

# SOUP OF THE DAY — 12

**SOUP & SALADS** 

#### WILD ARUGULA — 10

VG GF

evoo, yuzu lemon, parmigiano reggiano, radish

### APPLE BASIL KALE — 14

VG A

gorgonzola, apple basil dressing, candied pistachio

### **OUINOA BOWL—16**

kale, romaine, sundried tomato, cranberries, bell pepper feta, cucumber, hummus, almonds, balsamic vinaigrette

#### CAESAR — 15

garlic croutons, parmigiano reggiano, caesar dressing, anchovy

ADD ON TO YOUR SALAD:

chicken +8 shrimp +9 salmon+10 steak +12

# **SMALL PLATES**

### WARM OLIVES — 8

garlic & thyme marinated olives, grissini

### TRUFFLE FRIES — 15

truffle, parmigiano reggiano, thyme aoili

### HUMMUS — 11

fried chickpeas, vegetable crudité, flat bread gluten-free bread available upon request

### SPINACH ARTICHOKE DIP —12



parmigiano reggiano, naan bread

### BRUSSEL SPROUTS -10



dried cranberries, bacon, balsamic maple glaze

### MAC N' CHEESE — 11

cavatappi, four cheese

# CAULIFLOWER AU GRATIN —15 GF VE (A) roasted cauliflower, cashew cream





AJILLO SHRIMP — 16

harissa, fried wonton, parsley, aioli

# THE EXCITEMENT IS BUILDING

The Limelight Lounge Aspen final night of dinner service will be Saturday, April 17th

As we count down the final days until our renovation, please ask your server about Daily Food & Beverage Specials



# LARGE PLATES

### LIMELIGHT DOUBLE CHEESEBURGER — 20

american cheese, limelight sauce, lettuce, tomato, fries ADD truffle fries +5

### PAN-SEARED SALMON — 29



butternut squash puree, roasted cauliflower, micro greens

## STEAK AND FRITES — 36



10oz flat iron, bordelaise sauce, fries ADD truffle fries +5

# SHRIMP LINGUINE — 25

cherry heirloom tomatoes, basil, white wine garlic sauce, parmigiano reggiano

ADD ON TO YOUR PASTA:

chicken +8 shrimp +9 salmon+10 steak +12





# FROM THE PIZZA OVEN

— hand tossed 10 inch pizza gluten-free crust | vegan cheese available

### FENNEL SAUSAGE — 18

fennel sausage, roasted fennel, parmigiano reggiano, roasted tomato, pepperoncini mozzarella

### DIAVOLA - 17

pepperoni, chorizo, spicy salami pickled fresno chilies, mozzarella, basil

## PROSCIUTTO CRUDO — 19

prosciutto di parma, parmigiano reggiano baby arugula, mozzarella, truffle oil

### LA JALAPEÑA — 17

house sausage, jalapeño mozzarella, red onion

## MUSHROOM PESTO — 19 🛕 🚾

wild mushroom, roasted tomato crispy garlic, pesto, parmigiano reggiano

### ROSEMARY MARGHERITA — 17

heirloom tomato, mozzarella rosemary, tomato sauce, basil

### THE T.P.G. — 17

mozzarella, roasted tomato nut-free pesto sauce balsamic glaze, crispy garlic

### GREEK-17

kalamata olive, grilled artichoke, mozzarella feta, roasted tomato, thyme, parsley

## **DESSERT**

— for the sweet tooth —

### **ROOT BEER FLOAT — 7**

vanilla bean ice cream

## ICE CREAM — 6

CHOICE: vanilla bean, caramel sea salt ice cream OR raspberry sorbet [VE GF]

# CHOCOLATE CHIP COOKIE BAKE - 10

cast iron baked, caramel sea salt ice cream

# **CHOCOLATE COVERED STRAWBERRIES**

-12

fresh strawberries, bittersweet chocolate

### S'MORES KIT FOR TWO - 10

graham cracker, chocolate bar, marshmallows Enjoy outdoors on one of our patios!

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





賽 vegan dishes that do not contain products that derive from animals 🔻 vig vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



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



A dishes that contain peanuts or other nuts for those with nut allergies