



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

Coq au vin jaune...French braise of chicken cooked with Riesling wine, lardons, peas, mushrooms and garlic served with egg noodles...16

Boeuf Bourguignon...traditional French beef stew with garlic, pearl onions, carrots, mushrooms and country garlic mashed potatoes...17

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

Provence herbs seasoned grilled salmon with fresh julienne vegetables lightly sautéed in olive oil and roasted potatoes...16

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

Provence herbs seasoned grilled chicken breast with fresh julienne vegetables lightly sautéed in olive oil and country mashed potatoes...13

Truite Amantine...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

