

Stella's New Year's Eve 2018

Appetizers

Lobster, Roasted Corn and Red Pepper Fritters with a Beer Cheese Dipping Sauce 16

Shrimp, Crab, and Lobster Stuffed Mushrooms with a Lemon Aioli 15

Soup

Beef and Beer Black-eyed Pea Chili 4

Side Salads

Spring Mix Salad with Candied Walnuts, Gorgonzola Cheese, Roasted Pears, Crispy Pancetta with a Cranberry Balsamic Vinaigrette 9

Classic Caesar 6

Pasta

Pappardelle with Sautéed, Shrimp, Roasted Red Bell Peppers, Basil Pesto, With a Smoked Gouda Alfredo 24

House Made Spaghetti with Braised Calamari, Kalamata Olives, Toasted Breadcrumbs with Spicy Marinara 23

Penne Primavera with Grilled Chicken 17

Entrees

Grilled Filet of Beef with Creamy Polenta, Grilled Asparagus, with a Bacon, Gorgonzola Cheese and Tomato Marmalade 39

Grilled Lobster Tails with Herbed Drawn Butter, Mashed Potatoes and Garlic Green Beans 48

Herbed Crusted Prime Rib with a Horseradish Demi-Glace, Sautéed House Vegetables and Mashed Potatoes 39

Parmesan Crusted Seabass with an Arugula Pesto Cream Sauce, over Basmati Rice and Brussels Sprouts 48

Seared Duck Breast over Parmesan Risotto with Wild Mushrooms and Balsamic Reduction 29

Fried Chicken Roulade Stuffed with Herbed Goat Cheese and Wild Mushrooms, served over a Creamy Polenta with a Roasted Red Bell Pepper Cream Sauce 23

Grilled Tasman Salmon with a Vegetable Cous Cous and a Sun-Dried Tomato Compound Butter 36

***Add 6 oz Lobster Tail to Any Entrée for \$24
Add Shrimp for \$8 or Scallops for \$12***