

Appetizers

Fajita Quesadilla ~ Grilled peppers, onions and steak stuffed inside a grilled tomato tortilla with Monterey and pepper jack cheeses, served with tomato salsa and chive sour cream ~ 8.99

* **Tempura Spicy Tuna Roll** ~ Ahi tuna, spicy sriracha sauce, sushi rice wrapped with nori, tempura battered and flash-fried, served with soy sauce, pickled ginger and wasabi ~ 10.99

Smoked Salmon Fondue ~ A rich blend of cheeses and cream mixed with house-smoked salmon in a french bread bowl ~ 9.99

Lump Crab Cakes ~ Moist lump crab cakes, served with spicy chipotle rémoulade and mixed greens tossed in chardonnay vinaigrette ~ 10.99

Crispy Calamari ~ Crispy flash-fried golden calamari served with lemon aioli and spicy tomato sauce ~ 7.99

Smoked Wings & Crispers ~ House-smoked jumbo wings or battered chicken crispers tossed in your choice of barbecue, buffalo, sweet Thai chili, garlic sesame or plain:

Wings (6) 4.99 (12) 8.49

Crispers (half) 5.49 (full) 9.99

Buffalo Chicken Egg Rolls ~ Grilled chicken, hot sauce, celery and cheese, stuffed inside golden fried egg roll wrappers, served with blue cheese dressing ~ 8.99

Piled Pulled Pork Nachos ~ Fresh tortilla chips topped with barbecue pulled pork, black bean and corn relish, Monterey jack, cheddar, avocado, tomato, red onion, black olives, and scallions drizzled with avocado ranch ~ 8.99

Crab Artichoke Dip ~ Lump crab meat blended with cheese and artichokes, topped with Monterey jack and served with tortilla chips ~ 8.99

Cheese & Fruit Plate ~ Our pairing of various cheeses with marinated vegetables, grapes and crostini ~ 9.99

Blue Smothered Fries ~ Loads of fresh cut fries smothered in peppered bacon, cheddar and Monterey jack cheeses, served with spicy-ancho blue cheese dressing ~ 6.99

Flat Bread ~ Prosciutto, caramelized onions, fresh herbs, Portobello mushrooms, house-pulled mozzarella and balsamic reduction on toasty flat bread ~ 8.49

Bruschetta ~ Fresh baked bread, sliced, grilled and topped with parmigiano cheese, paired with fresh tomato basil chutney and sweet basil pesto ~ 6.99

Tunisian Bean Dip ~ A cool blend of garbanzo beans, northern beans, ancho chilies and Tunisian spices with whole wheat pita and cucumber slices ~ 7.99

Crab Stuffed Portobello ~ Jumbo Portobello mushroom, stuffed with crab meat, drizzled with rich lobster cream, topped with caramelized onions and parmigiano cheese ~ 8.99

Salads

Sicilian Calamari ~ Crisp golden calamari, red peppers, black olives, banana peppers, cucumber, cherry tomato and feta, atop crisp Romaine tossed in feta dressing ~ 8.99

Barbecue Chicken ~ Fresh mixed greens layered with crunchy tortilla strips, tomatoes, scallions, black olives, cheddar cheese and chicken crispers tossed in smoky barbecue sauce, served with jalapeño ranch dressing ~ 8.49

Spinach ~ Baby spinach layered with red onion, mushrooms, cherry tomatoes, chopped egg and Monterey jack cheese, served with warm bacon cider dressing ~ 6.99

Add shrimp 3.99 Add steak 2.99 Add chicken 1.99

Pecan Chicken ~ Romaine lettuce topped with apples, dried cranberries, red onion, cherry tomato, blue cheese and a pecan crusted chicken breast, served with maple vinaigrette ~ 8.99

Ranch	FF Ranch
FF French	Poppyseed
1000 Island	Blue Cheese
Oil & Vinegar	Honey Mustard
Toasted Sesame	Cardini's Caesar
Jalapeño Ranch	Royal Red French
Mediterranean Feta	Warm Bacon Cider
Mango Chardonnay	Vinaigrette
Raspberry	Vinaigrette
Balsamic	Vinaigrette
Maple	Vinaigrette

Stella Blue utilizes locally grown vegetables and herbs when possible.

SOUPS

Cup 2.99 ~ Bowl 3.99

Award Winning Smoked Chicken Chili

Smoked chicken, white beans and cream, simmered with southwestern herbs and spices, topped with tortilla strips and Monterey jack cheese

Tomato Basil Bisque ~ A blend of fresh tomatoes and basil, drizzled with chive cream

Trio Onion Soup ~ A trio of caramelized onions, in a rich broth topped with parmigiano toast, melted mozzarella and Muenster cheeses

Sandwiches

All sandwiches served with kettle cooked chips and pickle spear.
Add a cup of soup for 1.99
Add one Addition for 1.49
Add 6 wings for 3.99

Ribs & Jazz

Thursdays
Delicious house-smoked ribs and live jazz

Iron Turkey Press ~ Herb-roasted turkey, peppered bacon, honey mustard, asparagus, red onion and white cheddar, pressed between garlic buttered artisan bread ~ 8.99

Blue Smash ~ Smoked pulled pork topped with ham, melted Swiss cheese, spicy Dijon aioli and creamy coleslaw on a grilled multi-grain baguette ~ 8.99

Thai Salmon BLT ~ Grilled sesame seared salmon, peppered bacon, Romaine, Roma tomatoes, sweet chili aioli and toasted sesame dressing wrapped up in a spicy thai tortilla ~ 8.99

Portobello Stack ~ Juicy grilled Portobello topped with tomato basil chutney, avocado, mozzarella cheese, spinach, roasted red peppers and balsamic rémoulade on rosemary ciabatta ~ 8.99

Four Cheese Melt ~ Loads of smoked Gouda, cheddar, Monterey jack and Muenster melted between grilled cracked black pepper bread ~ 7.99

All burgers served on a buttery grilled pretzel bun.

* **Pepper Burger** ~ Grilled chopped sirloin seasoned with six pepper spice stuffed with pepper jack cheese, topped with jalapeño, banana and roasted red peppers, melted pepper jack cheese, jalapeño ranch dressing, lettuce, tomato and red onion ~ 8.99

* **American Burger** ~ Fresh ground sirloin stuffed with cheddar and bacon, topped with lettuce, tomato, pickle, red onion and thousand island dressing ~ 8.99

* **Smokehouse Burger** ~ Fresh ground sirloin stuffed with smoked Gouda, grilled and topped with barbecue pulled pork, melted smoked Gouda, black and tan onion rings, creamy slaw, pickles and honey mustard dressing ~ 9.99

* **Blue Burger** ~ Fresh ground sirloin stuffed with blue cheese, topped with lettuce, tomato, bacon, mushrooms, caramelized onions, white American cheese, and horseradish sauce ~ 9.99

* **Buffalo Burger** ~ Grass-fed American bison topped with aged white cheddar, bourbon sauce, lettuce, tomato and red onion ~ 9.99

**Stella Blue is available for private events.
Ask for details.**

**A gift card from Stella Blue
makes the ideal gift for any occasion.**

Kids Menu

All Kids Menu comes with drink and choice of one Addition.
Ages 12 and under

Grilled Cheese ~ Grilled on artisan bread ~ 4.99

Mac & Cheese ~ Creamy cheese sauce tossed with twisty noodles ~ 4.99

Pizza ~ Grilled flat bread with marinara and cheese ~ 4.99

Chicken Crisps ~ Plain, barbecue or spicy buffalo served with ranch dressing ~ 4.99

Wing Night

Tuesdays & Wednesdays
6 wings & a 12 oz.
Bud Light ®

\$5.00

www.stellabluearchbold.com

Many of our menu items can be specially made to suit your unique dietary or low fat needs.
To Ensure Quality Service a maximum of 4 separate checks per table.

Entrées

All Entrées served with Rosemary Ciabatta bread and spiced olive oil.

From the Grill

All grill items are paired with your choice of two Additions.
All steaks are USDA choice and grilled to your desired temperature.

- * **New York Strip** ~ Hand-cut and six pepper spiced ~ 14 oz. 17.99
Chef's style recommendation: Steakhouse Style
- * **T-Bone** ~ Melt in your mouth flavor, tender and succulent ~ 16 oz. 19.99
Chef's topping recommendation: Bearnaise Sauce
- * **Sirloin** ~ Smoky grill seasoned, flavorful and juicy ~ 8 oz. 12.99 12 oz. 16.99
Chef's topping recommendation: Cabernet Reduction
- * **Wild Salmon** ~ Wild hand-cut salmon fillet ~ 13.99
Chef's style recommendation: Spicy Crab Style
- * **Smoked Bone-In Pork Chop** ~ Maple honey marinated, hickory smoked, served medium ~ 11.99
Chef's topping recommendation: Apple Cranberry Chutney
- * **Sesame Ahi Tuna** ~ Fresh Ahi tuna sesame crusted and grilled medium-rare drizzled with garlic sesame sauce, paired with Asian slaw and wild rice pilaf ~ 15.99

* **Caribbean Pork Tenderloin** ~ Pork tenderloin dry-rubbed with island spices, grilled medium and topped with apricot pineapple chutney, served alongside black bean rice pilaf and orange ginger green beans ~ 13.99

* **Fish Feature** ~ Our featured fish of the evening, served with cauliflower mash, fresh broccoli and topped with pineapple salsa

Toppings 1 topping, 1.49 2 toppings, 2.49 3 toppings, 3.49

Wild Mushroom Marsala Cream
Apple Cranberry Chutney
Sweet Bourbon Glaze
Cabernet Reduction
Caramelized Onions
Wild Mushrooms
Pineapple Salsa
Lobster Cream
Blue Cheese
Hollandaise
Bearnaise

Make It Your Style

Jumbo Fried Shrimp (6) ~ 6.99

Sicilian Style (shrimp, herb butter & parmigiano) ~ 3.99

Spicy Crab Style (Cajun seasoning, crab meat & lobster cream) ~ 3.99

Steakhouse Style (bourbon glaze, mushrooms, onions & blue cheese) ~ 3.99

Chicken

* **Smoky Chicken** ~ Grilled chicken topped with house barbecue, peppered bacon, Roma tomato, white cheddar and sliced scallions, paired with your choice of two additions ~ 12.99

* **Madeira** ~ Sautéed chicken breast topped with asparagus and melted mozzarella, drizzled with mushroom madeira wine sauce, atop red smashed potatoes ~ 12.99

* **Centurion** ~ Stuffed chicken breast with spinach, mushrooms, almonds, brie and goat cheese panko breaded and drizzled with champagne chive cream, paired with your choice of two additions ~ 14.99

Pasta

All pasta served with House or Caesar salad.

Six Cheese Mac ~ Rich and creamy sauce with brie, American, Monterey jack, cheddar, white American and parmigiano tossed with cavatappi pasta, asparagus, spinach and cherry tomato ~ 9.99

Add chicken 1.99 Add shrimp 3.99

Wild Mushroom Ravioli ~ Plump ravioli stuffed with wild mushrooms and cheese tossed with Madeira cream, red onion, wild mushrooms and Guinness braised beef ~ 11.99

Rigatoni Bolognese ~ A twist on tradition with ground pork, beef and bison, slow stewed with rich house-made tomato sauce, al dente rigatoni and fresh mozzarella ~ 11.99

Coleslaw
Baked Potato
Wild Rice Pilaf
Fresh Asparagus
Cauliflower Mash
Baked Sweet Potato
Maple Glazed Carrots

Additions

2.49 each

Asian Slaw
Fresh Broccoli
Sweet Potato Chips
Fresh Cut French Fries
Smashed Red Potatoes
Black & Tan Onion Rings
Orange Ginger Green Beans

House Salad ~ Mixed greens, tomato, carrots, red onion, cucumbers and multi-grain croutons

Caesar Salad ~ Romaine, Caesar dressing, multi-grain croutons and parmigiano cheese

Basket of rosemary ciabatta bread and spiced olive oil

18% Gratuity will be added to parties of 7 or more.