

SOUP & SALADS  
FOR STARTERS

SOUP DU JOUR

our house-made soup of the day  
cup 7 | bowl 9

WILD ARUGULA gf vg

lemon oil, yuzu lemon, parmesan, radish 10 | 14

CLASSIC CAESAR

garlic croutons, parmesan reggiano cheese  
caesar dressing, anchovy 9 | 13

BURRATA gf p

cranberries, arugula, hazelnut, tomato,  
radish, balsamic 17

ADD ON TO YOUR SALAD

chicken +7 shrimp +9 salmon +10 steak +11

SMALL PLATES  
FOR SHARING

CHEF'S PLATE

chef selection of one artisanal meat, two cheeses  
crackers, mustard, pickles, honey 12

TRUFFLE FRIES vg gf

truffle & parmesan served with tzatziki 15

HOUSEMADE HUMMUS vg

fried chickpeas, vegetable crudité, flatbread 12  
[gluten-free & vegan available upon request]

ROASTED ASPARAGUS gf vg

cherry tomatoes, parmesan 10

BRUSSELS SPROUTS gf

dried cranberry, bacon, balsamic maple glaze 10

AJILLO SHRIMP

crispy garlic, harissa, parsley butter with mayo & crostini 12

SPINACH ARTICHOKE DIP vg

Served with flatbread 12

LARGE PLATES  
FOR MAIN MEAL

CHICKEN PICCATA

capers, beurre blanc, linguini, prosciutto 25

PAN ROASTED SALMON gf

parsnip purée, asparagus & cherry tomato 28

STEAK & FRITES gf

pan-seared flat iron, bordelaise sauce & fries 26  
[truffle +3]

PORTOBELLO BOLOGNESE vg p

parpadelle pasta, tomato, cream & pesto 24

FROM THE PIZZA OVEN  
HAND TOSSED 10 INCH PIZZA

GLUTEN-FREE CRUST AVAILABLE  
VEGAN CHEESE AVAILABLE

BRUSCHETTA vg

mozzarella, roasted tomatoes, basil oil  
balsamic glaze, crispy garlic 17

DIAVOLA

spicy pepperoni, chorizo, spicy salami  
pickled fresno chilies, mozzarella, basil 17

FENNEL SAUSAGE

fennel sausage, roasted fennel, parmesan  
roasted tomato, oregano, pepperoncini, mozzarella 17

GREEK vg

kalamata olive, artichoke, mozzarella, feta  
roasted tomatoes, thyme, parsley 17

LA JALAPEÑA

house sausage, jalapeño, mozzarella, red onion 17

ROSEMARY MARGHERITA vg

heirloom tomatoes, mozzarella, rosemary  
tomato sauce, basil 17

MUSHROOM & PESTO p vg

wild mushrooms, roasted tomato, crispy garlic, pesto  
mozzarella 18

PROSCIUTTO CRUDO

caramelized onion, parmesan reggiano  
baby arugula, mozzarella, truffle oil 19

ADD MORE TO ANY PIZZA

artichokes, feta, mushrooms, olives, roasted tomato +2  
anchovies, bacon, pork sausage, prosciutto, spicy  
salami +3

DESSERT  
FOR THE SWEET TOOTH

PANNA COTTA gf

lemon verbena, red berry coulis 9

STRAWBERRY-BASIL CHEESECAKE

candy pickled rhubarb 9

CHOCOLATE CHIP COOKIE BAKE

cast iron baked with caramel sea salt ice cream 9

S'MORES KIT FOR TWO

graham cracker, chocolate bar, marshmallows 10  
enjoy outdoors on one of our patios!

LIGHTEN UP! ROOT BEER FLOAT

vanilla bean ice cream 7

APRÈS  
YOUR POST-ADVENTURE HOT SPOT

ROSÉ WEDNESDAYS

Celebrate rosé like it was going out of style. \$7/glass or  
take it to the next level with any pizza and a bottle of  
rosé for \$30.

POST-BIKE BEERS

The Limelight thrives on a spirit of adventure,  
especially when it comes to two wheels. Come into the  
Lounge any day of the week post ride in your bike gear  
and receive a \$3 beer anytime from 3 - 10pm.



LIMELIGHT TAKEOUT  
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BRING  
ALL YOUR FAVORITES  
HOME

Available in Aspen & Snowmass

visit us online at:

<https://foodorders.limelighthotels.com/>

Please inquire with your server about making your dish gluten free or vegan.



**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



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



**gluten-free** dishes that excludes the protein  
gluten, found in grains such as wheat, barley,  
and rye

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
20% automatic gratuity will be applied on parties of 6 or more.