

AUGUST 2025

\$55.00 per person

APPETIZERS

COCONUT SHRIMP

Coconut-crusted, sweet coconut cream froth, fresh scallions.

BANG BANG CAULIFLOWER

Fried cauliflower covered in a Thai sweet chili sauce, sesame seeds, and scallions.

ESTELLA WINGS

Crispy fried wings tossed in a spicy and tang house made Thai chili sauce.

ESTELLA MUSSELS

Prince Edward Island mussels, garlic, white wine cream, shallots, lemon, fresh herbs



MAIN COURSE

MUSHROOM RAVIOLI

Ravioli stuffed with six-mushroom blend, parmesan, mozzarella, provolone, mushroom, nut free pesto

FIN AND FIRE SALMON PASTA

Pappardelle, tomato cream, garlic, white wine, olive oil, cherry tomatoes, grilled salmon

STICKY RIB SPECIAL

Carolina-style pork ribs, mashed potatoes, seasonal vegetables

CHICKEN MILANESE

Panko chicken, garlic-lemon aioli, arugula, cherry tomatoes, roasted corn, shaved parmesan

BRANZINO

Mediterranean Sea Bass, white wine, garlic, shallots, lemon, beet mash, white beans, spinach, blistered cherry tomatoes

VEGAN TOWER

Grilled eggplant, green zucchini, yellow squash, tomato, red onion, garlic basil tomato sauce

DESSERT



DULCE DEL LECHE LAVA CAKE

Molten caramel cake, salted caramel center, vanilla ice cream, chocolate and caramel drizzle

ESTELLA CHURRO WAFFLES

Cinnamon coconut sugar waffle, chocolate and caramel drizzle, vanilla ice cream

BY THE BOTTLE

POST MARK 35
WHISPERING ANGEL 40
CAPARZO 40
BOEN 42
GHOST RUNNER 42
PIKE ROAD 45
MOSCATO 45

