

# STELLA BLEU BISTRO

## Mid – Day Menu

2pm – 4pm

### SALADS

#### Caesar

romaine, house made caesar dressing, garlic croutons, shaved parmesan

sm 10

lg 13

#### Picasso Moon

cello spin, black pepper candied cashews, crème de brie, cabernet vinaigrette

sm 10

lg 13

\*contains nuts

. . . add grilled or blackened chicken 8, or shrimp 9 or salmon\* 12

### APPETIZERS

#### Spicy Garlic Bay Scallops

19

panko crusted, house bleu cheese & spicy garlic dips, carrot sticks

#### Roasted Cashew Hummus

13

chickpea & sesame puree, house tapenade, feta, griddled pita, olive oil finish

\*contains sesame & nuts

#### Bologna Sliders

15

white american, pepper onion relish, hot honey dijonnaise, toasted brioche rolls

#### Dirty Bread

16

local Italian sausage, garlic oil, pepper relish, parmesan, fried banana peppers, grated romano, griddled flatbread

#### Stella Frites

13

house cut fries, parmesan garlic mornay, diced tomatoes, crispy bacon, bleu cheese crumbles, balsamic reduction, scallions

#### Smoked Salmon Dip

16

apple & pecan smoked, sweet chili glaze, wasabi wonton crisps

\*contains sesame

### SANDWICHES

#### Stella's Grilled Cheese

15

white and yellow cheddar, provolone, mozzarella, parmesan panko crusted sourdough, served with our tomato bisque

#### The Diner Burger\*

17

ground ribeye & beef tenderloin, dijon worcestershire crust, white american, grilled onions, roasted garlic mayo, butter brioche bun, served with kettle chips

Full Bar Available, along with Coca Cola Products, Fresh Brewed Iced Tea, Coffee and Lemonade

*\*please inform your server of any food allergies or restrictions;\**

*\*consuming raw or undercooked food may be hazardous to your health\**

*parties of 6 or more are subject to a 20% auto gratuity*

# Stella Bleu Lunch

11a to 2p

## SALADS

### Caesar

romaine, house made caesar dressing, garlic croutons, shaved parmesan

sm 10

lg 13

### Picasso Moon

cello spinach, black pepper candied cashews, crème de brie, cabernet vinaigrette

\*contains nuts

sm 10

lg 13

. . . add grilled or blackened chicken **8**, shrimp **9** or salmon\* **12**

### Stella's Grilled Cheese

15

white and yellow cheddar, provolone, mozzarella, parmesan panko crusted sourdough, served with our tomato bisque

### Crispy Cashew Chicken

17

broccoli, bell peppers, onion, water chestnuts, savory brown sauce, black pepper candied cashews, basmati rice, scallions

\*contains sesame & nuts

### Fish & Fries

16

ale battered cod, sweet pickle tartar, fresh cut fries, malt vinegar reduction

## SANDWICHES

served with kettle chips, OR you can upgrade your side to one of the following for **2.00** :

fresh cut fries, cup of soup, or house salad (buttermilk ranch, bleu cheese, garlic vinaigrette, honey balsamic)

### The Diner Burger\*

17

ground ribeye and beef tenderloin, dijon worcestershire crust, white american, grilled onions, roasted garlic mayo, local butter brioche bun

### Reuben & Cerise

16

choice of corned beef or smoked turkey, caramelized kraut, aged swiss, russian dressing, marbled rye

### Bodega

16

candied bacon, fried egg, white american, red eye aioli, toasted croissant

### Fried Bologna

16

local made, white american, banana pepper relish, hot honey dijonaise, toasted brioche bun

## PASTAS

served with a house salad, OR upgrade to a side caesar or spinach for **3.00**

### San Francisco Garlic Noodles

19

shrimp, broccoli, tomatoes, linguine, parmesan, house garlic sauce, scallions, french bread

### Fire on the Mountain (Vegan)

15

fire roasted bell peppers, onions & broccoli, water chestnuts, peanut sauce, basmati rice, sea salt peanuts, griddled pita, gochujang oil, scallions

\*contains sesame & nuts

. . . add grilled or blackened chicken **8**, shrimp **9**, or salmon\* **12**

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## APPETIZERS

<b>Bologna Sliders</b>	<b>15</b>
local made, white American, pepper onion relish, hot honey dijonnaise, brioche buns	
<b>Roasted Cashew Hummus</b>	<b>13</b>
chickpea & sesame puree, house tapenade, feta, griddled pita	
*contains sesame & nuts	
<b>Spicy Garlic Bay Scallops</b>	<b>19</b>
panko crusted, house bleu cheese & spicy garlic dip, carrot sticks	
<b>Stella Frites</b>	<b>13</b>
house cut fries, parmesan garlic mornay, diced tomato, crispy bacon, gorgonzola crumbles, balsamic reduction	
<b>Chips &amp; Dip</b>	<b>7</b>
kettle cooked chips, house candied bacon dip	
<b>Dirty Bread</b>	<b>16</b>
local italian sausage, garlic oil, house pepper relish, parmesan, fried banana peppers, grated romano, griddled flatbread	
<b>Smoked Salmon Dip</b>	<b>16</b>
apple & pecan smoked, sweet chili glaze, wasabi wonton crisps	
*contains sesame	

## SALADS

<b>Caesar</b>	<b>13</b>
romaine, house caesar dressing, garlic croutons, shaved parm	
<b>Picasso Moon</b>	<b>13</b>
cello spin, black pepper candied cashews, crème de brie, cabernet vinaigrette	
*contains nuts	
...add grilled or blackened chicken 8.00, shrimp 9.00, or salmon* 12.00	

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## STELLA BLEU DINNER

### ENTREES

All entrees are served with a house salad (ranch, bleu cheese, garlic vinaigrette, honey balsamic), or upgrade to a side caesar or spinach for 3.00

<b>Dupree's Smokehouse Blues</b>	<b>31</b>
house smoked turkey breast, hot links, cornbread & brie croquette, blackberry bbq	
<b>San Francisco Garlic Noodles</b>	<b>31</b>
pan seared shrimp, broccoli, cherry tomatoes, linguine, scallions, parmesan, house garlic sauce, french bread	
<b>Black Pepper Chicken</b>	<b>29</b>
*contains sesame	
crispy fried, roasted peppers, onions, broccoli & water chestnuts, soy sesame sauce, cracked pepper, basmati rice, scallions, gochujang oil	
<b>Norwegian Salmon Cakes *</b>	<b>32</b>
brown butter poached, crispy rockafeller hash, sweet pickle tartar	
<b>Porterhouse Pork Chop*</b>	<b>34</b>
house smoked, sour cream mashed, house apple butter, fried spinach	
<b>Filet *</b>	<b>50</b>
pommes rosti, roasted broccoli, scampi butter finish	
<b>Bone-in Ribeye*</b>	<b>51</b>
dijon worcestershire crust, horseradish mashed, bleu cheese cabernet butter, roasted broccoli, balsamic reduction	
<b>Meatball Tortellini</b>	<b>28</b>
house made, four cheese stuffed pasta, stella's red gravy, grated romano, banana pepper relish, garlic crostini	
<b>Fire on the Mountain (vegan)</b>	<b>25</b>
fire roasted bell peppers, onions & broccoli, water chestnuts, peanut sauce, basmati rice, sea salt peanuts, griddled pita, gochujang oil, scallions	
*contains nuts & sesame	
...add grilled or blackened chicken 8.00, shrimp 9.00, salmon* 12.00	

# STELLA BLEU

## DESSERTS

8.00

### Tiramisu

espresso glaze, shaved dark chocolate

### Irish Sundae

double chocolate guinness brownie,  
vanilla ice cream, sweet cream whip,  
whisky caramel

### Crème Brulee

butterscotch custard, burnt sugar

Vanilla Ice Cream with hot fudge 5.00  
\*gluten free

Sorbet 5.00  
\*gluten free & dairy free

### After Dinner Drinks

House Limoncello 7.00  
Irish Coffee 8.00  
10 Year Port 12.00

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## DESSERTS

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ice cream, sweet cream whip,  
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## BEERS

<b>Bud Light</b>	<b>4</b>
<b>Budweiser</b>	<b>4</b>
<b>Miller Lite</b>	<b>4</b>
<b>Michelob Ultra</b>	<b>4</b>
<b>Busch NA</b>	<b>4</b>
<b>Angry Orchard Hard Cider</b>	<b>5</b>
<b>Corona</b>	<b>5</b>
<b>Peroni</b>	<b>5</b>
<b>Boat Show IPA</b>	<b>6</b>
<b>Elysian Spacedust IPA</b>	<b>6</b>
<b>Taft's Gavelbanger IPA</b>	<b>6</b>
<b>Guinness</b>	<b>7</b>
<b>-ask about our rotating draft selection</b>	

## Featured Whiskeys

<b>Bulliet</b>	<b>12</b>
<b>Bulliet Rye</b>	<b>12</b>
<b>Knob Creek 9</b>	<b>14</b>
<b>Wilderness Trail</b>	<b>15</b>
<b>Elijah Craig small batch</b>	<b>15</b>
<b>Woodford Reserve</b>	<b>16</b>

## WHITE WINE

		Gls	Btl
<b>Kung Fu Girl Riesling</b>	<b>WA</b>	<b>9</b>	<b>32</b>
aromas of peach & lemon, peach sorbet & tangerine finish			
<b>13 Degrees Celsius Sauv Blanc</b>	<b>NZ</b>	<b>9</b>	<b>32</b>
marlborough region, aromas of grapefruit, lime zest, hints of green apple, mandarin orange			
<b>House Chardonnay</b>	<b>CA</b>	<b>9</b>	<b>32</b>
aromas of poached pear, boost of orange zest			
<b>Silvergate Moscato</b>	<b>CA</b>	<b>8</b>	<b>30</b>
floral, tangerines and honey			
<b>Maschio Prosecco</b>	<b>IT</b>	<b>9</b>	
fruit forward with peach and almond			

## Stella's Faves 9

**Bleu Cosmo** - orange infused vodka, blue curacao, white cranberry, simple syrup, fresh lemon juice

**Lemon Shake Up** - vodka, fresh lemon juice, simple syrup

**Filthy Martini**- jalapeno infused vodka, olive juice, bleu cheese stuffed olives

## SPECIALTY COCKTAILS 10

**Sunshine Margarita** – tequila, triple sec, blood orange puree, simple syrup

**Blackberry Mule** – vodka, house blackberry sauce, lime juice, simple syrup, ginger ale

**Believe It or Not** – bourbon, carrot juice, cinnamon simple syrup

**Dulce & Company** – vodka, kahlua, white chocolate liqueur, dulce, espresso, flake salt

**Friend of the Fall** – spiced rum, apple cider, cinnamon simple syrup, cream soda

## RED WINE

		Gls	Btl
<b>Cocobon Red Blend</b>	<b>CA</b>	<b>9</b>	<b>32</b>
rich, silky, dark cherries, vanilla, soft, luxurious finish			
<b>House Pinot Noir</b>	<b>CA</b>	<b>9</b>	<b>32</b>
aromas of black cherry, baking spice, silky finish			
<b>House Cabernet</b>	<b>CA</b>	<b>9</b>	<b>32</b>
notes of dark berries & coco, smooth & supple tannins			