

4291 South 900 East Salt Lake City, Utah (801) 288-0051

Hours: M - TH 11:30 am - 9:00 pm F - S 11:30 am - 10:00 pm Closed Sunday

SANDWICHES

Served with house pasta salad, fresh fruit or green salad or... For an additional \$1.50, you may substitute the above for french onion soup, half daily pasta salad or soup of the day.

Charbroiled Sandwiches

Sante Fe – chicken breast, poblano pepper, pepper jack, grilled sweet onions, chipotle mayo, lettuce, tomato 9.95

Portobello – portobello mushroom, roasted red bell pepper, grilled sweet onion, mozzarella, roasted garlic mayo, lettuce, tomato 9.95

Chicken breast & Prosciutto - mozzarella, roasted red bell pepper, basil mayo, lettuce, tomato 9.95

Barbeque Chicken – house barbeque sauce, sharp cheddar, lettuce, tomato 9.75

Open Face Hanger Steak Sandwich* – mushroom demi glace, blue cheese, basil mayo, on baguette 11.50

Burgers*

Spicy Italian - ground beef & sausage, arugula, blue cheese, grilled sweet onion, garlic mayo 9.95

Mexi Burger – pepper jack, guacamole, chipotle mayo, lettuce, tomato 9.95

Veggie – black bean cake, pepper jack, poblano peppers, chipotle mayo, lettuce, tomato 9.75

Bacon & Swiss – roasted garlic mayo, lettuce, tomato 9.95

Grilled Sandwiches

Italian Dip on Baguette - sliced beef, grilled red bell peppers & sweet onion, mozzarella, spicy balsamic & roasted pepper au jus 10.50

Reuben on Rye – corn beef, swiss, kraut, 1000 island 10.50

Smoked Turkey on Whole Wheat – swiss, dried cranberry-fennel relish, lettuce 9.95

Korean Style Hanger Steak* – asian slaw, bsil-chipotle mayo on baguette 11.50

Cold Sandwiches – full 9.75, half 8.50

Pub Club Veggie – swiss, avocado, sprouts & tomato

Turkey and Avocado Rare Roast Beef and Swiss*

SOUPS & SALADS

Daily Pasta Salads – 10.50 Wednesday 11.50

Monday - Six Vegetable w/ Parmesan Wednesday - Shrimp & Artichoke Heart Friday - Prosciutto & Mozzarella

Tuesday - Szechuan Chicken Thursday - Chicken Niçoise Saturday - Feta Cheese, Spinach & Ham

Soups - 5.50

French Onion Soup Soups of the Day

Combinations

Soup & Side Salad - 7.95 Soup & Half Daily Pasta Salad - 9.50

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

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 bbg 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

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