



limelight
HOTEL • SNOWMASS



in-room delivery
available

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

WILD MUSHROOM — 19 VG

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

PROSCIUTTO CRUDO — 19

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

MARGHERITA — 17 VG

heirloom tomato, mozzarella, tomato sauce, basil

\$12 CHEESE & PEPPERONI PIZZA FROM 3-6 PM, DAILY DURING HAPPY HOUR

SOUPS & BOWLS

— for starters —

VEGGIE CHILI — 16 VE

scallions, red onions, pita bread
-vegan cheese on request -

TOMATO SOUP — 11 VG

grilled cheese croutons

POWER GREENS — 17 VE GF

spinach, arugula, roasted pepitas, quinoa, garbanzo, cucumbers, carrots
champagne vinaigrette

ARUGULA SALAD — 12 VG GF

parmigiano-reggiano, tomatoes, olive oil, lemon

LIMELIGHT CAESAR SALAD — 16

romaine, croutons, parmigiano-reggiano, caesar vinaigrette

BUDDHA QUINOA BOWL — 17 VE GF

cucumbers, tomatoes, almonds, dried cranberries, carrots
guacamole, romaine, quinoa, arugula, balsamic glaze, ponzu vinaigrette

ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +10 shrimp +12

HAPPY HOUR 3-6 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 —


WARM MARINATED OLIVES — 9  
orange, chili, fennel, breadstick

CAULIFLOWER GRATIN — 15  
cashew cream, cashew crumble

CHEF'S PLATE — 25
chef's selection of two cheeses & two meats,
local preserves, mustard, crusty bread

AJILLO SHRIMP — 17
crispy garlic, harissa, parsley butter, aioli, crispy tortilla chips

EDAMAME GUACAMOLE — 11  
pepitas, aleppo chili, carrots, crispy tortilla chips

BRUSSELS SPROUTS — 14 
maple syrup, balsamic glaze, dried cranberries, bacon

ROASTED EGGPLANT DIP — 11 
pimento cheese, red bell peppers, ricotta, naan bread

TRUFFLE FRIES — 15  
parmesan snow, citrus aioli, ketchup

LARGE PLATES

— for main meal —

LIMELIGHT DOUBLE CHEESEBURGER — 20
local grass fed beef, american cheese, limelight sauce
lettuce, tomato, brioche, french fries
- gluten free bun on request -
add truffle fries +5

WAGYU BOLOGNESE — 25
pappardelle, parmesan snow

MUSHROOM VEGGIE BURGER — 19 
smashed avocado, red onion, citrus aioli, french fries
- gluten free bun on request -
add truffle fries +5


ORGANIC SALMON — 29
quinoa, arugula, red bell peppers, pesto

STEAK FRITES — 36
colorado wagyu sirloin, fries, au poivre sauce

DESSERT

— for the sweet tooth —


WARM CHOCOLATE CHIP
COOKIE SKILLET — 10 
Cast iron baked with vanilla ice cream
chocolate drizzle


COLORADO
PEACH COBBLER — 10 
caramelized peaches
sweetened biscuit vanilla ice cream

S'MORES
CRÈME BRULÉ — 10
chocolate ganache, chocolate cream, marshmallow
graham cracker crust

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

 **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

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.