

THE FOOD

LIMELIGHT
SNOWMASS

SALADS & SOUPS

Watermelon Feta Salad — 25

Watermelon, Feta Cheese, Cucumber, Pumpkin Seeds, Lemon Mint Vinaigrette, Balsamic Drizzle

Caesar Salad — 25

Romaine, Croutons, Parmesan, House-made Caesar Dressing

Mandarin Crunch Salad — 27

Romaine, Red Cabbage, Edamame, Carrots, Crispy Peanuts, Mandarin, Peanut Dressing

Roasted Tomato Soup — 16

Goat Cheese, Parsley

Add: Grilled Cheese +7

Salad Add Ons:

Shrimp +19

Chicken +17

SIDES

Focaccia Bread — 6

Caesar or Arugula Salad — 13

Steamed Vegetables — 8

Rice — 7

Asparagus — 11

French Fries — 10

Broccolini — 11

Crudités — 7

In-Room Delivery Available

SHARED PLATES

Brussels Sprouts — 18

Harissa Glaze, Lemon, Bacon Bits

Falafel Plate — 21

Whipped Feta, Hummus, Pita, Crudités

Ceviche* — 24

Red Snapper, Leche De Tigre, Lime, Cilantro, Rice Chips

Quesabirria — 23

Short Rib, Corn Tortilla, Lime, Onion, Cilantro, House-made Salsa

Shrimp Tacos — 26

Corn Tortillas, Harissa Aioli, Slaw, Cilantro, Lime

Golden Burrata — 28

Lightly Fried, Lemon Olive Oil, Pesto, Heirloom Cherry Tomatoes, Arugula, Naan Bread

Blistered Spicy Edamame — 21

Chili Oil, Garlic, Miso, Hint of Citrus



Truffle Fries — 17



Truffle Oil, Parmesan, Parsley

Korean Fried Chicken Lollipops — 25

Duck Fat Confit Drumsticks, Crudités, Ranch Sauce Options: Korean BBQ, Buffalo or BBQ Sauce

Please inquire with your server about making your dish gluten free:

-  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

-  Gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye
-  Dishes that contain peanuts or other nuts for those with nut allergies

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff. 20% gratuity for groups of 6 or more.

This is not a gluten or nut free facility. Cross-contamination may occur.

*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.

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff if you have any food allergies.

MAINS

Double Cheeseburger* — 30

Two Wagyu Patties, American Cheese, Limelight Sauce, Gem Lettuce, Pickles, Sliced Tomato, Onion, Brioche Bun

Add: Nueske's Bacon +3, Caramelized Onion +2, Jalapeños +2

Steak Sandwich* — 36

Grilled Flank Steak, Sourdough, Havarti, Smoked Chimichurri, Crispy Onion

Chicken Katsu Sandwich — 29

Cabbage Slaw, Relish, Sriracha Aioli, Texas Toast

Mushroom Veggie Burger — 29

Lettuce, Tomato, Red Onion, Avocado Aioli

Wagyu Bolognese — 42

Fresh Fettuccine, House-made Bolognese, Parmesan, Parsley, Focaccia Bread

Steak Frites* — 54

Angus Hanger Steak, Chimichurri

Linguini with Clams — 32

White Wine Sauce, Garlic, Parsley, Chili Flakes, Focaccia

Salmon Adobada* — 48

Rice, Seasonal Vegetables, Adobo Sauce

Fish and Chips — 34

Beer-battered Haddock, Tartar Sauce, Malt Vinegar, Lemon

DESSERTS

Warm Chocolate Chip Cookie Skillet — 18

Dubai Chocolate Cake — 19

Guava Cheesecake — 17

Root Beer Float — 14

Sorbet: Rotating Flavors — 10

In-Room Delivery Available

THE PIZZA OVEN

Cheese — 19

Marinara, Mozzarella

Pepperoni — 20

Marinara, Mozzarella, Pepperoni

Margherita — 25

Fresh Mozzarella, Heirloom Tomatoes, Basil, Marinara

Wild Mushroom — 24

Mozzarella, Goat Cheese, Roasted Mushrooms, Caramelized Onions, Fresh Herbs

Fennel Sausage — 25

Mozzarella, Fennel Sausage, Roasted Tomato, Pepperoncini, Caramelized Fennel, Marinara

Prosciutto Crudo — 27

Mozzarella, Arugula, Prosciutto, Parmesan, Marinara

Add: Burrata +5

Diavola — 25

Mozzarella, Pepperoni, Chorizo, Spicy Salami, Pickled Fresno Peppers, Basil, Marinara

Bianca — 24

Ricotta, Spinach, Sun-dried Tomatoes, Peruvian Peppers, Garlic Oil

BBQ — 24

Mozzarella, Chicken, Bacon, Jalapeño, Red Onion, Hot Honey, BBQ Sauce

Gluten Free Cauliflower Crust +3

Vegan Cheese +2

Daniel Roldan, Chef de Cuisine

Eduardo Montoya, Sous Chef

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