THE *FOOD*

LIMELIGHT
ASPEN

SOUPS & SALADS

Roasted Beets — 26 GF N
Arugula, Gorgonzola, Pistachio, Blood Orange, Gastrique

Caesar Salad — 25
Crisp Romaine, Parmigiano-Reggiano, Garlic Croutons, House Caesar Dressing

French Onion Soup — 24
Gruyère, Emmental, Baguette Crouton

Roasted Tomato Soup — 19
Crème Fraîche, Basil

Add Protein: 5oz Steak* +25, Salmon* +21, Grilled Chicken +17, Vegetarian Patty +12, Wagyu Beef Patty +15

SANDWICHES

Wiener Schnitzel Baguette — 30
Dijon Rémoulade, Arugula, Lemon, Parmesan, Lingonberry Sauce

Limelight Wagyu Double Cheeseburger* — 30
American Cheese, Lettuce, Tomato, Red Onion, Pickles, Dub Sauce, Brioche Bun

Veggie Burger — 26
Avocado, Arugula, Tomato, Gruyère, Aji Amarillo Aioli

Grilled Cheese & Tomato Soup — 26
Pullman Bread, Havarti, Gruyère

APPETIZERS

Wagyu Tataki* — 32
Ponzu Glaze, Serrano Pepper, Radish, Scallion, Black Garlic Aioli, Crostini

Salmon Tartare* — 29
Avocado, Citrus, Chives, Crème Fraîche, Trout Roe, Crostini

Baked Cana de Cabra — 28
Poached Pear, Truffle Honey

Raclette Montagnarde — 28
Potato, Speck, Onion, Cornichons

Jamón Ibérico and Manchego — 32 N
Acorn-Fed Ibérico Ham, Marcona Almonds, Quince, Olives

Wagyu Steak Tacos — 26 GF
Gaonera Style, Cheese Crisp, Potatoes, Onions, Roasted Salsa

Southern Crispy Chicken Strips — 26
Buttermilk-Marinated and Golden Fried, Served with a Choice of Two-House Dipping Sauces

Truffle Fries — 21
Parmigiano-Reggiano, Truffle, Fresh Herbs, Sherry Aioli

In-Room Delivery Available

Contact Our Staff for Options

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 exclude 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

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* | 12 oz — 65 GF

Whipped Potatoes, Trumpet Mushrooms, Caramelized Pearl Onions, Red Wine Jus

Salmon* | 8 oz — 48 GF

Parsnip Purée, Root Vegetables, Petit Watercress

Half Roasted Chicken — 45 GF

Rosemary-Roasted Baby Potatoes, Arugula, Butter Pan Jus

Fettuccine — 32 VG

Pomodoro, Roasted Tomato, Arugula, Mozzarella, Parmesan Reggiano

Cauliflower Steak — 34 VE

Ras al Hanout, Silky Cauliflower Purée, Roasted & Shaved Carrots, Hazelnuts

SIDES

Truffle Whipped Potatoes — 16

Brussel Sprouts — 12

House Salad — 12

Roasted Broccolini — 12

Fries — 9

Truffle Fries — 14

Roasted Baby Creamers — 14

DESSERTS

Chocolate Cookie Skillet — 20 VG

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

Sorbet — 15 VG GF

Seasonal Sorbet Selection

Espresso Crème Brûlée — 18

Fresh Berries

Bread Pudding — 18

Cinnamon, Apple, Walnuts

THE PIZZA OVEN

Fennel Sausage — 28

House-Made Fennel Sausage, Mozzarella, Pepperoncini, Caramelized Fennel, Sun-Dried Tomatoes, Parmigiano-Reggiano, Tomato Sauce

Diavola — 28

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

Margherita — 24 VG

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

Traditional Cheese — 22 VG

Mozzarella, Tomato Sauce, Basil

Pepperoni — 24

Pepperoni, Mozzarella, Tomato Sauce

Prosciutto Crudo — 28

Gorgonzola, Roasted Pear, Arugula, Truffle Oil, Fresh Mozzarella, Roasted Garlic Cream Sauce

Wild Mushroom — 28 VG

Roasted Mushrooms, Mozzarella, Thyme-Goat Cream, Caramelized Onion, Extra Virgin Olive Oil

Bacon & Charred Pineapple — 26

Mozzarella, Jalapeño, Pickled Onion, Tomato Sauce

Gluten Free Cauliflower Crust +7

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

Roasted Wild Mushrooms, Pepperoncini, Fresno Peppers, Sliced Tomato, Arugula, Red Onion, Artichoke, Olives, Parmigiano-Reggiano **+3**

Ignacio Eguia, Chef de Cuisine / Josh Schultz, Sous Chef

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