SOUP, SALADS, SANDWICHES, SMALL PLATES \& SWEETS

BUTTERNUT SQUASH SOUP Squash, Carrots, Onion \& Celery/Chives \& Quinoa Crackers ~ V/4/6 BABY GREENS SALAD Baby Romaine, Mixed Heritage Greens/Candied Walnuts Dressings: Whole Grain Mustard Vinaigrette/Citrus Vinaigrette/Balsamic \& EVOO ~gf/V/10
A BIG SALAD Baby Romaine, Mixed Greens \& Butter Head Lettuce, Pickled Cherry Tomatoes, Red Onions, Candied Walnuts, Cucumbers, Scallions, Apple \& Dried Fruit Dressings: Whole Grain Mustard Vinaigrette/Honey \& Citrus Vinaigrette/Balsamic \& EVOO ~ gf/V/14
HOT MEATBALL SANDWICH Toasted Soft Roll/House Mayo/Beef Meatballs/Tomato Sauce/ Arugula/Provolone ~\$15
DUCK CONFIT BAHN MI SANDWICH Toasted Hoagie/Duck Leg/Pâté Mousse/Cucumbers/
Pickled Red Onion, Carrot \& Radish/Mayo/Butter Lettuce/Cilantro/Lime ~ $\mathbf{1 2}$ (Or, gf Lettuce Wrap)
HOT PASTRAMI River Bear Pastrami/Soft Roll/Muenster Cheese/Whole Grain Mustard/Chipotle Mayo/ House Pickles ~ 12
B.L.T. Bacon/Butter Lettuce/Heirloom Tomato/Multi-Grain Toast/House Mayonnaise ~15 With Smashed Avocado ~ Add 2
OPEN-FACED SMOKED TROUT SANDWICH Applewood-Smoked Trout Spread/House-Made Multi-Grain Toast/Cucumbers, Cherry Tomatoes, Pickled Red Onions, EVOO \& Fried Capers/ Greens, Apple \& Red Onion Salad/Honey Citrus Vinaigrette ~ 13
TUNA TARTINE Albacore Tuna Salad (shallots, cornichons, capers, parsley, chives, lemon juice, housemayo)/Bibb Lettuce, Hard-Cooked Egg, Radish, Olives, Chives/House-Made Multi-Grain Wheat Toast/Aioli/Sea Salt, Cracked Black Pepper \& Olive Oil ~ 14 (Or, gf Lettuce Wrap)
LATKES \& SMOKED SALMON Applewood Smoked Atlantic Salmon, English Cucumber, Greek Yoghurt, Dill, Red Onion, Fried Capers, Cherry Tomatoes \& Scallions/Greens, Apple \& Red Onion Salad/Honey Citrus Vinaigrette $\sim$ gf/15
MEATBALLS \& SAUCE Beef \& Pork Meatballs/Marinara Sauce/Pecorino-Romano, Arugula \& Baguette Croutons ~ 9
THREE-CHEESE PANINI Gruyere, Aged Cheddar \& Parmigiano-Reggiano/Ten-Grain Bread/ Mayo/Greens, Apple \& Red Onion Salad/Honey Citrus Vinaigrette ~V/12 With Avocado ~Add 2 * With Bacon ~ Add 3
ARTICHOKE \& RED PEPPER PANINI Ciabatta/Grilled Marinated Artichokes/Roasted Red Peppers/Tapanade/Toasted Pistachio Cream Cheese/Greens, Apple \& Red Onion Salad/Honey Citrus Vinaigrette $\sim 12$
CUBANO PANINI Slow-Roasted Mojo Verde-Marinated Pork Shoulder, City Ham, Muenster Cheese, Pickles \& Dijon/Greens, Apple \& Red Onion Salad/Honey Citrus Vinaigrette/Jalapenos ~14

## SORBETS

MANGO LASSI Mango Puree, Milk, Yoghurt, Cream \& Rose Water/Served over Ice ~6
HOUSE-MADE VANILLA OR TOASTED COCOA ICE CREAM ~ 1/scoop
ORANGE OLIVE OIL CAKE Local Honey/Olive Oil Whipped Cream ~ $\mathbf{7}$
KEY LIME CRUNCH Lime Curd/Granola, Peanut \& Browned Butter Crunch/Whipped Cream ~ $\mathbf{8}$
PEANUT BUTTER TRUFFLE \& CHOCOLATE TART Tart/PB Truffle/Chocolate Ganache/
Dulce de Leche/Malted Peanuts ~ 10
STELLA'S Grill \& PICNIC-TO-GO coming in Summer 2021...
*Raw, undercooked meats, poultry, seafood, eggs $\boldsymbol{\&}$ unpasteurized milk may increase risks of foodborne illness.
Welcome to STELLA'S PLACE!Stella Miller came to Estes Park from Pennsylvania in 1912, two days after the sinking of the Titanic. She built the Prospect Inn (this building) in 1915 and it was billed as 'the place to stay in Estes Park'; hence the name STELLA'S PLACE. We make our soup and sides from scratch, build our sandwiches and salads with premium ingredients to order and our snacks and desserts are inspired by our sister restaurant, SEASONED ~ An American Bistro (next door, through the French doors...). Enjoy a glass of wine, a beer or a cocktail on the patio, or indoors, while we prepare your orders. Thank you!

