

# ***DAILY SPECIALS***

4/17/24

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## **Soup of the Day**

Black Bean with Blackened Shrimp  
Cup 7 / Bowl 11

## **Appetizers**

Baked Texas Wild Boar Rib & Roasted Lamb Lollipop with Mole BBQ  
& Caramelize Plantains 15

Sauteed Cajun Sea Scallops Over Shiitake Mushroom Risotto with Dill Beurre  
Blanc 17

Fresh Arugula Salad with Grilled Blackened Sirloin, Apples, Pecans & Blue  
Cheese Ice Cream, Black Garlic Vinaigrette 16

## **Entrees**

Mixed Grill of Elk, Kangaroo and Venison Medallion with Blood Orange  
Demi Glaze, Port Wine Glaze & Goat Cheese Mashed Potatoes 52

Roasted Baked Airline Chicken Breast Stuffed with Goat Cheese, Moong Chilka  
Lentils, Caramelized Apples Served with Marsala Wine sauce 35

Beef Wellington, Mushrooms, Prosciutto Ham, Served with a Gratin Potatoes  
and Lingonberry Pomegranate Honey Sauce 50

Braise Lamb Shank with Oyster Mushrooms, Chianti Wine Sauce &  
Garlic Potato Cake over Molcajete 40

Blackened Grouper and Sword Fish Combo Served Over Curry Quinoa with  
Mango Salsa Lemon Butter 35

**Dessert:** Mango Kahlua Cheesecake