

SALADS

- Grilled Asian Chicken** – mixed greens, snow peas, baby corn, peanuts, cilantro, cukes, peanut vinaigrette 10.95
- Grilled Southwest Chicken** – greens, avocado, jicama, tomato, corn & black bean salsa, queso, pepitas, cilantro, blue corn tortilla strips 10.95
- Sun Dried Tomato Chicken Salad** -chopped romaine hearts, croutons, tomato, cukes, olives, capers, shaved parmesan 10.50
- Portobello & White Bean** – tomatoes, grilled sweet onion, artichoke hearts, pecorino romano w/ smoked tomato vinaigrette 10.50
- Smoked Turkey with Tortellini** – mixed greens, bacon, avocado, tomatoes, cukes, corn, three cheese Italian vinaigrette 10.50
- Salmon** – green, fingerling potatoes, golden beets, white bean salad, feta, pepitas, capers, cumin citronetts 12.95
- Hanger Steak** – greens, fingerling potato, tomato, kalamata olives, blue cheese, artichoke heart, balsamic vinaigrette 11.95

MEXICAN

Served with Southwest corn succotash & black beans

- Tacos** – *Choice of Two:* Carne Asada, Orange-Chili Chicken, Beer Battered Fish, or Grilled Veggie & Guacamole – 10.50
- Fajitas** – Chicken or Steak with flour or corn tortillas, guacamole & two salsas – 11.50
- Enchiladas** – Beef, Chicken, Veggie, or Cheese – one 8.95 two 10.50 three 11.95

Stella Dinner

after 5:00 pm

APPETIZERS

- Samurai Sliders** with wonton salad – 9.50
- Korean Chicken Tacos** with kimchee greens – 9.50
- Warm Parmesan-Artichoke Dip** with herb oil garlic crostini – 8.95
- House Green Salad** with citronette, shaved parmesan and cracked pepper – 6.50
- Crispy Duck Rolls** with spicy plum, mint chimichurri and roasted pepper dipping sauces – 8.50
- Chicken Quesadilla** with jack, red chile sauce, spring greens, cilantro cream and corn salsa – 6.95
- Local Goat Cheese-Mint Pesto Timbale** with honey and garlic toasted Crumb Bros. baguette – 6.95
- Balsamic Marinated NY Strip Skewers** * with roasted pepper coulis and pesto drizzle – 8.50
- Bacon Wrapped Jalapeno Shrimp** with sweet bbq glaze and fennel slaw – 9.95
- Crab & Corn Cakes** with green chile salsa & jalapeño remoulade – 9.50

ENTRÉES

- Plank Roasted Salmon** * with fennel rub, stone fruit salsa, quinoa & greens – 16.95
- Cornmeal Crusted Catfish** with black eyed pea relish and creole shrimp-cornbread pudding – 15.95
- Herb Roasted Chicken** with rustic tomato sauce hand cut pappardelle and shaved romano – 15.95
- Prawns & Pancetta** with house made roasted pepper fettuccine and lemon-garlic sauce – 16.95
- Garlic Rubbed New York Steak** * with vinegar peppers, demi and yukon gold mash – 19.95
- House Smoked Pork Loin Chop** * with pear-apple chutney and potato roulade – 15.95

We change our entrées seasonally. Please ask about our current specials!

Desserts – 5.95

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| Chocolate Decadence | Cheesecake |
| Bourbon Pecan Pie | Daily Specials |
| House Made Gelato | Ala Mode - \$2.00 |

**Thoroughly cooking foods of animal origin such as beef, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Consult your physician or public official for further information*