

Starters

Walleye Cakes 14

served with lemon caper sauce

Loaded Pub Chips 9

pasta chips, alfredo sauce, bacon, onion, tomato, green onion, mozzarella cheese

Lamb Chops* 10

rosemary, garlic, olive oil, arugula

Calamari Fritti 11

marinara sauce

Crispy Brussels 9

tossed with honey sriracha sauce, citrus and sesame seeds

Charcuterie Board 15

meat, cheese, accoutrements

Walleye Tacos 11

shaved cabbage, radish, cilantro, pico, spicy aioli

Neapolitan Mussels 14

tomato, garlic, white wine sauce

Duck Wings 10

jalapeño pineapple glaze, sesame seeds, blue cheese dressing

Soup

Lobster Bisque 9

French Onion 7

Soup of the Day 6

Salads

Stella's Cobb Salad 11

mixed greens, tomato, bacon, hard-boiled egg, avocado, onions, blue cheese

1816 Salad 10

spinach, tart dried cherries, caramelized walnuts, bacon, muenster cheese, raspberry ranch dressing

Red Goddess 10

shredded kale, shaved fennel, cucumbers, beets, pickled red onion, sliced almonds, crispy wontons, red goddess dressing

Sicilian Apple Salad 10

mixed lettuce tossed with sicilian vinaigrette, granny smith apples slices, gorgonzola cheese, caramelized walnuts, dried cranberries

Classic Caesar 9

romaine, parmesan, croutons, anchovies served with Caesar dressing

Baby Iceberg Wedge Salad 9

smoked blue cheese, roasted peppers, almonds

Salad Additions: Steak* 5 Salmon* 5 Grilled Chicken* 3

House-made salad dressings: sicilian, red goddess, blue cheese, classic ranch, raspberry ranch, caesar, balsamic vinaigrette

Specialty Pizzas

Caprese 13

pizza sauce, tomato slices, fresh basil, extra virgin olive oil and fresh mozzarella

Chunk 16

pizza sauce, whole mushrooms, and italian link sausage, mozzarella cheese

Vegano (v) 14

extra-virgin olive oil, garlic, red onions, olives, roasted red pepper, artichokes, fresh thyme, garlic

Pizza Fattoria 15

house made ranch dressing, garlic, chicken, fresh basil, bacon, mozzarella and parmesan reggiano cheese

*Consuming raw or undercook meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Signature Steaks and Chops

Serving only the finest Angus Reserve beef. Each cut is hand-selected and aged a minimum of 30 days.

Hand-cut New York Strip* 14 oz. 33

Bone-in Ribeye* 16 oz. 39

Center Cut Filet Mignon* 8 oz. 35

Steak Finishers 3

Peppercorn Butter Parmesan Garlic Butter Mushrooms Bleu Cheese Sautéed Onions

Long Bone Duroc Pork Chop* 11 oz. 24

apple cider reduction, apples, bacon

Steak and Chop Entrees include: choice of market greens salad or soup of the day, and choice of baked potato, hand-cut french fries, risotto, broccolini or seasonal vegetable

Entrees (include choice of soup of the day or market greens salad)

Dayboat Scallops alla Vodka 27

cream, lemon, vodka, tarragon, served with broccolini

Norwegian Salmon* 22

served with zucchini spirals, garnished with crispy scallions

Red Snapper 24

served with roasted corn salsa, sautéed spinach, buerre blanc sauce

Walleye 21

crispy or sautéed in butter with lemon, served with seasonal vegetable

Chicken Scarpariello 21

sautéed chicken breast, red bell and mild cherry peppers, garlic, white wine served with tomato, basil, caper orzo

Tuscan Chicken 18

creamy garlic sauce with spinach and sun dried tomatoes

Osso Buco 25 (served Thursday – Saturday – limited quantities)

tender beef shank in a rich sauce topped with gremolata, served with risotto milanese, broccolini

Pasta (Pasta is made fresh in-house daily)

Pasta Bolognese 17

hearty pork and beef ragu sauce

Macaroni n Cheese 13

smoked gouda and cheddar, roasted garlic bread crumbs

Spaghetti and Meatballs 15

marinara, meatballs

Chicken Fettucine Alfredo 16

butter, cream, garlic, parmesan and romano cheeses

Linguine with Clams Sauce 16

white wine with garlic sauce

Veg Centric

Center-cut Cauliflower Steak 16

marinated in olive oil, turmeric and za'atar, served with red pepper coulis, basil oil and choice of baked potato or market greens salad

Ewing Island Burger 12

grilled cauliflower steak, roasted red peppers, grilled pineapple, red onion, and served with choice of hand-cut fries or side salad

Farmer's Market Pasta 14

fresh seasonal vegetables, tossed with garlic, olive oil and herbs

Green Jackfruit Tacos 11

barbeque sauce, avocados, pickled onion, cilantro, chipotle veganaise, on paratha bread

Burgers

Stella Burger* 12

bacon, white cheddar, lettuce, tomato, onion, pickles

Orleans Burger 12*

chorizo marmalade, pickles, mustard aioli, swiss cheese

Front Street 12*

aged gouda, bacon and crispy fried onions, honey mustard sauce