



Stella Blu

Appetizers

- Ahi Tuna Tostada Chopped tuna, tomatoes, avocado, jalapeno, cilantro & lime wasabi mayo layered between crispy tortillas & served on a spring mix ~ \$14
- Crispy Calamari drizzled with aged balsamic vinegar ~ \$10
- Prince Edward Island Herb Scented Mussels steamed in a lemon broth of rosemary, oregano & thyme with chopped tomato ~ \$12
- Antipasto Italian tuna, marinated eggplant, roasted red peppers, sharp provolone, long hots, artichoke hearts, chopped iceberg, lemon olive oil ~ \$12
- Fried Artichoke Hearts with a balsamic mayonnaise ~ \$9
- Cheese Steak Quesadilla cheddar cheese, corn, tomato salsa, and sour cream ~ \$8.50
- Stella Blu Fries with parmesan cheese, jalapenos, old bay seasoning ~ \$4
- Basket of Homemade old bay chips ~ \$4
- Sweet Potato Fries - \$4
- Onion Rings - \$4

Sc Soups

- Escarole white bean ~ \$7
- Tomato Bisque topped with a cheese crouton & pesto oil ~ \$7

Salads

- Chopped Salad ~ Romaine lettuce with turkey, avocado, tomatoes, goat cheese, red onion, hardboiled egg, bacon, honey mustard vinaigrette ~ \$10
- Apple Salad ~ Baby spinach, spiced pecans, dried cranberries, honey mustard vinaigrette ~ \$10 with grilled chicken - \$12 with grilled shrimp - \$14
- House Salad ~ Romaine & Iceberg lettuce, tomatoes, cucumbers, carrots, chick peas, house made croutons, red wine vinaigrette ~ \$7 ~ with grilled chicken ~ \$10 with grilled shrimp ~ \$12
- Baby Arugula ~ With manchego cheese, spicy cashews, and goat cheese ~ \$9
- Iceberg Wedge ~ With crumbled Danish bleu cheese, spiced pecans, grilled Bermuda onion, applewood smoked bacon ~ \$10
- Greek Salad ~ Romaine, iceberg, feta cheese, sliced black olives, red onions, tomatoes, cucumbers, carrots, chick peas, house made croutons, red wine vinaigrette ~ \$8 ~ with grilled chicken ~ \$12 with grilled shrimp - \$14
- Caesar ~ Romaine, house made Caesar dressing and croutons, shaved parmesan cheese ~ \$8 with grilled chicken ~ \$11 with grilled shrimp ~ \$13
- Roasted Beet Salad ~ On top of a thin layer of prosciutto di parma, crumbled goat cheese, chile dusted pepitas, extra virgin olive oil ~ \$10
- Grilled Hearts of Romaine ~ Caramelized apples, blue cheese, hazelnuts, champagne vinaigrette dressing ~ \$10 ~ with grilled chicken ~ \$12 ~ with grilled shrimp ~ \$14

Wraps

- (Choice of flour or whole wheat, accompanied by french fries)
- Buffalo Chicken ~ Linda's chicken cutlet, buffalo sauce, romaine lettuce, tomatoes, and bleu cheese dressing ~ \$8
- Turkey BLT ~ Boar's Head turkey, crispy bacon, romaine lettuce, tomatoes, and mayo ~ \$8
- Chicken Caesar ~ Grilled chicken, romaine lettuce, parmesan cheese, and Caesar dressing ~ \$8
- Roast Beef ~ Onion rings, provolone cheese, chipotle ranch dressing ~ \$9
- Tuna Nicoise ~ Swiss cheese, romaine lettuce, tomatoes, avocado, nicoise olives ~ \$9
- Chicken Santa Fe ~ Chicken cutlet, roasted red peppers, romaine lettuce, bacon, mozzarella cheese, chipotle ranch dressing ~ \$9
- Veggie ~ Fresh spinach, avocado, shredded carrots, cucumbers, chick peas, goat cheese in a honey mustard vinaigrette ~ \$9
- Chicken Cordon Bleu ~ Chicken Cutlet, ham, swiss cheese, romaine lettuce, tomatoes, honey mustard dressing ~ \$9

Flatbreads

Fresh Tomato (10") fresh chunky tomatoes, four cheese blend - \$9

Goat Cheese and Arugula (10") four cheese blend, goat cheese, prosciutto di parma, oven dried tomatoes, lemon dressed arugula, shaved parmesan - \$14

Wild Mushroom Sautéed mushrooms, four cheese blend & basil pesto ~ \$14

Sandwiches

(Served on a hoagie roll, accompanied by french fries)

Frank the Bartender ~ Chicken cutlet, prosciutto di parma, sharp provolone, roasted red peppers, broccoli rabe, long hots ~ \$11

Rodeo Chicken ~ Chicken cutlet, onion rings, honey espresso bbq sauce, cheddar cheese ~ \$9

Mama Mary's Meatball ~ House made meatballs, house made marinara sauce, provolone cheese ~ \$9

Angie ~ Turkey, prosciutto di parma, sautéed spinach, roasted red peppers, provolone & mozzarella ~ \$9.50

Marianne ~ Italian style tuna salad, artichoke hearts, mild provolone cheese ~ \$10

Angry Italian ~ Prosciutto di parma, sopressata, sharp provolone, cherry peppers, sautéed spinach, provolone ~ \$10

Bella Luna ~ Sautéed chicken, chopped cherry peppers, shitake mushrooms, tomatoes, provolone cheese ~ \$8.50

Linda's Chicken Cutlet

Full Mooned ~ Broccoli rabe, sharp provolone ~ \$9.50

Parmesano ~ House made marinara, cheese blend ~ \$8.50

Americano ~ American cheese, mayo, lettuce, tomato ~ \$8.50

Pepper and Egg ~ Scrambled eggs, roasted red peppers ~ \$8 ~ With provolone cheese \$8.50

Pasta

Signature Lobster "Mac & Cheese" ~ Maine Lobster, asiago, parmesan & goat cheese ~ \$20

Potato Gnocchi ~ With sweet Italian sausage, mushrooms, tomatoes & peas in a sage white wine, butter sauce topped with shaved reggiano parmigiano cheese ~ \$20

Mama Mary's Meatballs & Spaghetti House made meatballs with a combination of veal, pork & beef in our homemade marinara sauce ~ \$12

Penne Vodka ~ Red onions, prosciutto, garlic, vodka blush sauce ~ \$16

Angel Hair Pasta ~ Jumbo lump crab meat, asparagus, chopped tomato, garlic olive oil, lemon ~ \$22

Wild Mushroom Ravioli (4) ~ Walnut cream sauce, pecorino romano cheese ~ \$16

Large Plates

Salmon In a lemon cream sauce with sautéed escarole, topped with crispy artichokes ~ \$22

Mini Beef Filet (3oz) ~ Pistachio risotto, grape tomato salad, aged balsamic vinegar drizzle ~ \$15

Chicken Marianne ~ Sautéed chicken breast, artichoke hearts, mushrooms, chopped tomatoes, white wine sauce ~ \$16

Grilled Chicken Breast ~ Char-grilled medley of wild mushrooms, lemon, tomato & asparagus ~ \$16

Tomato Caprese Risotto ~ Arborio rice cooked with grape tomatoes, fresh mozzarella & basil pesto finished with a drizzle of reduced balsamic ~ \$18

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