

# Appetizers

**Onion Haystack** ~ A pile of fresh cut sweet onion, cornmeal coated and quick fried, drizzled with horseradish sauce and spicy buffalo ranch ~ 6.99

\* **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

**Lobster Spinach Dip** ~ Langoustine lobster meat blended with cheese and spinach, topped with parmigiano, served with fresh tortilla chips ~ 8.99

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

**Stella Margarita** ~ Grilled flatbread topped with basil pesto, hydroponic tomatoes, fresh pulled mozzarella, parmigiano, cracked black pepper, drizzled with sun-dried tomato aioli ~ 8.99

**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

**Santé Fe Egg Rolls** ~ Grilled chicken, roasted peppers, corn, black beans and Monterey jack cheese wrapped up in a crispy egg roll skin, served with avocado ranch and ancho cream ~ 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

**Ice Plate** ~ Chilled variety of Italian cured meats served with house pickled vegetables, apricot mustard and crostinis ~ 10.99

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

**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

**Kansas City Sliders** ~ Smoked pulled pork, barbecue, cheddar and fried onions on mini pretzel buns ~ 8.99

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

**Stella Roll** ~ Inside out with smoked salmon, cream cheese, asparagus and sushi rice with sesame seeds wrapped with nori, served with soy sauce, pickled ginger and wasabi ~ 9.99

**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

**Barbacoa Taco** ~ Fried jalapeño tortilla bowl stuffed with crisp greens, red onion, banana peppers, tomato salsa, guacamole, sour cream, pepper jack and barbacoa seasoned beef, served with honey lime 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 ~ 8.99

**California Spinach** ~ Baby spinach, strawberries, red onion, cherry tomato, goat cheese and hazelnuts, served with poppy seed dressing ~ 7.99

Add chicken 1.99 Add shrimp 3.99

**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

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|------------------------------|------------------|
| Ranch                        | FF Ranch         |
| FF French                    | Poppyseed        |
| 1000 Island                  | Blue Cheese      |
| Oil & Vinegar                | Honey Mustard    |
| Toasted Sesame               | Cardini's Caesar |
| Jalapeño Ranch               | Royal Red French |
| Mango Chardonnay Vinaigrette |                  |
| Raspberry Vinaigrette        |                  |
| Balsamic Vinaigrette         |                  |
| Mediterranean Feta           |                  |
| <b>Maple Vinaigrette</b>     |                  |

**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

**Chef's Inspiration** ~ The chef's imagination at work

**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

All burgers served on a buttery grilled pretzel bun.

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

**Pittsburgh Pastrami** ~ Piles of pastrami topped with Swiss, creamy coleslaw, French fries and spicy Dijon aioli on thick sourdough ~ 8.99

**Ultimate Greek** ~ Loads of prosciutto, salami, capicola and smoked ham topped with melted Muenster, lettuce, tomato, red onion, banana peppers and feta dressing on a grilled multi-grain baguette ~ 9.99

**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

**Santé Fe Chicken** ~ Marinated chicken, sautéed peppers and onions, Monterey jack, avocado, tomato salsa and jalapeño ranch on chipotle artisan bread ~ 8.99

\* **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

\* **Guacamole Burger** ~ Fresh ground sirloin stuffed with Monterey jack, topped with guacamole, lettuce, tomato, fried onions and roasted garlic aioli ~ 9.99

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

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

# 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

**Pizza** ~ Grilled flat bread with marinara and cheese ~ 4.99

**Spaghetti and Meatball** ~ Linguini, tomato sauce and a jumbo meatball ~ 4.99

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

[www.stellabluearchbold.com](http://www.stellabluearchbold.com)

Extra charge for additional dressings, sauces and toppings

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. 18.99  
**Chef's style recommendation: Steakhouse Style**
- \* **T-Bone** ~ Melt in your mouth flavor, tender and succulent ~ 16 oz. 20.99  
**Chef's topping recommendation: Bearnaise Sauce**
- \* **Sirloin** ~ Smoky grill seasoned, flavorful and juicy ~ 8 oz. 13.99  
**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** ~ Barbecue rubbed, mesquite smoked and served medium ~ 12.99  
**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
- \* **Chipotle Flat Iron** ~ Center cut, chipotle marinated 10 oz. flat iron steak, basted with mango barbecue paired with pepper jack smashed potatoes and fresh broccoli ~ 16.99

**Meatloaf Tower** ~ Thick-cut meatloaf, buttermilk whipped potatoes, sautéed carrots, and rich cabernet sauce topped with cotton fried onions ~ 11.99

\* **Fish Feature** ~ Our featured fish of the evening, served with parmigiano whipped potatoes, grilled asparagus and topped with pineapple salsa

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

Apple Cranberry Chutney  
Sweet Bourbon Glaze  
Cabernet Reduction  
Caramelized Onions  
Mango Barbecue  
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

\* **Chicken Potpie** ~ Grandma would be proud, chunks of grilled chicken, pearl onions, button mushrooms, spring peas, carrots and red potatoes in rich thyme scented sauce topped with flaky puff pastry, served with House or Caesar salad ~ 12.99

## Pasta

All pasta served with House or Caesar salad.

**Smoked Salmon Fettuccini** ~ Sun-dried tomato alfredo, broccoli, cherry tomato, red onion, mushrooms, smoked salmon and spinach fettuccini pasta ~ 12.99

**Summer Gnocchi** ~ Tender ricotta gnocchi tossed with melted leeks, caramelized sweet corn, asparagus and roasted red peppers, finished with tomato basil butter and shaved parmigiano ~ 10.99

Add chicken 1.99 Add shrimp 3.99

**Spaghetti and Meatballs** ~ A twist on tradition with garlic parsley linguini, rich house-made tomato basil sauce, jumbo parmigiano meatballs and fresh mozzarella ~ 11.99

Coleslaw  
Baked Potato  
Wild Rice Pilaf  
Fresh Asparagus  
Baked Sweet Potato  
Maple Glazed Carrots  
Buttermilk Whipped Potatoes

# Additions

2.49 each

Asian Slaw  
Fresh Broccoli  
Sweet Potato Fries  
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.