

SOUPS

Minestrone16

VG Cheese Tortellini, Basil Pesto, Grilled Ciabatta Bread

Colorado Game Chili22

Local Elk & Bison, Cornbread, Scallion, Sour Cream, Red Butte, Hatch Chili Cheddar

SALADS

Limelight Cobb Salad23

GF Mixed Greens, Grilled Chicken, Nueske Bacon, Heirloom Tomato, Gorgonzola Crumble, Guacamole, Diced Egg, Poblano Ranch

Arugula Salad19

VG GF Wild Arugula, Heirloom Tomato, Shaved Red Onion, Roasted Shishito Peppers, Parmigiano Reggiano, Lemon Ginger, Vinaigrette

Caesar Salad21

Romaine Hearts, Caesar Dressing, Brioche Crouton, Shaved Parmigiano-Reggiano

Aspen Winter Salad23

VG Kale, Radicchio, Brussel Sprouts, Roasted Sweet Potato, Apples, Crumbled Goat Cheese, Dried Cranberries, Candied Pecans, Farro, Buttermilk Apple Vinaigrette

*ADD: Seared Wagyu Sirloin Steak *(5 oz) 24*

Grilled Atlantic Salmon (5 oz) 20*

Grilled Chicken Breast (6 oz) 18

Grilled Shrimp (8) 16*

SHARED PLATES

Ikarian Style Lamb Chops*28

GF Marinated & Grilled, Fresh Herbs, Greek Style Potato Hash, Tzatziki, Lemon Gremolata

Smoked Chicken & Pimento Cheese Eggrolls22

Smoked Chicken Thigh, Caramelized Onion, Roasted Hash Chili, House Made Pimento Cheese, Avocado Sauce

Calamari*24

Blue Corn Masa Fried, Black Garlic Aioli, Pomodoro Sauce, Hot Peppers, Parmesan Reggiano

Ajillo Shrimp Tacos*24

GF Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw, Jalapeño Aioli, Tobiko Micro Green Salad

Mussels*25

Chorizo, Fennel, Shallots, Garlic, Calabrian Chili, White Wine, Grilled Ciabatta Bread

Truffle Fries19

VG GF Parmigiano-Reggiano, Citrus Aioli

Baba Ghanoush20

VG Fire Roasted Eggplant Drip, Tahini, Lemon, Olive Oil, Grilled Naan Bread, Chili Onion Crunch, Tangerine, Chili Marinated Oliver, Crudite

Cauliflower Gratin20

VE GF Cashew Cream, Cashew Crumble, Shaved Cauliflower

Hot Chips21

VG GF Fresh Hot Potato Chips, Smoked Ranch Seasoning, Caramelized Onion Drip, Pimento Cheese

Charcuterie Board30

Chefs Season Selection of Cured Meats, Cheeses, Condiments, Crackers, Fruits, Pickles, Grilled Ciabatta Bread

SPLIT PLATE CHARGE \$5

*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* 28

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Shredded Lettuce, Tomato, Brioche Bun, Fries

Add: Truffle Fries 7 Nueske's Bacon Jam 4
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Mushroom Veggie Burger 25

VG Double Veggie Patty, Guacamole, Aji Amarillo Aioli, Shredded Lettuce, Shaved Red Onion, Fries

Add: Truffle Fries 7

Fried Chicken Katsu Sandwich 26

Marinated Chicken Breast, Crispy Panko Fried, Hot Cabbage Slaw, House Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

Add: Truffle Fries 7

Beer Braised Kurobuta Pork Belly 34

Herbed Spaetzle, White Cheddar Sauce, Cider Jus, Braised Swiss Chard, Nueske's Bacon, Sweet Peppers, Seasonal Apple Slaw

Steak Frites* 49

10 oz Wagyu Top Sirloin, Fries, Confit Shallot Butter

Add: Truffle Fries 7
Gorgonzola Dolce Gratin 6
Sautéed Wild Mushrooms & Onions 6

Pappardalle Cacio E Pepe 30

VG Fresh Pappardalle, Wild Mushrooms, Spinach, Garlic, Pecorino Romano, Black Pepper, Garlic, White Wine

Add: Seared Wagyu Sirloin Steak* (5 oz) 24
Grilled Atlantic Salmon* (6 oz) 20
Grilled Chicken Breast (6 oz) 18
Grilled Shrimp* (8) 16

Miso Glazed Salmon* 42

Udon Noodles, Baby Bok Choy, Shiitake Mushroom, Shisito Peppers, Ginger Scallion Oil, Crispy Garlic, Toasted Sesame Seeds

FROM THE PIZZA OVEN

Fennel Sausage 24 Supreme 26

House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano

Pepperoni, Fennel Sausage, Nueske Bacon, Red Onion, Sweet Peppers, Wild Mushrooms, Black Olives, Roasted Tomato, Marinara, Mozzarella

Diavola 25

Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil

Prosciutto Crudo 25

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

Margherita 23

VG Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara

Smoked Bacon & Pineapple 24

Nueske's Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone

Wild Mushroom & Pesto 23

VG Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze

Chicken Alfredo 24

Marinated Grilled Chicken, Nueske's Bacon, Caramelized Onion, Wild Arugula, Alfredo Sauce, Mozzarella

Cheese 18

VG Marinara, Mozzarella

Quatro Formaggio 24

VG Olive Oil, Garlic, Mozzarella, Smoked Provolone, Gorgonzola Dolce, Pecorino Romano

Pepperoni 19

Pepperoni, Marinara, Mozzarella

ADDITIONAL TOPPINGS 3 PROSCIUTTO 5
GLUTEN FREE CAULIFLOWER CRUST 4

in-room
delivery
available

DESSERTS

Peanut Butter Chocolate Cookie Skillet 17

Chess Pie 18

VG **P** Chocolate Corn Meal Crust, Belgian Chocolate Ganache, Peanut Butter Chocolate Filling, Whipped Cream

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

Ice Cream 9

VG **GF** Vanilla or Chocolate

Bread Pudding 17

VG Crème Anglais, Fresh Berries

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

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

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

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

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