

DAILY SPECIALS

5/19/24

Soup of the Day

Acorn Squash with Crayfish Meat

Baked Acorn Squash Stuffed with Octopus, Shrimp & Roasted Garlic Sauce, Parmesan Cheese 16

Flatbread with Roasted Blackened Chicken with Spinach Pesto Sauce 17
Mushrooms, Sauteed Onions, White Cheddar Cheese Spinach Pesto

Entrees

Mixed Grill of Elk, Kangaroo & Venison with Blood Orange Demi Glace 52
Port Wine Reduction & Green onion Risotto

Pan Seared Ahi Tuna with Lemon Butter Caper Sauce 38
Goat Cheese, Bell Peppers,

Roasted 12 oz Strip Steak Served with Wild Mushroom and Black Pepper Sauce. With Baked Potato & Gorgonzola Cheese 48

Roasted Duck Breast with Sweet Potato Gratin and 37
Apricot Merlot Wine Sauce

Blackened Shrimp, Sea Scallops with Cheese Tortellini , Cream Cheese & 33
Goat Cheese Cream Sauce, Bell Peppers

Dessert:

Estela's Fresh BlueBerry Tart