

SOUPS

warm additions

MINISTRONE 16

VG CHEESE TORTELLINI, BASIL PESTO, GRILLED CIABATTA BREAD

COLORADO GAME CHILI 22

LOCAL ELK & BISON, CORNBREAD, SCALLION, SOUR CREAM, RED BUTTE HATCH CHILI CHEDDAR

SALADS

for starters

LIMELIGHT COBB SALAD 23

GF MIXED GREENS, GRILLED CHICKEN, NUESKE BACON, HEIRLOOM TOMATO, GORGONZOLA CRUMBLE, GUACAMOLE, DICED EGG, POBLANO RANCH

ARUGULA SALAD 19

VG GF WILD ARUGULA, HEIRLOOM TOMATO, SHAVED RED ONION, ROASTED SHISHITO PEPPERS, PARMIGIANO REGGIANO, LEMON GINGER VINAIGRETTE

CAESAR SALAD 21

ROMAINE HEARTS, CAESAR DRESSING, BRIOCHE CROUTON, SHAVED PARMIGIANO-REGGIANO

ASPEN WINTER SALAD 23

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

for a quick bite

IKARIAN STYLE LAMB CHOPS* 28

GF MARINATED & GRILLED, FRESH HERBS, GREEK STYLE POTATO HASH, TZATZIKI, LEMON GREMOLATA

SMOKED CHICKEN & PIMENTO CHEESE EGGROLLS 22

SMOKED CHICKEN THIGH, CARAMELIZED ONION, ROASTED HATCH 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 FRIES 19

VG GF PARMIGIANO-REGGIANO, CITRUS AIOLI

BABA GHANOUSH 20

VG FIRE ROASTED EGGPLANT DIP, TAHINI, LEMON, OLIVE OIL, GRILLED NAAN BREAD, CHILI ONION CRUNCH, TANGERINE, CHILI MARINATED OLIVES, CRUDITE

CAULIFLOWER GRATIN 20

VE GF CASHEW CREAM, CASHEW CRUMBLE, SHAVED CAULIFLOWER

HOT CHIPS 21

VG GF FRESH HOT POTATO CHIPS, SMOKED RANCH SEASONING, CARAMELIZED ONION DIP, PIMENTO CHEESE

CHARCUTERIE BOARD 30

CHEFS SEASONAL SELECTION OF CURED MEATS, CHEESES, CONDIMENTS, CRACKERS, FRUITS, PICKLES, GRILLED CIABATTA BREAD

BEER BRAISED KUROBUTA PORK BELLY 28

HERBED SPAETZLE, WHITE CHEDDAR SAUCE, CIDER JUS, BRAISED SWISS CHARD, NUESKE BACON, SWEET PEPPERS, SEASONAL APPLE SLAW

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

for more filling dishes

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 NUESKE'S BACON 4

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

STEAK FRITES* 49

10 OZ WAGYU TOP SIRLOIN, FRIES, CONFIT SHALLOT BUTTER

ADD: TRUFFLE FRIES 7
GORGONZOLA DOLCE GRATIN 6
SAUTEED WILD MUSHROOMS & ONIONS 6

PAPPARDALLE CACIO E PEPE .. 30

VG FRESH PAPPARDALLE, WILD MUSHROOMS, SPINACH, GARLIC, PECORINO ROMANO, BLACK PEPPER, GARLIC, WHITE WINE

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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, SHISHITO PEPPERS, GINGER SCALLION OIL, CRISPY GARLIC, TOASTED SESAME SEEDS

FROM THE PIZZA OVEN

hand tossed 10 inch pizza

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 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

DESSERT

for the sweet tooth

PEANUT BUTTER CHOCOLATE CHESS PIE .. 18

VG P CHOCOLATE CORN MEAL CRUST, BELGIAN CHOCOLATE GANACHE, PEANUT BUTTER CHOCOLATE FILLING, WHIPPED CREAM

COOKIE SKILLET 17

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

SPLIT PLATE CHARGE \$5

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