

# Entrées

Each entrée is served with a house salad or soup of the day and chef's garniture.

## Sashimi-grade Ahi Tuna Steak

Fresh, hand-cut Ahi tuna, seared and served with roasted garlic risotto, asparagus and balsamic sauce. 24.95

## Scallop Carbonara

Fettuccine tossed with bacon, peas, garlic and shallots, finished with cream, egg yolks and parmesan, topped with seared scallops. 24.95

## Grilled Salmon

Grilled Atlantic salmon, served with fresh asparagus and roasted garlic risotto, with herbed lobster sauce. 21.95

## Bouillabaisse

An assortment of fresh seafood in a lobster-saffron broth served over rice pilaf with hot toast. 28.95

## Cedar-plank Roasted Walleye

Fresh fillet of walleye, topped with herb butter, and roasted on a seasoned cedar plank. Served with wrapped lemon with smashed Yukon gold potatoes and vegetable du jour. 21.95

## Pan-roasted Duck Breast

Served with sherry emulsion, pearl onions and garlic cloves, with smashed Yukon gold potatoes and vegetable du jour. 23.95

## Meatball Cavatappi

Three parmesan meatballs served with sun-dried tomato marinara over cavatappi pasta with basil chiffanade. 18.95

## Hazelnut Chicken

Chicken breast crusted with roasted hazelnuts and Dijon mustard, served with Franjelico cream, smashed Yukon gold potatoes and vegetable du jour. 18.95

## Chicken Orecchiette

Orecchiette pasta with tomato, olives, garlic, vermouth, parmesan, shallots, mushrooms, herbs and grilled chicken breast. 17.95

## Szekely Goulash

Braised top round of beef and sautéed sauerkraut in a sour cream and tomato brown sauce, served with homemade drop noodles – an Old World specialty. 15.95

## Whiskey-glazed Pork Tenderloin

Roasted and sliced pork tenderloin with whiskey reduction, sweet potato hash and vegetable du jour. 21.95

## Prosciutto-stuffed Chicken

Skin-on chicken breast, stuffed with prosciutto and parmesan, served with Marchand du Vin, smashed Yukon gold potatoes and vegetable du jour. 19.95

## Grilled Lamb Chops

Basil-pesto-marinated, char-grilled lamb chops, served with casserole potatoes vegetable du jour. 26.95

# Steaks...

All our beef is USDA Choice or higher and aged a minimum of 21 days to insure tenderness and flavor. Our steaks are all center-cut, in house, grilled to order, and served with a house salad or soup of the day, your choice of side and vegetable du jour.

**Grilled Filet Mignon** 28.95

**Char-grilled Ribeye** 26.95

**Top Sirloin** 19.95

**Petite New Yorker** 22.95

## Roast Prime Rib of Beef

Slow-roasted and served au jus.

Available Thursday, Friday, and Saturday.

12 oz. 21.95      16 oz. 23.95      22 oz. 26.95

# Steak Options

Any of our fresh, hand-cut steaks may be topped with any of the following at your request.

## Au Poivre

Cracked black pepper and a rich brandy cream sauce. 3.50

## Blackened

Cajun-seasoned, seared on a hot griddle, and topped with garlic butter. 2.00

## Sautéed Shrimp

Three Gulf shrimp sautéed in butter and white wine. 5.00

## Moullard Duck Foie Gras

Pan-seared, rich foie gras, for the ultimate steak experience. 7.50

## Oscar

Crab meat, fresh asparagus, and sauce Béarnaise. 5.00

## Maytag Bleu Cheese

Rich and creamy cave-ripened bleu cheese. 4.00

## Mushrooms and Onions

Sautéed mushrooms and caramelized onions. 3.50

## Marchand du Vin

Classic red wine sauce. 2.00

# Sides

Baked Potato, Casserole Potato, Smashed Yukon Gold Potatoes, French Fries, Roasted Garlic Risotto, Sweet Potato Hash, Coleslaw or Vegetables are available a la carte for 2.95.

\*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.**

Call Stella's for all your catering needs!

**Open: 11 am Monday through Saturday**

104 Louisiana Avenue, Perrysburg, Ohio, 43551.

419.873.8360

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

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

# Plates to Share

## Roasted Duck Roulade

Duck terrine wrapped in bacon and served with sweet hard cider reduction. 12.95

## Combination Appetizer Plate

A different feature each night. Perfect for sharing; ask your server about tonight's selection. Priced Accordingly.

## Shrimp & Snow Crab Cocktail

Three shrimp and three snow crab claws, served with lemon and traditional cocktail sauce. 10.95

## Risotto Cakes

Deep-fried risotto stuffed with shrimp, Allouette cheese and prosciutto, with sun-dried tomato marinara. 11.95

## Calamari Escabeche

Fried calamari with Spanish-style tomato-lemon sauce. 10.95

## Vodka-cured Salmon

House-cured, sliced thin and served with capers, horseradish, egg, onion, parsley and toast. 11.95

## Seared Tuna Loin

Rare-seared tuna, lime ginger slaw, thin sesame crackers and ponzu sauce. 12.95

# Soups & Salads

## Soups

### Lobster Bisque

Classic creamy soup made with real lobster and sherry. 5.95

### Soups du Jour

Two soups change daily. 3.95

## Salmon Salad

Seared, fresh, hand-cut salmon atop fresh greens, red peppers, scallions, oranges, mushrooms and wonton chips, with sweet chili vinaigrette. 12.50

## House-smoked Chicken Salad

Wisconsin two-year aged white cheddar, bacon, cherry tomato, green beans and red onions, with house-smoked chicken breast over greens. 9.95

# Sandwiches

All sandwiches are served with mixed greens and grapes.

## Cranberry Turkey Melt

Smoked turkey with chipotle-mint aioli, muenster and caramelized onions on grilled cranberry nut bread. 8.50

## Pastrami Sandwich

Shaved pastrami covered with Swiss cheese and coleslaw on grilled pumpnickel bread. 8.95

## Corned Beef or Smoked Turkey Reuben

Topped with sauerkraut, Swiss cheese and Thousand Island dressing on toasted rye. 8.50

## Maui Chicken Sandwich

Boneless, skinless breast of chicken, grilled and topped with fresh, grilled pineapple, red pepper rings and leaf lettuce on rye. 7.95

## Mike's Hot Bread

Secret cheese-topped house crostini, baked crunchy and bubbly. 9.95

## Moullard Duck Foie Gras

Pan-seared, served over toast round topped with lingonberry preserve, served with greens drizzled with champagne vinaigrette. 13.95

## Seared Scallops

Three seared scallops in beurre blanc adorned with fried leeks. 10.95

## Prosciutto di Parma

Prosciutto di Parma, figs, fresh pear slices, pecorino Romano, pork-fried almonds and crostini. 13.95

## Pesto-baked House Mozzarella

Fresh, house-made mozzarella, baked with pesto sauce, lemon, anchovy, sun-dried tomato and black pepper, served with toast. 9.95

## Crab Cakes

Maryland blue crab cakes with red pepper aioli and Dijon mustard sauce, and field greens drizzled with champagne vinaigrette. 10.95

## Spinach Salad

Spinach, fresh pear slices, red onion and candied walnuts, with poppyseed dressing. 9.95

With chicken, add 3.00.

With shrimp, add 5.00

## Boston Bibb Salad

Live hydroponic-raised Boston Bibb lettuce, topped with cherry tomato, apples, goat cheese, raisins and candied walnuts. 9.95

With our in-house smoked chicken, add 3.00.

With shrimp or scallops, add 5.00.

## Knife-and-Fork Caesar

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

With chicken, add 5.00.

With shrimp or scallops, add 5.00

## Walleye Sandwich

Fried walleye fillet on a house-baked braided roll, with tartar sauce on the side. 8.50

## Grilled Filet Sandwich

Four-ounce filet, served open-faced on rye with sautéed onions. 11.95

## Stella's Roasted Vegetable Club

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

## Stella Burger

Fresh 8 oz. Angus beef, lightly seasoned and char-grilled with tomato and lettuce on a grilled French roll. 7.95

Add cheese or grilled onions, .75

Add mushrooms or bacon, 1.00

Add French fries or coleslaw to any sandwich, 2.95

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

An 18% suggested gratuity will be automatically added for all tables of eight or more guests.

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