

# STELLA'S



## TAP AND TAPAS BAR MENU



### SALADS

**\$9**

- **Stella's Caesar** - fresh romaine, citrus parmesan dressing, house made croutons, grana padano
- **Endive salad** - Belgian endives, baby greens, blue cheese, walnuts, cranberry vinaigrette
- **Orange marinated beet salad**, fresh baby spinach, crumbled goat cheese, gooseberry compote
- **Bocconcini salad** - baby bocconcini cheese, cheery tomatoes, pickled onions, balsamic vinaigrette and capers
- **Chopped vegetable salad** - seasonal vegetables, feta cheese, lemon Dijon and oregano vinaigrette

### SMALL PLATES

- **Sea salt and ginger steamed edamame** - \$5
- **Cornet of Belgian style frites with citrus aioli** - \$6
- **Sambal and sweet soy fried tofu**, Lotus root chips, eschalots - \$7
- **Sundried tomato hummus**, warm naan bread - \$7
- **Roasted Danish blue-crusting crimini mushrooms**, artisan bread points - \$8
- **Soy kissed sambal green beans**, black and white sesame - \$9
- **Belgian Poutine** - Stella's frites, fresh cheese curds, Blanche de Chambly & miso gravy, green onions - \$8
- **Flash fried, panko-breaded calamari**, chipotle aioli - \$11
- **Fish Tacos** - Achiote baked white fish, corn tortillas, salsa fresca, white cabbage, crema and chimichurri - \$10
- **Meat balls** - house made, baked in tomato basil sauce, topped with parmesano reggiano - \$10
- **Filo wrapped baked double cream Brie**, organic honey and sambal drizzle - \$11
- **Beef carpaccio**, parmesano reggiano, crispy capers, fleur de sel, spanish onion shavings, garlic rouille - \$11
- **Korean Barbeque beef short ribs**, pickled ginger and fresh spinach sesame nori salad - \$11
- **One pound of Piquin chili & pomegranate molasses glazed chicken wings** - \$11
- **"Filet"-delphia Cheese Steak** - filet mignon medallions, snow goat cheese croute, cranberry salsa - \$12
- **Beer and chili-braised beef brisket taquitos**, guacamole, and chimichurri - \$12
- **Seared yellow fin tuna**, wilted spinach, wasabi aioli - \$12
- **Tosino** - Caramelized pork shoulder, carrot and cucumber batons, vermicelli noodles, sesame soy cilantro broth - \$12

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### LARGE PLATES

- **Green curry Hot Pot** - thai green curry, basmati rice, seasonal vegetables, choice of chicken breast, tofu or both - \$14
- **Fish and Chips** - Tetley's English Ale battered seasonal fish, Stella's frites, house made tartar and minted pea shoot - \$15
- **Charcuterie and Cheese** - chef's selection of featured cheeses, meats, cornichons, Sicilian olives, pickled pearl onions, toast points - \$15
- **Pork tenderloin** - adobo spiced pork tenderloin, bacon creamed corn, black bean pica de gallo, corn bread - \$15
- **Thai spiced jumbo tiger prawns**, coconut-lime rice, three dipping sauces - \$15
- **Sumac rubbed, oven roasted lamb rack chops**, pan fried polenta, mint and basil pistou - \$16
- **Jambalaya** - saffron rice, andouille and chorizo sausage, mussels, prawns, chicken, peppers and tomatoes - \$16

### MOULES

Fresh local Gallo mussels

1/2 pound - \$8    1 pound - \$14

- **THAI** - Sweet bell peppers, kaffir lime leaf, red curry coconut broth
  - **STELLA** - Stella Artois, cilantro, lime butter
  - **NORMANDE** - Granny smith apples, mushrooms, bacon, shallots, brandy, cream
  - **MADRID** - Chorizo sausage, plum tomatoes, white wine, serano chilis
  - **SAFFRON** - Baby spinach, spanish onion, Persian saffron, cream
  - **BOMBAY** - Zucchini, red pepper and fresh cilantro in a Madras curry broth
  - **MARINIER** - Garlic, shallots, white wine, fresh herbs, monte au beurre
  - **ORLEANS** - Andouille sausage, smoked corn, mixed peppers, cajun cream
- Add a bucket of Stella's Frites - \$4
  - Add a basket of bread - \$2.5

Please Note: 15% Gratuity will be added to parties of 8 or more