



## 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

**Roasted Pepper, Mint Pesto & Goat Cheese Timbale** with honey and grilled ciabata – 6.00

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

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

**Crab & Corn Cakes** with green chile salsa & jalapeno remoulade – 7.00

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

**Fried Calamari** with red chile aioli and cucumber salsa – 8.00

**Balsamic Marinated Rib Eye Skewers\*** with roasted pepper coulis and pesto drizzle – 8.00

### ENTRÉES

**Morgan Valley Lamb Shank** with herb lamb reduction and butternut risotto – 18.00

**Herb Seared New York Steak\*** with roasted garlic demi-glace and Yukon gold mash – 19.00

**Pan Roasted Duck Breast\*** with pomegranate glaze and cornbread pudding – 17.00

**Coriander Crusted Wild Salmon\*** with pepita-mint pesto and roast corn bisque – 18.00

**Grilled Pork Sirloin Chop\*** with pear-apple chutney and potato roulade – 16.00

**Stuffed Game Hen** with basil demi-glace and crispy potato cake – 18.00

**Prawns & Pancetta** with house made red pepper fettuccine, basil cream and seasonal vegetables – 17.00

**Garlic Roasted Chicken** with caponata and hand made fettuccine – 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.**