

## SOUP & SALADS FOR STARTERS

### SOUP DU JOUR

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

### ROASTED BEET gf p

Colorado artisan greens, Colorado goat cheese  
roasted walnut-caraway seed vinaigrette 14

### BABY GREENS gf

baby greens, lemon ricotta, cherry tomato  
apple cider vinaigrette 8 | 11

## ADD ON TO YOUR SALAD

add chicken +7      add salmon +10  
add crab cake +9

### ARUGULA gf

fresh apples, quinoa, cranberries, feta cheese  
apple cider vinaigrette 14

### WHOLE WEDGE CAESAR

romaine wedge, anchovies, crouton  
parmesan reggiano, basil lemon gremolata 13

## SMALL PLATES FOR SHARING

### SPINACH ARTICHOKE DIP vg

warm naan bread 12

### RICOTTA & PROSCIUTTO

fresh ricotta, prosciutto, aged balsamic  
spicy tomato basil jam, toasted ciabatta  
olive oil, sea salt 16

### TRUFFLE FRIES gf

shaved asiago, truffle oil, parsley  
garlic aioli 9 | 15

### CRAB CAKES

two crab cakes, spicy tomato basil jam  
micro herbs 16

### CHARCUTERIE PLATTER

fresh sliced imported meats, whole grain  
mustard, giardiniera vegetables, local raw honey  
ciabatta bread 11 | 19 add cheese 6

### CRISPY BRUSSELS SPROUTS gf p

feta cheese, pine nuts, za'atar spices  
lemon-honey & harissa vinaigrette 9

### HOUSE-MADE HUMMUS vg

za'atar spices, pomegranate syrup, baby carrots  
cilantro, warm naan bread 10



**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

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

## LARGE PLATES FOR MAIN MEAL

### PORK CHOP MILANESE

bone-in pork chop, roasted fennel,  
parmesan & prosciutto risotto, anchovies  
lemon segments, capers 29

### VEGETARIAN GNOCCHI

roasted fennel, brussels sprouts, basil butter  
roasted sweet potato, lemon ricotta,  
balsamic & olive vinaigrette 19  
add chicken +7      add salmon +10  
add crab cake +9

## FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

### FENNEL SAUSAGE

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

### BRUSCHETTA (vg) (p)

pesto, roasted tomato, garlic confit  
fresh basil, mozzarella, balsamic glaze 16

### DIAVOLA

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

### WILD MUSHROOM (vg)

mozzarella, garlic confit  
roasted tomato, truffle oil 18

### CHICKEN PESTO (p)

creamy basil pesto, basil, mozzarella,  
roasted tomato, chicken 18

## TO GO & IN-ROOM DELIVERY AVAILABLE

### CRYSTAL RIVER BEEF BOLOGNESE

egg pappardelle, pancetta, wild mushrooms  
fresh lemon ricotta, basil crumbs 24

### BASIL CRUSTED SALMON

organic salmon, gnocchi, balsamic & olive vinaigrette  
basil butter, fresh spinach 28

### ROASTED HALF CHICKEN

locally sourced chicken from Boulder Co, gnocchi  
garlic seared spinach, creamed artichoke, aged balsamic  
piquillo pepper coulis 26

*Gluten Free Crust Available*

### SPINACH ARTICHOKE (vg)

creamy spinach & artichoke, mascarpone cheese  
oregano, truffle oil 17

### VEGGIE LOVER (vg)

arugula, roasted tomato, brussels sprouts  
tomato sauce, vegan pesto 17

### PROSCIUTTO CRUDO

caramelized onion, parmesan reggiano  
baby arugula, mozzarella, truffle oil  
balsamic glaze 18

## THE LIMELIGHTER SHARE THIS DEEP DISH PIE | 10x14 in. Detroit Style Pizza

muenster, mozzarella, pizza sauce  
white cheddar 34

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
18% automatic gratuity will be applied on parties of 6 or more.