

STELLA'S

TAP AND TAPAS BAR

LUNCH: Served from 11:00 to 3:30 pm

SOUP:

- **TOMATO BASIL** - tomato, roasted garlic, fresh basil, mozzarella and parmesan croutons - \$6
- **SOUP OF THE DAY** - please ask your server - \$6

SALADS:

- **STELLA'S CAESAR SALAD** - fresh romaine, citrus, parmesan dressing, house made croutons, grana Padano, candied lemon zest - \$9
 - Add chicken - \$3
 - Add prawns - \$5
- **ORANGE MARINATED BEET ROOT SALAD**, fresh baby spinach, crumbled goat's cheese, gooseberry compote - \$9
- **WALDORF SALAD** - chicken breast, grapes, celery, apples and walnuts in a mild curry dressing, on a bed of fresh lettuce - \$11
- **STELLA'S SALAD** - baby greens, carrot, cucumber, cherry tomatoes, feta cheese, olives, house made herb vinaigrette - \$9
- **COBB SALAD** - chicken breast, bacon, boiled eggs, tomatoes, avocado, cheddar cheese and romaine lettuce, blue cheese vinaigrette - \$11

PLATES: *all sandwiches are served with Belgian frites, green salad or a combination of both*

- **BLT** – Apple wood-smoked bacon, lettuce, tomato, sun dried tomato pesto, brie on a fresh croissant - \$12
- **TUNA SANDWICH** - Yellow fin tuna, guacamole, lettuce, tomato and citrus aioli - \$13
- **STELLA'S BURGER** – House-made seasoned beef patty grilled to perfection with all the trimmings - \$12
 - Add blue, cheddar, or swiss - \$1
 - Add bacon - \$1
- **PORTOBELLO MUSHROOM BURGER** – Portobello mushroom cap marinated and grilled to perfection with all the trimmings - \$12
 - Add blue, cheddar, or swiss - \$1
 - Add bacon - \$1
- **CHICKEN BREAST BURGER** – Grilled marinated breast of chicken, avocado, chipotle mayo and all the trimmings - \$11
 - Add blue, cheddar, or swiss - \$1
 - Add bacon - \$1
- **MAC AND CHEESE** - Elbow macaroni with emmenthaler, cheddar and Grana Podano, baked to golden - \$11
- **MONTREAL SMOKED MEAT SANDWICH** - Montreal smoked brisket, steamed, hand sliced and served piled high on marble rye with fries, cole slaw and baby pickles, just like on St. Laurent - \$12
- **JUMBO PRAWN "BURRITO"**- Piri piri prawns, onions, tomato, mushrooms, lettuce and rice in a warm tomato tortilla - \$14
- **FRITTATA:** Our version of the ultimate baked omelet. Served with french fries and baby greens
 - Your choice: Veggie: roasted peppers, zucchini, mushrooms, onions, spinach, feta - \$11
 - Bacon: brie, caramelized onion and bacon - \$12
- **PLOUGHMAN'S LUNCH** - selection of meats, cheeses, pickles, pear chutney, smoked salmon mousse, baguette - \$11
- **PHILLY CHEESE STEAK** - Cajun spiced, shaved rib eye steak, onions, peppers and smoked gouda with citrus aioli and horseradish creme fraiche on a warm baguette - \$12

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MOULES: *Fresh hand graded Gallo (Washington State) 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, Calvados, cream
 - **MADRID** - Chorizo sausage, plum tomatoes, white wine, serrano 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

STELLA'S TOP TAPAS:

- **ROASTED DANISH BLUE-CRUSTED CRIMINI MUSHROOMS**, artisan bread points - \$7
- **SAMBAL & SWEET SOY FRIED TOFU**, lotus root chips, eschalots - \$7
- **BELGIAN POUTINE**, fresh cheese curds, Blanche de Chambly miso gravy - \$8
- **PANKO-BREADED CALAMARI**, flash-fried, chipotle aioli - \$10
- **BEEF CARPACCIO**, parmesan reggiano, crispy capers, fleur de sel, and spanish onion shavings and garlic rouille - \$10
- **KOREAN BARBEQUE BEEF SHORT RIBS**, pickled ginger and fresh spinach sesame nori salad - \$11
- **ONE POUND PIQUIN CHILI & POMEGRANATE MOLASSES-GLAZED CHICKEN WINGS** - \$11
- **SESAME-CRUSTED, SEARED YELLOW FIN TUNA**, wilted spinach, wasabi aioli - \$12
- **THAI-SPICED, SESAME GRILLED FRESH WATER JUMBO SHRIMP**, citrus aioli - \$13

ENJOY YOUR MEAL!