

Salads – 9.50

Grilled Asian Chicken – mixed greens, snow peas, baby corn, peanuts, cilantro, cukes, peanut vinaigrette

Grilled Southwest Chicken – greens, avocado, jicama, tomato, corn & black bean salsa, queso, pepitas, cilantro, blue corn tortilla strips

Caesar – sun dried tomato chicken salad, chopped romaine hearts, croutons, tomato, cukes, olives, capers, shaved parmesan

Portobello & White Bean – tomatoes, grilled sweet onion, artichoke hearts, pecorino romano w/ smoked tomato vinaigrette

Smoked Turkey with Tortellini – mixed greens, bacon, avocado, tomatoes, cukes, corn, three cheese Italian vinaigrette

Red Trout* – mixed greens, asparagus, shaved fennel-sundried tomato slaw, roasted potatoes w/cumin citronette – 11.50

MEXICAN

Served with Southwest corn succotash & black beans

Tacos – *Choice of Two:* Carne Asada, Orange-Chili Chicken, Beer Battered Fish, or Grilled Veggie & Guacamole – 9.50

Fajitas – Chicken or Steak with flour or corn tortillas, guacamole & two salsas – 10.50

Enchiladas – Beef, Chicken, Veggie, or Cheese – one 7.95 – two 8.95 – three 9.95

Stella Dinner

Orders available after 5:00 pm

APPETIZERS

House Green Salad with citronette, shaved parmesan and cracked pepper – 5.00

Mesclun Salad with pomegranate, local goat cheese, red grapes and candied pecans and balsamic – 7.00

Warm Artichoke Dip with herb oil drizzle and garlic toasted Crumb Bros. Baguette – 8.00

Bruschetta with grilled eggplant caponata, basil-tomato salsa and fresh mozzarella – 6.00

Crispy Duck Rolls with spicy plum, mint chimichurri & roasted pepper-dipping sauces – 8.00

Chicken Quesadilla with jack, red chile sauce, spring greens, cilantro cream and corn salsa – 6.00

Spicy Shrimp Tostada with pico de gallo, queso fresco, romaine, black beans and cilantro crème – 9.50

Local Goat Cheese-Mint Pesto Timbale with honey and garlic toasted Crumb Bros. baguette – 6.00

Balsamic Marinated NY Strip Skewers* with roasted pepper coulis and pesto drizzle – 8.00

Bacon Wrapped Jalapeno Shrimp with sweet bbq glaze and fennel slaw – 9.50

Crab & Corn Cakes with green chile salsa & jalapeño remoulade – 9.00

ENTRÉES

Morgan Valley Lamb Osso Bucco with mint gremolata, lamb jus and roasted pepper risotto – 18.00

Garlic Rubbed New York Steak* with vinegar peppers, demi and yukon gold mash – 19.00

Crispy Game Hen with roasted garlic-basil demi-glace and potato-parsnip galette – 18.00

Half Duck Two Ways* with citrus gastrique, plum sauce and coconut curry lentils – 18.00

Plank Roasted Wild Salmon* with gold beet-leek relish and roasted shrimp bisque – 18.00

Naturally Raised Pork Sirloin Chop* with pear-apple chutney and potato roulade – 16.00

Spicy Cornmeal Crusted Catfish with charred tomatillo relish and creole cornbread pudding – 16.00

Prawns & Pancetta with handmade roasted pepper fettuccine and citrus-herb sauce – 17.00

Roasted Rosemary Chicken with handmade fettuccine and wild mushroom-pecorino cream – 16.00

Morgan Valley Lamb Tacos with minted salsa, guacamole, black beans, chips and succotash – 10.95

Desserts – 5.00

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*

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