



## 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...10

*Rillettes du Jour*...with crostinis and cornichons...8



## Salades

*Grilled chopped salad* with grilled zucchini, corn, radicchio, tomato, avocado & green onions with mixed greens & a lemon-mustard vinaigrette...11

*Grilled chopped salad* with grilled chicken...14

*Grilled chopped salad* with grilled shrimp...16

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

*Stella's Caesar salad*...10

*Stella's Chicken Caesar salad*...13

*Cobb salad*... tossed marinated grilled chicken, hard-boiled egg, bacon, tomato, avocado, grilled green onions, crumbled blue cheese and a shallot Dijon vinaigrette...12

*Endive & apple salad* with bacon, blue cheese, toasted pecans and honey mustard vinaigrette...11

*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



## Ficelles

(Thin French Baguette sandwiches)

*Ficelles are served with a choice of French fries or sweet potato fries*

*Lamb Ficelle*...thinly sliced Provence herbs crusted roasted lamb, tomato cornichon relish and rémoulade sauce...12

*Chicken Ficelle*...roasted chicken, Brie, arugula, tomato cornichon relish and rémoulade sauce...12

*Ham & Swiss Ficelle*...Black forest ham, Gruyère, arugula, tomato cornichon relish and rémoulade sauce...12

*Egg salad Ficelle*...egg salad with watercress, tomato cornichon relish and rémoulade sauce...10





## Plats Principaux

*Brioche French Toast...*with sautéed bananas, caramelized walnuts and whipped cream...12

*Omelette au crabe ...* Maryland Blue Crab, Brie, asparagus, tomato omelette with roasted potatoes...16

*Scrambled eggs in puff pastry...*with wild mushroom, asparagus, gruyère cheese served with roasted potatoes ...14

*Cinnamon raisin French Toast...*with fresh strawberries, whipped cream and raspberry coulis...12

*Eggs Benedict ...*on a biscuit with Canadian bacon and hollandaise sauce with roasted potatoes...13

*Crab Stuffed fresh Sole* with a fava bean, clams, tomato & lemon salad, a lobster potato croquette and a saffron cream sauce...19

*Croque Monsieur...*toasted Black Forest ham and cheese sandwich on Brioche and Mornay sauce and served with French fries...12

*Croque Madame...*topped with a sunny side up egg...14

*Coquille Saint Jacques...*baked scallops with diced mushrooms, shallots, bay shrimp, cream sauce and topped with herbed bread crumbs, served with dressed mixed greens...17

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

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

*Truite Amandine...*crispy skin ruby trout with green beans, roasted almonds, roasted potatoes and a brown butter sauce...13

*Steak Frites...*pan seared flat iron steak with Maitre d'hôtel butter & French fries...13

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

*Stella's grilled salmon club sandwich* on rustic white bread with Canadian bacon, avocado, tomato and a lemon horseradish aioli, served with dressed mixed greens...14

*Omelette au Gruyère et fines herbes...*Gruyère and fresh herbs omelette with roasted potatoes...12

*Moules frites...*mussels in white wine, braised leeks, shallots and cream sauce with French fries and mayonnaise...16

