



limelight

HOTEL • SNOWMASS



### FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

gluten-free cauliflower crust | vegan cheese available

#### FENNEL SAUSAGE — 18

marinara sauce, roasted tomato, mozzarella  
pepperoncini, parmigiano-reggiano

#### DIAVOLA — 19

marinara sauce, spicy pepperoni, chorizo  
spicy salami, pickled fresno chili, mozzarella, basil

#### MUSHROOM PESTO — 19 VG P

pesto, mozzarella, roasted tomato  
parmigiano-reggiano, crispy garlic

#### PROSCIUTTO CRUDO — 20

prosciutto, marinara sauce, mozzarella, baby arugula,  
truffle oil  
parmigiano-reggiano,

#### MARGHERITA — 18 VG

heirloom tomato, mozzarella, tomato sauce, basil

\$12 CHEESE & PEPPERONI PIZZA FROM 3-5 PM, DAILY DURING HAPPY HOUR

### SALADS & BOWLS

— for starters —

#### ARUGULA SALAD — 13 VG GF

parmigiano-reggiano, olive oil, lemon, heirloom tomatoes

#### LIMELIGHT CAESAR SALAD — 18 VG

romaine, croutons, parmigiano-reggiano, caesar vinaigrette

#### QUINOA BOWL — 20 VE GF P

arugula, romaine, rainbow carrot, cherry tomato, cucumber, almonds,  
quinoa, guacamole, ponzu vinaigrette

#### SUMMER SALAD — 19 VE GF P

arugula, spinach, candied pecans, strawberry, red onion, feta cheese &  
balsamic vinaigrette

ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +14 shrimp +12

HAPPY HOUR 3-5 PM DAILY

\*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.

## SMALL PLATES

— for a quick bite —

### MARINATED OLIVES — 10 VE

grissini orange, chili & fennel

### CAULIFLOWER GRATIN — 17 VE GF

cashew cream, cashew crumble

### BRUSSELS SPROUTS — 16 GF

maple syrup, cranberries, bacon & balsamic glaze

### AJILLO SHRIMP — 18

crispy garlic, harissa, parsley butter, aioli, tortilla chips

### ROASTED BRAZILIAN PINEAPPLE — 10 VG GF

cinnamon, brown sugar, honey yogurt dipping sauce

### SNAPPER ASIAN CEVICHE — 18

wonton chips, cucumbers, red onion, lime juice, ponzu, green onion, sesame seeds.

## SHARED PLATES

— for one or more —

### PIMENTO DIP — 14 VG

rosemary flatbread

### TRUFFLE FRIES — 15 VG GF

parmesan snow, citrus aioli, ketchup

### GUACAMOLE — 15 VG GF

carrots, chips

### ½ DOZEN DUCK WINGS — 20

bbq hoisin sauce, carrots, celery, green onions & ranch

### SNAPPER TACOS X3 — 21 GF

achiote sauce, pickled red onion & roasted lemon

### PROSCIUTTO BOARD — 27 P

prosciutto, cheese, jam, mustard, marcona almonds & grapes

## LARGE PLATES

— for main meal —

### LIMELIGHT DOUBLE CHEESEBURGER

— 22

wagyu patties, american cheese, limelight sauce

lettuce, tomato, brioche, french fries

- gluten free bun on request - GF

### CHICKEN PICCATA — 29

capers, chicken, white wine, linguine, cream parmesan

### WAGYU BOLOGNESE — 28

pappardelle, parmesan snow

### SALMON — 36

tzatziki, farro, fennel, arugula and parsley

### MUSHROOM VEGGIE BURGER — 20 VE

guacamole, red onion, citrus aioli, french fries

- gluten free bun on request - GF

### STEAK FRITES — 42

wagyu sirloin, fries, chimichurri\*

## DESSERT

— for the sweet tooth —

### WARM CHOCOLATE CHIP VG

### COOKIE SKILLET — 14

cast iron baked with vanilla ice cream chocolate drizzle

### PANNA COTTA — 11 GF

creamy italian custard, seasonal berries coulis

### MATCHA TIRAMISU — 12

homemade white chocolate filling, lady fingers, matcha rum infusion, strawberries

### ROOT BEER FLOAT — 11 VG

root beer, vanilla bean ice cream, wafer cookie

### SORBET OF THE DAY — 10 VG GF

### MUD PIE — 13 VG

layers of rich and creamy chocolate and vanilla ice cream, ribbons of gooey fudge, cookie crumbles and whipped cream

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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