

## TAPAS / STARTERS

### Baked Brie en Croute

Brie wrapped in puff pastry and served with fresh fruit. 9.95

### Combination Appetizer Plate

Perfect for sharing; ask your server about tonight's selection. 9.95

### Smoked Salmon

Smoked salmon with shoestring potatoes, chopped egg, red onion, and capers. 10.95

### Shrimp Martini

Four jumbo shrimp served with traditional cocktail sauce. 11.95

### Crab Cakes

Maryland blue crab with red pepper aioli and Dijon mustard sauce, and field greens tossed with mango vinaigrette. 9.95

### Grilled Pizza

Thin-crust, char-grilled pizza, choice of classic Margherita or basil-pesto. 7.95

With our in-house smoked breast of chicken, add 2.00.

With house-smoked breast of duck, add 4.00.

### Lamb Lollipops

Propped on shoestring potatoes with red wine sauce. 9.95

### Crab-stuffed Portobello

Grilled Portobello mushroom, topped with crab, and baked in lobster sauce. 9.95

### Old-fashioned Tomato Bread

Toasted garlic-rubbed French bread topped with melted cheese and vine-ripened tomatoes. 6.95

### Tomato Mozzarella Bocconcini

Fresh mozzarella, vine-ripened Roma tomatoes, grilled asparagus, mushrooms, red onion confit, and honey-ginger balsamic jus. 8.95

### Farmer's Platter

A selection of our own charcuterie, imported cheeses, olives, fresh fruits, bread, and crackers. Enough to share for two to six. 13.95

### Fresh Atlantic Sea Scallops

Fresh from the Atlantic, jumbo sea scallops, seared with fried leeks, accompanied by sauce beurre blanc. 11.50

### Shrimp and Prosciutto

Sautéed gulf shrimp in garlic butter with prosciutto and boursin cheese sauce. 10.95

### Calamari Steak

Quick-fried until tender, served with beurre blanc, and garnished with tomatoes, red onion, and capers. 9.95

## SOUPS & SALADS

Lobster Bisque, 5.95

Gazpacho, 4.95

Soup du Jour, 3.95

### Cobb Salad

100% fresh organic greens with our house smoked chicken breast, egg, bacon, avocado, onion, tomato, bleu cheese, asparagus and cheddar. 8.95

### Fresh Fruit Salad

Seasonal fresh fruit, served in a pineapple boat with organic greens, and served with fresh pastry. 8.95

Add chicken salad, 2.00.

Add cocktail shrimp, 4.95.

### Boston Bibb Salad

Live hydroponic-raised Boston Bibb lettuce, topped with diced tomato, granny smith apples, avocado, goat cheese, raisins and candied walnuts. 8.95

With our in-house smoked chicken, add 2.00

With shrimp or scallops, add 4.00.

### Chicken BLT Salad

Organic field greens with crisp bacon, Roma tomatoes, croutons, eggs, and chicken. 8.95

### Stella's Mediterranean Salad

Organic greens with artichoke hearts, kalamata olives, Roma tomatoes, goat cheese, and red onions. 8.95

With our in-house smoked chicken, add 2.00.

With shrimp or scallops, add 4.00.

### Ahi Tuna Niçoise Salad

All organic greens with green beans, eggs, Roma tomatoes, kalamata olives and red potatoes, topped with a thinly-sliced Ahi tuna steak. 13.95

### Classic Caesar

Crisp Romaine heart, served whole, with parmesan shavings, croutons, and creamy Caesar dressing. 6.95

With chicken, add 2.00.

With tumbleweed-seasoned beef, add 3.00.

With shrimp or scallops, add 4.00.

### Baby Spinach Salad

Baby spinach topped with mushrooms, Roma tomatoes, prosciutto, parmesan shavings, eggs, and red onions. 8.95

### House Salad

We use only 100% organic field greens, tossed with apple-maple vinaigrette, and garnished with raisins, red onion, tomato, and walnuts. 4.95

\*Whether dining out or cooking at home, the Health Department recommends thoroughly cooking foods of animal origin in order to reduce the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

We welcome your inquiries for private parties.

Don't forget to visit all of the lovely and unique shops in the neighborhood.

Open: 11 am Monday through Saturday

104 Louisiana Avenue, Perrysburg, Ohio, 43551.

419.873.8360

www.stellasrestaurantandbar.com

## ENTRÉES

All of our beef is USDA Choice or higher and aged a minimum of 21 days to insure tenderness and flavor.

### Grilled Filet Mignon

Aged, center-cut tenderloin of beef, grilled to your liking, and basted with garlic butter sauce. 25.95

### Tenderloin Classics

Three beef tenderloin medallions, grilled the way you like. Three classic presentations: Oscar, with Béarnaise, crab and asparagus; Au Poivre, with cracked black pepper; and Wellington, with puff pastry and mushroom sauce. 21.95

### Char-grilled Ribeye

Cut in house, topped with grilled Portobello mushroom and a rich marchand du vin sauce. 23.95

### Beef Tournedos Stella – A House Specialty

Pan-seared and adorned with roasted vegetables and whipped potatoes, topped with rich demi-glace. 15.95

### Natural Sirloin Steak

This steak is certified all-natural beef, and topped with mushrooms, sautéed onions, and Maytag bleu cheese. 17.95

### Petite New Yorker

A fresh twelve-ounce center-cut choice New York strip, hand-cut daily, and grilled to your liking. 20.95

### Rack of Lamb

Roasted herb-crusted rack of lamb, Frenched, with port wine sauce, grilled apricots and mint jelly. 22.95

### Roasted Pork Tenderloin

Mustard-crusted roast pork tenderloin, served with apple, pear, and mustard compote. 18.95

### Baby Back Ribs

Sweet and tender, cooked with apricot barbecue sauce. Half rack, 14.95  
Full rack, 19.95

### Pasta Provençal

Linguine infused with garlic and parsley, and tossed in a light white wine and garlic sauce, with mushrooms, artichokes, asparagus, Roma tomatoes, and olives. 12.95  
Add grilled chicken, 2.00.  
Add shrimp or scallops, 4.00.

## SANDWICHES

All sandwiches are served with 100% organic greens and seasonal fresh fruit.

### Cranberry Turkey Melt

Smoked turkey with chipotle-mint aioli, muenster and caramelized onions on grilled cranberry nut bread. 7.95

### Pesto Chicken Sandwich

Grilled chicken breast, smoked gouda cheese, artichoke hearts, red onions, and sun-dried tomato pesto on grilled Ciabatta bread. 8.50

### Stella's Roasted Vegetable Club

Grilled Portobello mushroom, roasted red and green pepper, cucumber, red onion, tomato, Alouette cheese, and greens on grilled vegetable bread. 7.95

### Fresh Grilled Salmon

Fresh, wild, line-caught North Atlantic salmon fillet, char-grilled, and topped with cucumber dill sauce. 19.95

### Potato-crusted Fresh Whitefish

Fresh Lake Superior whitefish, broiled with a seasoned potato crust. 18.95

### Stella's Fresh Atlantic Sea Scallops

Fresh, dry-pack jumbo sea scallops, pan-seared, and served with red pepper coulis, potato-chive hash, and julienned vegetables. 22.95

### Crab-stuffed Shrimp

Jumbo shrimp stuffed with Maryland blue crab, served with buttermilk-whipped potatoes and julienned vegetables. 23.95

### Fresh Cedar Plank-roasted Walleye

Fresh fillet of walleye, topped with herb butter, and roasted on a seasoned cedar plank. Garnished with whipped potatoes and vegetable du jour. 19.95

### Sashimi-grade Ahi Tuna Steak

Sashimi-grade Ahi tuna, char-grilled medium rare, with soy-ginger sauce, jasmine rice, and a side of wasabi. 18.95

### Chicken Chadwick

Sautéed breast of chicken, smothered with artichokes, jumbo shrimp, and sauce Hollandaise. 18.95

### Chicken Marsala

Sautéed chicken breast, topped with a rich Marsala wine sauce with mushrooms and tomatoes. 15.95

### Raspberry Apple Bourbon Chicken

Tender breast of chicken, sautéed with roasted apples, and our own bourbon-spiked raspberry sauce. 16.95

Each entrée is served with a house salad, and a choice of one side where chef's garniture is not indicated. Additional sides may be ordered for 2.50. Sides include: baked potato, buttermilk-whipped potatoes, homemade drop noodles, vegetable du jour, sweet and sour cabbage, jasmine rice, French fries, and coleslaw.

### Walleye Sandwich

Fried walleye fillet on a hoagie style bun, with tartar sauce on the side. 7.95

### Corned Beef or Smoked Turkey Reuben

Topped with sauerkraut, Swiss cheese, and Russian dressing, on toasted rye bread. 7.95

### Pastrami Sandwich

Shaved pastrami smothered with coleslaw and Swiss cheese on grilled pumpnickel bread. 7.95

### Stella Burger

Fresh 8 oz. Angus beef, lightly seasoned and char-grilled with tomato and lettuce on a grilled bun. 7.95  
Add cheese or grilled onions, .75.  
Add mushrooms or bacon, 1.00.

All salads and sandwiches are subject to a 2.00 split charge, entrées are subject to a 4.00 split charge.

No food or beverages allowed from outside sources. Thank you.