CAULIFLOWER CRUST +5

Toppings: Pepperoni, Fennel Sausage, Hot Italian Sausage, Spanish Chorizo, Sopressata Picante, Grilled Chicken, Nueske Bacon, Smoked Provolone, Sun Dried Tomato, Fior di Latte +4 Prosciutto/Burrata/Linguica +5

Roasted Wild Mushrooms, Pepperoncini, Pickled Fresno Chilies, Sliced Campari Tomato, Sweet Peppers, Arugula, Caramelized Onions, Red Onions, Roasted Broccoli Rabe, Calabrian Chilies, Pineapple, Truffle Oil, Basil, Black Olives +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 Sarnese-Nocerino, Italy

in-room delivery available

DESSERTS

Chocolate Chip Cookie Skillet - 17 (19)

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

Mango Passionfruit Mousse - 16

Passionfruit Pearls, Nasturtium

White Chocolate Tiramisu - 16

Raspberry Coulis

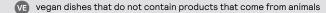
House Made Sorbet - 12 (VG) GF)

Chef's Selection of the Week

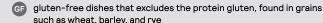
Ice Cream Sandwich - 17 (vg)

Chocolate Chip, Coconut, and Macadamia Nut Cookies with House Spun Vanilla Bean Ice Cream

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



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



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

Chris Cookson, Chef de Cuisine | Daniel Roldan, Sous Chef | Tom Lynch, Kitchen Supervisor

SPLIT PLATE CHARGE \$5

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