

A SEASONED Dinner Menu



Snacks

- Spiced Cashews** Cinnamon, Cumin & Smoked Paprika ~ gf/V/\$8
Cheese Puffs Aged Cheddar/Butter/Cream/Eggs/Manioc ~ gf/V/\$7
Pickled Jalapeños Chilies/Shallots/Oregano/House Pickling ~ gf/V/\$6
Citrus-Marinated Olives Black & Green Olives/Orange/EVOO ~ gf/V/\$7
Marcona Almonds Roasted 'Queen of Almonds'/EVOO/Sea Salt ~ gf/V/\$8

Small Plates

- House Salad** EP Green's Baby Romaine & Butter Lettuces/Cucumber/Blueberries/Bravo Radish/
Cornbread Croutons/Parsley & Chives/Mustard Vinaigrette ~ V/\$12
Corn Soup Corn Puree/Corn Stock/Cream/Cornbread Croutons/Chipotle Chile Oil/Chives ~ gf/V/\$6/\$8
Pork & Beef Meatballs San Marzano Tomato Sauce/Croutons/Pecorino-Romano/Parsley ~ V/\$14
Citrus Salad Grapefruit & Navel Oranges/Avocado/Green Apple/Red Onion/Pickled Radicchio/
Shaved Fennel/Candied Walnuts/Chives/Honey & Citrus Vinaigrette ~ gf/V/\$13
Appetizer Scallops* Wild Caught Atlantic Scallops/Kombu Butter/Oyster Mayo/Bacon, Sofrito,
Corn & Celery Risotto/Lovage/Tomatoes & Basil/Balsamic & Tomato Water Vinaigrette/Sorrel/
Berries ~ gf/\$34
Chick Pea Fries Tartar Sauce, Chipotle Ketchup, Curried Mayo ~ gf/V/\$11
Rainbow Trout Spread Applewood Smoked Trout/Toasted Baguette/Fried Capers/Olive Oil/
Cucumber ~ \$16

Bistro Plates

- Pan-Seared Scallops*** Wild Caught Atlantic Scallops/Kombu Butter/Oyster Mayo/Bacon, Sofrito,
Corn & Celery Risotto/Lovage/Tomatoes & Basil/Balsamic & Tomato Water Vinaigrette/Sorrel/
Berries ~ gf/\$49
Suggested Wine Pairing: Domaine Haut Baigneaux, **Chenin Blanc**, Touraine, FR, 2019

- 45-Day, Dry-Aged, 22 oz., Bone-in, Black Angus Rib-Eye Steak*** Colorado Beef/Asparagus/
Black Garlic-Stewed Mushrooms/Whipped Potatoes/Rosemary & Sage Butter/EVOO & Sea
Salt/Charred Lemon ~ gf/\$69
Suggested Wine Pairing: DiamAndes, **Malbec**, Unco Valley, Argentina, 2015.

- Buffaloburgerloaf** American Bison Meatloaf/Potato Cake/New Mexican Hatch Chilies/
Warm Goat Cheese/Tomato/Sunny Side-Up Egg/Fried Onion Rings/Pickled Jalapeños/
Farm Greens, Apple & Red Onion Salad/Citrus Vinaigrette ~ \$36
Suggested Wine Pairing: Presqu'île, **Syrah**, Santa Barbara, California, 2018

- The Three Sisters** Heirloom Beans, Butternut Squash, Grilled Corn & Scallion Succotash/
Green Onion, Quinoa & Corn Fritters/Acorn Squash/Greens, Red Onion & Apple Salad/
Citrus Vinaigrette/Toasted Pepitas/Chipotle Chile Oil ~ gf/V/\$24
Suggested Wine Pairing: Abbazia Di Novacella, **Kerner**, Alto Adige, IT, 2019

- Shrimp & Pig 'Surf & Turf'** Pacific Tiger Shrimp & Braised Mojo Verde Pork Shoulder/Lime &
Achiote Butter/Grits/Charred Poblano & Pepper Piquant Sauce/Chipotle Chile Oil/Parsley &
Grilled Green Onion ~ \$41
Suggested Wine Pairing: I Brand, Le P'tit Paysan, **Red Blend**, Central Coast, 2018.

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness.
Items may be served raw or undercooked.*

***SEASONED ~ An American Bistro is a TripAdvisor 2020 Traveler's Choice &
LuxLife Magazine's 2021 Best Upscale Dining Bistro in Colorado***

***'Savoreez' Frozen Cheese Puffs are now in local grocery stores!
Country Market in Estes Park Mister B's in Denver
St. Vrain Deli in Lyons Lucky's Market in Boulder & Ft. Collins
Fort Collins Food Co-Op/Mountain Avenue Market***

***SUNDAY BRUNCH! 10:00am - 2:00pm.
Make your reservation on Resy or, call us @ 970.586.9000
Menu @ www.seasonedbistro.com***

***SEASONED wishes to thank our partners at Croft Family Farm,
Rock Cut Brewery, Lumpy Ridge Brewing Company, EP Greens,
Rock Crop Farm, Shamrock Foods Company, Aspen Moon Farms and
the Estes Park Farmer's Market.***

***A special thanks to Images of RMNP for the photographs of
Rocky Mountain National Park that adorn our north wall...***

***Don't forget to try our sister restaurant, STELLA'S PLACE, for lunch.
Right next door!
970.5861889
www.stellasestepark.com***

