

in-room  
delivery  
available

# LIMELIGHT

*the food*

SNOW MASS

## SALADS & BOWLS

*for starters*

### ARUGULA SALAD — 14 VG GF

PARMESAN, LEMON,  
HEIRLOOM TOMATOES & OLIVE OIL

### CAESAR SALAD — 20

BABY ROMAINE, CROUTONS  
& PARMESAN SNOW

### QUINOA BOWL — 23 VE GF

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO,  
CUCUMBER, ALMONDS, DRIED CRANBERRIES,  
QUINOA, GUACAMOLE & PONZU VINAIGRETTE

### SUMMER SALAD — 18 VE GF P

BLUEBERRY, CUCUMBER, CANDIED PECANS, FETA,  
SPINACH, ARUGULA & BALSAMIC DRESSING

ADD: TOFU 11 SHRIMP 13  
CHICKEN 14 SALMON\* 15 STEAK\* 18

## SHARED PLATES

*to share*

### TZATZIKI AND CRUDITÉS — 16 VG

CRUDITÉS, OLIVE OIL & TARO CHIPS

### TRUFFLE FRIES — 17 VG GF

PARMESAN & TRUFFLE OIL

### GUACAMOLE — 17 VE GF

CARROTS, PEPITAS & CHIPS

### ½ DOZEN DUCK WINGS — 22

BBQ HOISIN SAUCE, CARROTS, GREEN ONIONS & RANCH

### BAJA FISH TACOS — 22

CORN TORTILLA, PICKLED CABBAGE, LIME, MICRO GREENS & SRIRACHA AIOLI

### CHEF'S BOARD — 27 P

PROSCIUTTO, CHEESE, JAM, MUSTARD, MARCONA ALMONDS & GRAPES

## SMALL PLATES

*for a quick bite*

### MARINATED OLIVES ..... 11

VE GF GRISSINI, ORANGE, CHILI & FENNEL

### CAULIFLOWER GRATIN ..... 18

VE GF P CASHEW CREAM & CASHEW CRUMBLE

### BRUSSELS SPROUTS ..... 17

GF MAPLE SYRUP, CRANBERRIES, BACON & BALSAMIC GLAZE

### ROASTED BRAZILIAN PINEAPPLE ..... 11

VG GF HONEY, MINT, CINNAMON, YOGURT DIPPING SAUCE

### AJILLO SHRIMP ..... 22

GF GARLIC AIOLI, CHIPS, SESAME SEEDS, PARSLEY  
& AJILLO SAUCE

### FRIED BURRATA ..... 23

VG PESTO, ARUGULA, HEIRLOOM TOMATOES,  
CRISPY GARLIC & NAAN BREAD

*sides* | CHIPS 4 BREAD 3 GARLIC BREAD 4 VEGGIES 5  
CRUDITÉS 5 FRUIT 5 RICE 8 QUINOA 6

## LARGE PLATES

*for main meal*

### WAYGU DOUBLE CHEESEBURGER\* ..... 23

BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, TOMATO, LIMELIGHT SAUCE & FRIES

### LL CRISPY CHICKEN SANDWICH ..... 25

FOCACCIA BREAD, PESTO, TOMATO, RED ONION, SPINACH, LEMON AIOLI, & FRIES

### WAGYU BOLOGNESE\* ..... 33

PAPPARDELLE, PARMESAN SNOW & PARSLEY

### DRUNKEN MUSSELS PASTA ..... 32

BUCATINI SQUID INK PASTA, WHITE WINE, FOCACCIA, PARSLEY, CREAM & FISH SAUCE

### MUSHROOM VEGGIE BURGER ..... 23

VG BRIOCHE BUN, GUACAMOLE, RED ONION, CITRUS AIOLI & FRIES

### ORGANIC SALMON\* ..... 37

GF P STEAMED RICE, KUNG PAO VEGGIES & MARCONA ALMONDS

### CHICKEN HARISSA ..... 36

COUSCOUS, TOMATO, CUCUMBER, SPINACH & TZATZIKI

### STEAK FRITES\* ..... 44

GF 10 OZ WAGYU SIRLOIN, FRIES & BORDELAISE SAUCE

\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 6 or more.

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## FROM THE PIZZA OVEN

*hand tossed 10 inch pizza*

### FENNEL SAUSAGE — 21

PARMESAN, ROASTED TOMATO, PEPPERONCINI,  
MOZZARELLA & MARINARA

### DIAVOLA — 22

PEPPERONI, MOZZARELLA, MARINARA, CHORIZO, SPICY  
SALAMI, PICKLED FRESNO CHILIS & BASIL

### WILD MUSHROOM & PESTO — 23 VG P

MOZZARELLA, ROASTED TOMATO & CRISPY GARLIC

### MARGHERITA — 21 VG

HEIRLOOM TOMATOES, MOZZARELLA,  
MARINARA & BASIL

### LA JALAPEÑA — 21

MOZZARELLA, MARINARA, CHORIZO, RED ONION  
& JALAPENO

### GREEK — 22 VG

MOZZARELLA CHEESE, OLIVES, FETA CHEESE,  
ARTICHOKE & ROASTED TOMATO

### CHEESE — 18 VG

MOZZARELLA & MARINARA

### PEPPERONI — 18

MOZZARELLA & MARINARA

### GORGONZOLA & FIG — 22 VG

MOZZARELLA, MARINARA & FIG CHUTNEY

### PROSCIUTTO CRUDO — 24

PARMIGIANO REGGIANO, BABY ARUGULA,  
MARINARA, MOZZARELLA & TRUFFLE OIL

ADDITIONAL TOPPINGS 3

GF-Cauliflower Crust and Vegan Cheese Available

## DESSERT

*for the sweet tooth*

### WARM CHOCOLATE CHIP COOKIE SKILLET — 14 VG

WARM COOKIE, VANILLA ICE CREAM &  
CARAMEL DRIZZLE

### LEMON TIRAMISU — 12 VG

LEMONCELLO INFUSED SYRUP, LADY FINGERS  
& WHITE CHOCOLATE FILLING

### ROOT BEER FLOAT — 11 VG

VANILLA ICE CREAM

### SORBET — 9 VE GF

ASSORTED FLAVORS

### CHURROS — 10 VG

CARAMEL FILLING, CINNAMON &  
SERVED WITH VANILLA ICE CREAM

### MUD PIE — 14 VG

LAYERS OF CHOCOLATE & VANILLA ICE CREAM,  
FUDGE, COOKIE CRUMBLES, WHIPPED CREAM,  
CHOCOLATE & CARAMEL DRIZZLE

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

VE **vegan** dishes do not contain products that come from animals

VG **vegetarian** dishes include milk products such as milk, cheese, yogurt, and eggs,  
but no meat, poultry, or shellfish

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

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

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