



Hors d'oeuvres

French Onion soup...10

Escargots persillade...escargots served in the shell with garlic and parsley butter...9

Crab Cakes with a tomato, basil, caper and balsamic relish...13

Oak grilled artichoke with roasted garlic aioli...9

Mussels in white wine, braised leeks, shallots and cream sauce...12

Céleri rémoulade aux crevettes...celery root julienne, bay shrimp and rémoulade...8



Assiette de Fromage

a selection of three French cheese with accompaniments...15

Fourme D'Ambert...rich, assertive raw cow's milk blue

Buche Rondin...semi-aged goat's milk cheese

Pont L'Eveque...brushed-rind cheese from the Normandy region



Salades

Grilled chopped salad with grilled zucchini, corn, radicchio, tomato, avocado & green onions with mixed greens & a lemon-mustard vinaigrette...12

Grilled chopped salad with grilled chicken...14

Grilled chopped salad with grilled shrimp...17

Niçoise salad...with grilled Ahi tuna, red onion, potatoes, green beans, tomato, olives, hard boiled egg & capers over baby greens with a shallot vinaigrette...16

Stella's Caesar salad...11

Stella's Chicken Caesar salad...14

Cobb salad... tossed marinated grilled chicken, hard-boiled egg, bacon, tomato, avocado, grilled green onions, crumbled blue cheese and a shallot Dijon vinaigrette...13

Endive & apple salad with bacon, blue cheese, toasted pecans and honey mustard vinaigrette...12

Chicken salad with diced red apples, celery, golden raisins, mayonnaise and chopped pecans over mixed greens with a honey mustard vinaigrette...13

Crab & bay shrimp salad with scallions, celery, avocado, cherry tomatoes and mayonnaise over butter lettuce with a red onion dressing...14





Sandwiches

Sandwiches are served with a choice of French fries, sweet potato fries or mixed greens

Croque Monsieur...toasted Black Forest ham and cheese sandwich on Brioche and Mornay sauce...13

Croque Madame...toasted Black Forest ham and cheese sandwich on Brioche and Mornay sauce topped with a sunny side up egg...14

Stella's grilled salmon club sandwich on rustic white bread with Canadian bacon, avocado, tomato and a lemon horseradish aioli...15

Crab & bay shrimp melt ...with scallions, celery, mayonnaise, melted double cream Gouda on rustic sourdough, with French fries...14



Plats Principaux

Noix de St Jacques...pan seared scallops with a wild mushroom purée, Le Puy green lentils and a white truffle essence...18

Filet Oscar...roasted Filet Mignon, Blue crab, asparagus, country mashed potatoes and Béarnaise sauce...23

Crab Cakes...trio of crab cakes, tomato basil caper and balsamic relish and French fries...18

Poulet Cordon Bleu...Panko crusted chicken breast stuffed with Swiss cheese and Black Forest ham, fresh julienne vegetables lightly sautéed in olive oil and country mashed potatoes...15

Steak Frites...pan seared beef top sirloin, shallot Bordelaise, Maitre d'hôtel butter & French fries...19

Quiche Lorraine with butter lettuce and a red onion vinaigrette...12

Omelette au Gruyère et fines herbes...Gruyère and fresh herbs omelette with French fries...12

Filet de Saumon Amandine...pan seared salmon with green beans, roasted almonds, roasted potatoes and a brown butter sauce...17

Moules frites...mussels in white wine, braised leeks, shallots and cream sauce with French fries and mayonnaise...18

