

## SANDWICHES

*Served with Trackside fries*

### FRENCH QUARTER DIP 13

*lean roast beef, sauteed onions, and provolone cheese on a toasted hoagie bun with au jus*

### THE RAILROAD 12

*lean corned beef, sauerkraut, and swiss cheese on grilled rye and a large pickle*

### BLACK & BLEU CHICKEN CIABATTA 13

*a Cajun seasoned breast of chicken topped with our cayenne pepper sauce and bleu cheese and served on a ciabatta roll with lettuce and tomato*

### STELLA'S SEAFOOD PO-BOYS 15

*choose shrimp, alligator, or oysters, all served on a toasted hoagie bun with lettuce, tomato, sliced pickles, and our Creole mayonnaise*

### PORTOBELLO BURGER 12

*balsamic roasted portobello mushroom with mozzarella, basil pesto and tomato on a grilled ciabatta roll*

### MASKERS' MUFFULETTA 14

*ham, Genoa salami, and tasso, mozzarella and provolone cheese, tomato, and our olive spread on toasted ciabatta bread*

### STELLA'S TAVERN BURGER 12

*our half pound certified Angus steak burger served with lettuce, tomato, and onion*

### THE BIG EASY BURGER 13

*seasoned with Creole spices and topped with bleu cheese, bacon, lettuce, tomato, and onion*

### FREIGHT TRAIN 13

*blackened breast of chicken with mozzarella, basil pesto, and tomato on a grilled ciabatta roll*

## CHILDREN'S MENU

*12 and under*

GRILLED CHEESE 6 🥕

CHICKEN STRIPS 7

HOT DIGGITY DOG 6

MAC & CHEESE 6 🥕

PERSONAL CHEESE PIZZA 8 🥕

¼ LB. TAVERN BURGER 7



*gluten-free rye bread and buns available on request*

*consuming undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness*

## STARTERS

### CONDUCTOR OYSTERS 12

hand breaded and served with our cucumber wasabi dip

### ESCARGOT 12

baked in garlic butter and served with grilled French bread

### FAIT DO-DO GREEN TOMATOES 12 🥕

topped with fresh goat cheese with our cashew relish

### SHRIMP & ANDOUILLE SAUSAGE DIP 12

a blend of shrimp, andouille sausage, okra, and Asiago cheese with garlic crostini

### CRAWFISH STUFFED MUSHROOMS 12

topped with a blend of white cheeses

### STELLA'S BAYOU BASKETS 12

choose from chicken strips, shrimp, fried oyster, or alligator

**add trackside fries 3**

### PASS A GOOD TIME PLATTER 18

conductor oysters, fried alligator, crawfish stuffed mushrooms, gumbo dip, and fried green tomatoes, all served with our house dipping sauces

### CHARCUTERIE BOARD 13/18

an assortment of international meats and cheeses

## ENTRÉES

### FILET MIGNON 31

our 8oz. filet mignon topped with our zip sauce and served with potato and vegetable

### BOURBON STREET SURF & TURF 29

our Cajun seasoned 10oz prime sirloin strip steak, basted with Louisiana red pepper oil, topped with a sweet red pepper/mango chutney and Louisiana shrimp

### PONTCHARTRAIN PIEROGI PLATE 18

potato cheese pierogi, stuffed cabbage, kielbasa and sauerkraut

### VEGETABLE JAMBALAYA 16 🥕

seasonal garden vegetables tossed in our amazing creole sauce and served with steamed rice

### CAJUN ALFREDO 15 🥕

tender penne pasta tossed with our creamy cajun alfredo sauce with grilled garlic bread and vegetable  
w/ chicken add 3  
w/ shrimp add 5

### PASTA AGLIO OLIO 16 🥕

tender linguini pasta tossed with pesto, garlic, olive oil, parmesan and red pepper flake.  
w/ chicken add 3  
w/ shrimp add 5

### LAKE PERCH DINNER 19

sautéed and topped with our lemon-caper beurre blanc with rice and vegetable

### POT ROAST DINNER 19

tender, slow roasted beef with vegetables, veal demi-glace, and potato

### STELLA'S STREETCAR SALMON 22

basted with our bourbon BBQ sauce and served over andouille potato hash with onion rings and tomato gastrique, rice pilaf, and vegetable

### SHRIMP & CRAWFISH ETOUFFEE 23

Louisiana crawfish and jumbo shrimp simmered with onions, peppers, and our Creole sauce served over steamed rice

### JUMBO SHRIMP & GRITS 21

sautéed shrimp, simmered in our andouille gravy and served over creamy stone-ground grits

### CHICKEN ROCHAMBEAU 19

a pan seared breast of chicken served over grilled ham and marchand de vin, topped with hollandaise sauce, and served with our vegetable of the day

### CHICKEN POMMEREY 18

a pan-seared breast of chicken with a French mustard cream served with rice pilaf and our vegetable of the day

### FILET OSCAR 34

our 8oz. filet mignon topped with bearnaise sauce, fresh asparagus, fried oysters, and potato  
**substitute crab for oysters 3**

## SOUPS AND SALADS

### SHRIMP & SAUSAGE GUMBO CUP 5 / BOWL 7

### SMOKED CARROT & GINGER CUP 5 / BOWL 7 🥕

### FRENCH ONION 7

### TUNA NIÇOISE SALAD 19

fresh salad greens topped with pan seared ahi tuna, marinated baby potatoes and beans, tomato, and olives, with our balsamic vinaigrette

### ALMOND CHICKEN SALAD 14

served over fresh greens with tomatoes, egg, and grilled flat bread

### CRABMEAT MAISON 18

fresh lump crab salad served on baby bibb lettuce with sliced tomatoes

### ROASTED BEET SALAD 16

fresh salad greens with belgium endive, roasted fresh red and orange beets, tomatoes, Kalamata olives, feta cheese, and our honey dijon dressing

### MUFFULETTA OLIVE SALAD 14 🥕

a blend of marinated green and kalamata olives, beets, giardiniera, roasted red peppers, celery and capers with grilled pita bread

## SIDES

### CORN MAQUE CHOUX 3 / 6.5

### RED BEANS & RICE 3 / 6.5

### COLE SLAW 3 / 6.5 🥕

### DIRTY RICE 3 / 6.5

### TRACKSIDE FRIES 3 / 6.5 🥕

### SWEET POTATO FRIES 3 / 6.5 🥕

### CAJUN TRACK FRIES 3 / 6.5 🥕

**CREOLE VS. CAJUN** Creole and Cajun cooking have some similarities but are not exactly the same. Creole (Caribbean and European Influences) cuisine tends to be a little more elegant and often features tomatoes and fewer spices than Cajun (French Acadia, Canada Influences) dishes.

