

# stella's dinner

Served from 5pm to 10pm.

## salads

<b>"COUNTRY" SALAD</b> . . . . .	9
Maui greens tossed with barley, cucumbers, radishes, tomatoes and creamy herb vinaigrette	
<b>CAPRESE SALAD</b> . . . . .	9
Roma tomatoes, mozzarella, fresh basil and capers with a balsamic vinegar and olive oil dressing	
<b>SPINACH SALAD</b> . . . . .	9
Upcountry Baby spinach tossed with blue cheese crumbles, red onion, macadamia nuts and sweet herb vinaigrette	
<b>CLASSIC CAESAR</b> . . . . .	8
Hearts of romaine tossed with homemade croutons and parmesan cheese and Stella's Caesar dressing	
<b>THE GREEK</b> . . . . .	9
Romaine lettuce, black kalamata olives, feta, tomatoes, red onion and cucumbers tossed with olive oil and red wine vinegar	
<b>Add-ons for our salads</b>	
Grilled Chicken Breast . . . . .	5
Shrimp . . . . .	7

## appetizers

<b>"EYES OF THE WORLD" ROLL</b> . . . . .	12
Ahi, cucumber, white rice and fresh Kula spinach wrapped in nori, dusted with panko, then flash fried until crispy, served with a Thai chili aioli	
<b>"COUNTRY FAIR" STEAMERS</b> . . . . .	15
Fresh Oregon clams steamed with garlic, tomato and chili flakes	
<b>BAKED MUSSELS</b> . . . . .	8
New Zealand green lip mussels smothered with garlic aioli and baked	
<b>COCONUT SHRIMP</b> . . . . .	14
Six large shrimp, dipped in coconut and fried til golden served with a guava sauce	
<b>SHRIMP COCKTAIL</b> . . . . .	11
Six large poached shrimp served with spicy cocktail sauce	
<b>CRISPY CRABCAKES</b> . . . . .	14
Lump crab, lightly bound and breaded with cornflakes served with tangy remoulade sauce	
<b>ASIAN CHICKEN LETTUCE WRAP</b> . . . . .	13
Fresh ground chicken breast sautéed with garlic, ginger, cabbage, and carrots served with rice noodles, butter lettuce, cucumber and sweet thai chili sauce	
<b>CHICKEN WINGS</b> . . . . .	8
Traditional hot wings with celery, carrots and blue cheese	
<b>CHICKEN TAQUITOS</b> . . . . .	8
Wontons filled with pulled chicken, pepper jack cheese and green onions rolled and fried served with an orange-chipotle pepper relish and sour cream	
<b>"FUNKY" NACHOS</b> . . . . .	13
Blue and yellow corn tortillas layered with mahi and ahi (or chicken), jalapenos, refried beans, onion, Spanish rice and jack cheese baked until bubbly and crispy, topped with sour cream and salsa	
Half Portion . . . . .	9
<b>SMOKED MARLIN DIP</b> . . . . .	11
Locally caught marlin smoked and blended with cream cheese, red bell peppers, onion and garlic baked until bubbly served with pita bread for dipping	
<b>STELLA'S BLUE CHEESE TOAST</b> . . . . .	9
Homemade focaccia topped with blue cheese aioli and broiled til gooey and crispy	
<b>HOMEMADE HUMMUS</b> . . . . .	9
A smooth chick-pea spread with a hint of lemon, tahini and garlic, served with toasted pita	
<b>GOURMET CHEESE PLATE</b> . . . . .	14
Assorted Gourmet Cheese Plate from Who Cut the Cheese, ask server for today's fresh combinations	

Gratuity of 18% will be applied to parties of 6 or more.

## *from the sea*

**FRESH LOCALLY CAUGHT FISH** - Ask your server for today's catch and choose from the following preparations. . . . . **MQ**

**IMPORTED MAHI MAHI** - Choose from the following preparations . . . . . **20**

<p><i>Stella Blues features four signature preparations</i></p>	<ul style="list-style-type: none"> <li>• <i>Roasted with black and white sesame crust topped with a soy mirin reduction on a bed of white rice and stir-fry vegetables</i></li> <li>• <i>Roasted with a macadamia-nut crust and lilikoi beurre blanc, mashed purple sweet potatoes</i></li> <li>• <i>Iron skillet blackened with a cooling cucumber salsa and tangy dill sauce with rice pilaf</i></li> <li>• <i>Grilled with tamarind vinaigrette, grilled onion relish and avocado, white rice and wilted spinach</i></li> </ul>
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**“SUNSHINE DAYDREAM” SEAFOOD STEW** . . . . . **26**

Clams, mussels, shrimp and local fish gently stewed in a light saffron tomato broth topped with aioli

**MISO SHRIMP** . . . . . **25**

Eight large shrimp, grilled and basted with miso-sesame vinaigrette with coconut rice and baby bok choy

**COCONUT SHRIMP** . . . . . **24**

Eight large shrimp dipped in coconut and fried till golden, served with a guava sauce, french fries and coleslaw

## *from the land*

**“JAMBALAYA OH MYA”** . . . . . **22**

A Cajun classic with basmati rice, andouille sausage, chicken, shrimp and drizzled with rouille sauce

**“THE ALL-AMERICAN MEAL”** . . . . . **19**

Roasted half chicken, homemade creamed corn, wilted spinach, mashed potatoes and natural juices

**FREE RANGE CHICKEN** . . . . . **22**

Free range chicken breast with a herb mushroom gravy served with mashed potatoes and green beans

**GRILLED PORK CHOP** . . . . . **24**

A house cured pork chop, grilled til tender and juicy with caramelized onion jus, mashed potatoes and green beans

**“MAMA TRIED” MEATLOAF** . . . . . **19**

Like you wish your Mama had made, juicy glazed meatloaf served with gravy, vegetable of the day & mashed potatoes

**BABY BACK RIBS** . . . . . **25**

Rubbed with secret spices, slowly roasted til falling off the bone, then grilled and brushed with our tropical bbq sauce, served with skillet cornbread and coleslaw

**\*GRILLED NY STEAK** . . . . . **28**

A 12 ounce all natural dry-aged NY sirloin from the Maui Cattle Company grilled and served with a red wine garlic compound butter, french fries and asparagus

## *from the wok*

**STIR FRY** - An array of mixed vegetables sautéed in a teriyaki sauce served over white rice. . . . . **16**

**YELLOW CURRY** - Sautéed vegetables served in a yellow coconut curry sauce over white rice . . . . . **16**

<p><i>Add-ons for our wok selections</i></p>	<p><b>Tofu</b> . . . . . <b>2</b></p> <p><b>Chicken</b> . . . . . <b>3</b></p> <p><b>Shrimp</b> . . . . . <b>7</b></p>
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## *pasta*

**PASTA DEL MAR** - . . . . . **27**  
 Fresh fish with fettuccine, spinach, mushrooms, tomato, garlic and basil tossed with a roasted red pepper cream sauce

**VEGETARIAN LASAGNA** . . . . . **15**  
 Layers of noodles, spinach, zucchini, mushrooms, ricotta, mozzarella and homemade tomato sauce

**SPAGHETTI** - Homemade red sauce topped with Parmesan & parsley . . . . . **15**

**“ONCE IN A WHILE GET SHOWN THE LIGHT” PASTA** - Olive oil, tomato, garlic and basil tossed with angel hair . . . . . **15**

**FETTUCCHINE ALFREDO** - Classic creamy sauce with garlic and mushrooms . . . . . **16**

<p><i>Add-ons for our pasta selections</i></p>	<p><b>Chicken</b> . . . . . <b>3</b></p> <p><b>Shrimp</b> . . . . . <b>7</b></p> <p><b>Meat Sauce</b> - Italian sausage, ground beef, fresh herbs &amp; garlic . . . . . <b>3</b></p> <p><b>Side of Garlic Bread</b> . . . . . <b>3</b></p>
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*\*Our beef is all natural, raised locally by Maui Cattle Company.*

## from the kiawe pizza oven

All pizzas are thin crust, hand tossed and come crispy from our kiawe oven.  
Our dough is made daily and we use only the freshest ingredients.

CLASSIC PEPPERONI - Pepperoni, homemade tomato sauce and fresh mozzarella . . . . .	12
MARGHERITA - Roma tomato, fresh basil, and sliced mozzarella. . . . .	14
THE "STELLA" - Grilled eggplant, roasted garlic and red pepper, feta cheese and pesto sauce. . . . .	14
BBQ CHICKEN PIZZA - Roasted chicken breast, homemade tropical bbq sauce, red onion and pepper jack cheese . . .	14
THE "HAWAIIAN" - Ham, local pineapple, mozzarella with homemade tomato sauce . . . . .	14

## lighter fare

*THE STELLA'S BURGER . . . . .	12
Charbroiled 1/2 pound beef patty from the Maui Cattle Company with lettuce, tomato and red onion on a toasted roll served with French fries	
<b>Add-ons for our burgers</b>	
Jarlsberg Swiss, Cheddar or Pepper Jack. . . . .	1
Bacon or Avocado . . . . .	2
Sautéed Mushrooms or Grilled Onion. . . . .	2
TOBY'S TOFU TIA EXTRAORDINAIRE . . . . .	12
Soft flour tortilla wrapped around seasoned tofu, sautéed in a flavorful blend of spices, filled with sprouts, red onion, sour cream and topped with salsa & avocado. Served with Caesar salad	
FISH & CHIPS - Fresh caught fish of the day, battered and fried served with french fries, coleslaw and tartar sauce . . .	MQ
Imported Mahi Mahi. . . . .	16

## dinner side dishes

Skillet Cornbread	
Whole Pan . . . . .	10
Piece . . . . .	3
Garlic Bread . . . . .	5
Half Portion. . . . .	3
Vegetable Of The Day . . . . .	3
Asparagus. . . . .	5
Green Beans . . . . .	3
Baked Potato with Butter & Sour Cream` . . . . .	4
Homemade Mashed Potatoes . . . . .	3

## beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Fruit Punch - (1 Refill) . . .	2.50
Fruit Punch, Orange Soda - (1 Refill) . . . . .	2.50
Root Beer - (bottle) . . . . .	3.50
Root Beer Float . . . . .	5.00
Lemonade . . . . .	3.00
Iced Teas - Passion Fruit or Herbal Mint. . . . .	2.50
Milk - 2%, Chocolate or Soy . . . . .	3.00
Bottled Water. . . . .	2.00
Sparkling Water . . . . .	2.50
Juices - Ask your server for selections. . . . .	3.00
Orange Juice . . . . .	4.00

## smoothies and shakes

Fruit Smoothies . . . . .	4.50
Blended with apple juice, choose from one or more of the following fruits: Strawberry Banana or Mango	
Milk Shakes - Chocolate, Vanilla, Strawberry, Banana or Mango . . . . .	5.00
Iced Mocha Frappe . . . . .	5.50
Espresso blended with vanilla ice cream, chocolate and crushed ice, topped with whipped cream	
Banana Mocha Cooler . . . . .	6.00
Espresso blended with vanilla ice cream, chocolate, banana and crushed ice topped with whipped cream	

Full Espresso bar selections also available.

## desserts and ports

<b>KONA COFFEE ICE CREAM SANDWICH</b> .....	8
Two hot, homemade, chocolate chip cookies, filled with Kona coffee ice cream and topped with caramel sauce, whipped cream and macadamia nuts	
<i>Pairing: Taylor-Fladgate 10 Year Tawny Porto</i> .....	7
<b>STELLA'S BROWNIE</b> .....	7
A decadent macadamia nut brownie topped with chocolate sauce and whipped cream	
a la mode .....	8
<i>Pairing: Taylor-Fladgate 10 Year Tawny Porto</i> .....	7
<b>LILIKOI CHEESECAKE</b> .....	8
With strawberry sauce	
<i>Pairing: Broadbent 10 Year Malmsey Madeira</i> .....	7
<b>BANANAS FOSTER "THE STELLA" WAY</b> .....	9
2 scoops vanilla ice cream topped with caramelized bananas, macadamia nuts and whipped cream	
add Rum .....	2
<i>Pairing: EOS "Tears of Dew" Late Harvest Moscato</i> .....	7
<b>TROPICAL SORBET</b> -1 scoop of fruit sorbet .....	4
<b>ICE CREAM</b> -2 scoops .....	5

## coffee drinks

Stella's special coffee blend topped with whipped cream.

**\$8.50**

**KEOKI** - Brandy & Kona Gold Liqueur

**MEXICAN** - Tequila & Kona Gold Coffee Liqueur

**HAWAIIAN** - Frangelico & Malibu

**CHIP SHOT** - Bailey's & Tuaca

**MONTECRISTO** - Grand Marnier & Kona Gold Coffee Liqueur

**IRISH** - Jameson's Irish Whiskey & Bailey's

**COFFEE CLOUD** - Bailey's, Frangelico & Kona Gold Coffee Liqueur

**B-52** - Grand Marnier, Bailey's & Kona Gold Coffee Liqueur