

Stella's New Year's Eve Menu

EST. 1973



Appetizers

Fresh Oysters on Half Shell with French Shallot Vinaigrette...

King Crab Rangoon Purses with Wild Arugula & Sweet Chile Glaze...

Soup

Ham & Black Eyed Pea with Escarole...

Side Salads

Arugula Salad with Fried Shrimp, Pomegranate Arils, Candied Cashews, Burrata Cheese & Pomegranate Vinaigrette...

Classic Caesar...

Pasta

Shrimp & Scallop Pappardelle with Fresh Tomato & Spicy Marinara...

Braised Pork Tagliatelle with Wild Mushroom, Peas, Goat Cheese & Marsala Cream...

Blue Crab, Chile & Mint over Capellini with Lemon Olive Oil & Crispy Prosciutto...

Entrees

Roasted Duck Breast with Red Quinoa, Figs & Sage Glaze...

Grilled 8 ounce Filet served with Lentils, Kale, Mushrooms & Cherry Bourbon Gastrique...

Bacon Wrapped Airline Chicken with Escarole, Apple, Dates, Black Eyed Peas & Herb Buerre Rouge...

Grilled Tasman King Salmon with Brussel Sprout Hash & Persimmon Salsa...

Pan-Seared Seabass with White Beans, Kale & Mushroom Ragout...

Roasted Twin Lobster Tails served with Brussel Sprouts with Pancetta & Onions, Lemon Basmati Rice & Drawn Butter...

Herbed Lemon Prime Rib with Black Eyed Peas & Cabbage...

Add Lobster Tail to Any Entrée for \$24