

# Stella Mare's

## Two Course Plated Lunch Menu - \$34 Per Person

Please select Starter or Dessert as your course option  
A third course option can be selected for an additional \$5 per person

*Menu includes bread and butter, iced tea and water service*

*Please mark your selections (✓)*

### Starters - (optional) Please select (1)

- Caesar Salad...Hearts of romaine tossed with freshly grated Parmesan cheese
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette
- Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat vinaigrette
- Endive & apple salad with bacon, blue cheese, toasted pecans, and honey mustard vinaigrette
- Lobster bisque with cognac crème fraiche
- Spinach salad with shaved strawberries and fennel, goat cheese, roasted hazelnuts and a lavender-balsamic vinaigrette

### Entrees - Please select (2)

- Grilled salmon with a Chardonnay watercress sauce, saffron risotto and grilled asparagus and with a twice baked potato and roasted roma tomatoes
- Roasted halibut with sautéed onion & tomato with Israeli couscous in a white wine sauce
- Crab stuffed Sole filet with a lemon saffron cream, sauteed spinach, julienne carrots & roasted potatoes
- Grilled New York steak with mashed potatoes, roasted tomatoes, baby green beans, and crispy onions with a cognac green peppercorn sauce
- Grilled New York steak, with smoked garlic and red wine sauce, Fingerling potatoes and warm fava bean and corn salad
- Grilled salmon in a chardonnay herb sauce served with mushroom risotto and baby carrots
- Grilled salmon with wild mushrooms, baby green beans and roasted potatoes
- Pan roasted halibut with sun-dried tomato tapenade, on a lobster croquette with ratatouille and a saffron lobster broth
- Petit filet mignon with a red wine shallots sauce, with a potato gratin and baby carrots
- Petit Filet Mignon with blue cheese butter, sauteed spinach, grilled vegetables & potato croquettes
- Proscuitto and Fontina cheese stuffed chicken breast with a potato mousseline, sautéed garlic spinach and a tarragon beurre blanc
- Roast chicken stuffed with oven-dried tomatoes, basil, & goat cheese, rosemary whipped potatoes, a trio of vegetables and an herb beurre blanc
- Sautéed Sea bass with a fava bean, clams, tomato & lemon salad, potato mousseline and saffron cream sauce

### Desserts - (optional) Please select (1)

- Chocolate torte with a walnut, pecan and almond crust
- Individual chocolate cake, chocolate mouse, raspberries and chocolate glaze, with vanilla bean and raspberry sauce
- Lemon cake with lemon curd filling, caramelized mascarpone cream and a vanilla sauce
- Warm country apple tart with vanilla gelato and caramel sauce

*Additional starters, entrees and desserts choices are available:*

- add \$3.00 per person for each additional starter (up to 2)
- add \$4.00 per person for each additional entrée (up to 4)
- add \$3.00 per person for each additional dessert (up to 2)

*Prices do not include 8.75% Sales Tax and 20% Gratuity  
2009 Pricing*