

## SOUPS & SALADS

### Italian Wedding — 21

Meatballs, Acini De Pepe, Baby Spinach, Bone Broth, Parmesan Reggiano, Grilled Focaccia

### Sopa Tarasca — 18

Pinto Beans, Crispy Local Tortillas, Avocado Mousse, Queso Fresco

### Arugula Salad — 20

**VG** **GF** Wild Arugula, Heirloom Tomato, Shaved Red Onion, Roasted Shishito Peppers, Parmesan Reggiano, Lemon Ginger Vinaigrette

### Caesar Salad — 23

**VG** Little Gem, Caesar Dressing, Brioche Crouton, Shaved Parmesan Reggiano, Manchego Crisp

### Winter Salad — 24

**VG** Kale, Radicchio, Brussel Sprout, Frisee, Roasted Sweet Potato, Green Apples, Crumbled Goat Cheese, Dried Cranberries, Candied Pecans, Farro, Buttermilk Apple Dressing

**Add:** Black Angus Flat Iron Steak\* (5 oz) 25 Verlasso Salmon\* (5 oz) 22 Grilled Chicken Breast (6 oz) 18 Sautéed Shrimp\* (8) 18

## SHARED PLATES

### Ajillo Shrimp Tacos\* — 25

**GF** Local Corn Tortillas, Ajillo Garlic Shrimp, Jicama Cabbage Slaw, Jalapeño Aioli, Tobiko, Lime

### Limelight Southern Style Chicken Tenders — 24

House Fresno Hot Sauce, Ranch, KC BBQ, or Honey Mustard, Served with Fries and a Choice of 2 Sauces

### Crispy Polenta & Mushrooms — 25

Hen of the Woods, Oyster Mushrooms, Crispy Polenta, Cabernet Syrup, Pecorino

### Barbacoa Quesadilla — 24

Beef Barbacoa, Asadero, Roasted Jalapeño and Red Onion, Salsa Borracha, Crema

### Truffle Fries — 19

**VG** **GF** Parmigiano Reggiano, Citrus Aioli

### Burrata & Prosciutto — 28

Imported Burrata, Shaved Parma Prosciutto, Arugula Pesto, Blistered Campari Tomato, Balsamic Syrup, Focaccia

### Bravas — 22

Crispy Smashed Fingerling Potatoes, Romesco Sauce, Garlic Aioli, Garlic Chive

### Spinach & Artichoke Dip — 19

**VG** Pita Chips and Focaccia Crostini

### Garlic Knots — 18

Garlic Butter, Marinara Sauce, Parmigiano Reggiano

### Shishito — 19

**VG** **VE** **GF** Miso, Sake, Tamari, Toasted Sesame, Scallion

### Baba Ghanoush — 21

**VG** Fire Roasted Eggplant Dip, Tahini, Lemon, Olive Oil, Grilled Naan Bread, Chili Onion Crunch, Tangerine and Chili Marinated Olives, Crudite

### Charcuterie Board — 32

Chef's Season Selection of Cured Meats and Cheeses with Condiments, Crackers, Grapes, Pickles, Crostini

### Fondue — 42

Spanish Chorizo, Green Apples, Roasted Fingerling Potatoes, Roasted Baby Cauliflower, Roasted Mushrooms, Baguette  
**Add:** Angus Flat Iron Steak 25

## SANDWICHES & MAINS

### Limelight Wagyu Cheeseburger\* ..... 29

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Crisp Green Leaf Lettuce, Tomato, Red Onion, Pickles, Brioche Bun, Fries **Add:** Truffle Fries 8 Nueske Bacon 4

### Mushroom Veggie Burger ..... 26

**VG** Double Veggie Patty, Guacamole, Aji Amarilla Aioli, Crisp Green Leaf Lettuce, Tomato, Shaved Red Onion, Fries  
**Add:** Truffle Fries 8

### Fried Chicken Katsu Sandwich ..... 28

Marinated Chicken Breast, Crispy Panko Fried, Hot Cabbage Slaw, House Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries **Add:** Truffle Fries 8

### Prime Rib Au Jus ..... 34

Shaved Ribeye, Havarti, Sautéed Onions, Au Jus, Horseradish Cream, Baguette **Add:** Truffle Fries 8

### Steak Frites\* ..... 56

**GF** 8oz Premium Black Angus Filet Mignon, Frites, Choice of Confit Garlic Herb Butter or Au Poivre Sauce  
**Add:** Truffle Fries 8 Sautéed Wild Mushrooms & Onions 6

### Colorado Bolognese ..... 40

Fresh Bucatini Pasta, Colorado Wagyu Beef, Pancetta, Parmigiano Reggiano, Crispy Fried Leeks, Fine Herbs, Focaccia

### Verlasso Salmon\* ..... 44

Fennel Pollen, Local Hot Honey Garlic Drizzle, Fingerling Bravas, Romesco Sauce, Roasted Baby Broccoli and Cauliflower

**Add:** Side Arugula or Caesar Salad 9

SPLIT PLATE CHARGE \$5

## FROM THE PIZZA OVEN

<b>Fennel Sausage</b> .....24 House Made Fennel Sausage, Roasted Tomato, Pepperoncini, Marinara, Mozzarella, Parmesan Reggiano	<b>Spinach &amp; Artichoke</b> .....23 VG House Made Spinach and Artichoke Dip, Mozzarella
<b>Diavola</b> .....25 Pepperoni, Spanish Chorizo, Spicy Salami, Pickled Fresno Chilies, Marinara, Mozzarella, Fresh Basil	<b>Bolo &amp; Burrata</b> .....26 Colorado Wagyu Beef & Pancetta Bolo, Imported Burrata, Roasted Tomato, Parmigiano Reggiano
<b>Margherita</b> .....23 VG Fresh Mozzarella, Heirloom Cherry Tomato, Basil, Marinara	<b>Prosciutto Crudo</b> .....26 Shaved Prosciutto, Wild Arugula, Truffle Oil, Marinara, Mozzarella, Parmesan Reggiano
<b>Wild Mushroom &amp; Pesto</b> .....23 VG Basil Pesto, Roasted Wild Mushrooms, Roasted Tomato, Mozzarella, Crispy Garlic, Balsamic Glaze	<b>Smoked Bacon &amp; Pineapple</b> .....25 Nueske Bacon, Sliced Pineapple, Marinara, Mozzarella, Smoked Provolone
<b>Cheese</b> .....19 VG Marinara, Mozzarella	<b>BBQ Chicken</b> .....25 Smoked Chicken, Bentons Bacon Jam, Caramelized Onions, Mozzarella, KC BBQ Sauce
<b>Pepperoni</b> .....20 Pepperoni, Marinara, Mozzarella	ADDITIONAL TOPPINGS 3 PROSCIUTTO 5 GLUTEN FREE CAULIFLOWER CRUST 4

in-room  
delivery  
available

## DESSERTS

<b>Mini Pecan Pies</b> .....18 Dulce De Leche Sauce	<b>House Churned Blackberry Currant Crisp Ice Cream</b> .....13
<b>Cookie Skillet</b> .....17 VG Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce	<b>Sorbet</b> .....10 VE GF Chef's Seasonal Selection
<b>House Churned Brown Butter Ice Cream</b> .....12	<b>Ice Cream</b> .....10 Vanilla Bean or Chocolate

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

Chris Cookson, Chef de Cuisine | Daniel Roldan, Sous Chef | Tom Lynch, Kitchen Supervisor

Proudly serving sustainably-farmed salmon



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\*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.