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Investment Adviser. BCM and Evans Financial Group are independent of each other.

# on Yourse





**5815 Youree Drive, Shreveport** 318.210-0251

Hours: Monday - Wednesday 4 - 9 pm | Thursday 11am - 9 pm Friday - Saturday 11 am - 10 pm | Sunday CLOSED

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## APPETIZERS

| AFFEILERS  |      |
|--|------|
| FRIED CHEESE STICKS Crispy coated fried cheese sticks served with house made ranch   | 11.  |
| SPINACH AND ARTICHOKE DIP  | 18.  |
| Creamy mixture of cheeses, spinach, and artichoke hearts served with tortilla chips WITH LUMP CRAB MEAT                                    | +12. |
| <b>SILVER STAR NACHOS</b> Choice of brisket or pulled pork over tri-color chips, shredded cheese, pickled jalapenos & BBQ sauce            | 22.  |
| <b>DIABLO SHRIMP</b> Lightly fried shrimp tossed in our spicy, tangy house made diablo sauce.  | 22.  |
| WARM MOZZARELLA Creamy mozzarella cheese baked and topped with balsamic reduction, roasted tomatoes, fresh basil and toasted bread sticks. | 20.  |
| WITH STEAK BITES   | +13. |
| JUMBO CRAB CLAWS (When Available)  | 29.  |
| Marinated with signature Silver Star olive mix or deep fried and served with remoulade sauce.  |      |
| SOUPS  |      |
| CRAWFISH ETOUFFEE Served over rice and topped with fried fish filets.  | 24.  |
| CHICKEN & SAUSAGE GUMBO  | 15.  |
| Dark Roux adds a distinctive flavor to this Louisiana favorite. Served with rice and saltine crackers.                                     |      |

FRIES, POTATO SALAD, GREEN BEANS, STEAMED BROCCOLI, BBQ BEANS, ONION RINGS, COLE SLAW **SIDES** AU GRATIN POTATOES OR BAKED POTATO, MAY BE SUBSTITUED FOR BOTH SIDES. SUBSTITUTION FOR 1 SIDE 2.00



MAC & CHEESE

| • | ine w dillege  |
|---|--|
|   | Penne pasta tossed in our signature spicy cheese sauce, fresh parmesan cheese and topped with your choice of |
|   | protein from the list below. <i>(Served without Sides)</i>   |

| teni nom the list below. (Serve | a Without Sides/ |                 |    |
|---------------------------------|------------------|-----------------|----|
| LOBSTER BITES                   | 30.              | GRILLED CHICKEN | 25 |
| STEAK BITES                     | 28.              | GRILLED SHRIMP  | 25 |
|                                 |                  |                 |    |



| CLASSIC BURGER  | 19. |  |
|---|-----|--|
| Certified Angus Beef topped with American Cheese, shredded romaine, tomato, red onion, pickled jalapenos, mayo, |     |  |
| mustard and pickles on a toasted sweet bun with your choice of fries or onion rings. Add Chopped Brisket +4     |     |  |

| TIGER CHICKEN BURGER   | 19 |
|--|----|
| Grilled chicken breast with a spicy glaze, American Cheese, shredded romaine, tomato, red onion, pickled jalapenos | i, |
| mayo, mustard and pickles on a toasted sweet bun with your choice of fries or onion rings. Add Bacon +2            |    |

# COUNTRY FRIED

Served with two sides, bread and white gravy

| CHICKEN | STEAK | PORK CHOP |
|---------|-------|-----------|
| 24      | 26    | 32        |

# Silver Star Grill

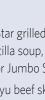
We proudly serve USDA choice Certified ANGUS Beef® steaks. Hand cut from perfectly aged beef, seasoned and grilled to your satisfaction. Choice of one side and either Garden, Caesar or Wedge Salad.

| <b>FILET MIGNON</b> | 8oz.  | 52. | 10oz. | 62. | <b>BONE IN PORK CHOP</b> | 16oz. | 36. |
|---------------------|-------|-----|-------|-----|--------------------------|-------|-----|
| RIBEYE              | 14oz. | 52. | 20oz. | 62. | TIGER CHICKEN            | 10oz. | 26. |

Add Oscar Style (Silver Star Queso and Lump Crab Meat) +14 | 3 Jumbo Shrimp +9. | Lump Crab Meat +12. | Add 2 Silver Star Ribs +5.

#### **GRILLED SALMON** FRIED OR GRILLED SHRIMP 29. **GRILLED REDFISH** 23. **4 PIECE FRIED FISH REDFISH ATCHAFALAYA** 29. 24. **TWO MEATS THREE MEATS** Silver Star Ribs | Smoked Brisket +2. Turkey Breast | Pulled Pork | Spicy Sausage World Famous Served with 2 sides, bread and sauce **SMALL RIB PLATTER REGULAR RIB PLATTER** 26. SALADS **Choose Your Protein Grilled Steak** Tiger Chicken **Smoked Turkey Choose Your Salad** Silver Star Wedge **Classic Garden** Iceberg, red onion, bacon bits & choice of cheddae cheese blend or Mixed greens, cheddar cheese blend, red onion, cherry tomatoes, bleu cheese crumbles. cucumber, garlic croutons **Strawberry Pecan** Caesar Mixed greens, strawberries, candied pecans, bleu cheese crumbles

Seafood Choice of one side and either Garden, Caesar or Wedge Salad.



for dipping, rice, tortilla soup and vegetables.

# CANTINA

| APPETIZERS  |                 |
|---|-----------------|
| <b>SILVER STAR QUESO</b> Famous au gratin cheese blend with a Mexican twist topped with pico de gallo. Smoked Brisket or Pulled Pork Jumbo Crabmeat   | 12<br>+6<br>+15 |
| <b>SEARED AHI TUNA</b> Fresh yellowfin tuna seasoned and lightly seared garnished with avocado and  |                 |
| cilantro lime dressing.   | 24              |
| FRIED AVOCADO Whole avocado stuffed with choice of grilled chicken or pulled pork and jack cheese, deep fried and drizzled with Ancho Sauce and served with tortilla soup.  Smoked Brisket +8 Tenderloin +15 Jumbo Crabmeat +15 | 16              |
| <b>CANTINA TASTING SAMPLER</b> 14 oz of each Queso, Guacamole, Salsa Verde & Silver Star Ranch served with fried jalapeno rings (no substitutions)  | 18              |
| <b>GUACAMOLE FRESCA</b> Avocado mash mixed with diced onion, tomato, jalapeños, cilantro,   |                 |
| lime garnished with roasted corn and queso fresco.  | 15              |
| QUESADILLAS Four flour tortilla wedges filled with Monterey Jack and choice of meat. Sour cream   | n and           |
| guacamole served on side.   | 15              |

#### SOUP

★ SMOKED BRISKET +8 or TENDERLOIN +15

8/12

CHICKEN TORTILLA SOUP Zucchini, carrots, cabbage and chicken topped with tortilla strips and gueso fresco

**★ GRILLED CHICKEN or PULLED PORK** 

### **GRILL**

| FAJITAS Choice of Silver Star grilled meat atop   |             |   |         |
|---|-------------|---|---------|
| Served with rice and tortilla soup, sour crean  | _           |   |         |
| Filet Mignon, Ribeye, or Jumbo Shrimp   | 39          | Grilled Chicken                               | 29      |
| WAGYU CARNE ASADA Wagyu beef skirt steak o  | n a bed of  | veggies with                                  |         |
| chimichurri sauce, refried beans and rice.  |             | -   | 59      |
|   | ENTR        |   |         |
| All entrees served with rice and refried be   | ans.   Rath | ner have tortilla soup? Substitute one side f | or 2.00 |
| <b>ENCHILADAS</b> Choice of TWO enchiladas.  Cheese with Cheese Sauce   |             |   | 18      |
| Grilled Chicken with Sour Cream Sauc<br>Pulled Pork with Ranchero Sauce   | е           |   |         |
| ★ Smoked Brisket with Salsa Verde   | +8          | ★ Tenderloin with Salsa Verde                 | +15     |
| <b>CHILE RELLENO</b> Deep fried poblano pepp<br>Grilled Chicken with Sour Cream Sauc<br>Pulled Pork with Ranchero Sauce |             | ack cheese and choice of meat.                | 19      |
| ★ Smoked Brisket with Salsa Verde   | +8          | ★ Tenderloin with Salsa Verde                 | +15     |
| CHIMICHANGA Flour tortilla stuffed with che<br>Grilled Chicken with Sour Cream Sauc<br>Pulled Pork with Ranchero Sauce  |             | eat and deep fried with side of sauce         | . 16    |
| ★ Smoked Brisket with Salsa Verde   | +8          | ★ Tenderloin with Salsa Verde                 | +15     |
| <b>SHRIMP QUESADILLAS</b> Four traditional que and fresh pico de gallo. Sour cream and                                  |             |   | 28      |
| <b>RED FISH</b> Pan seared red fish topped with gar tomatoes over rice, tortilla soup and vegetab                       |             | vine butter sauce and diced                   | 28      |
| JUMBO SHRIMP Seven jumbo sauteed shrimp s   | served wit  | h a side of garlic white wine butter sau      | ice     |

| <b>CANTINA AU GRATIN POTATOES</b> Large serving of our signature au gratin potatoes with Cantina twist topped with pulled pork or grilled chicken. Sour cream, |     |
|--|-----|
| guacamole and pico de gallo on the side.   | 15  |
| Smoked Brisket   | +8  |
| Tenderloin   | +15 |
| Sauteed Lump Crabmeat  | +15 |

Dressings

House Made Ranch, Honey Mustard, Bleu Cheese, 1000 Island, Italian, Balsamic Vinaigrette, Raspberry

Walnut Vinaigrette • Extra Dressing 1.50

with raspberry walnut vinaigrette

Side Salad (no protein)

Romaine lettuce, shredded parmesan cheese, garlic croutons

6.50

soup.

26

9

10

10

12

| TACOS   |
|---|
| STREET TACOS Three soft corn tortillas with choice of meat served with rice and tortilla Taco Salsa, pickled onion, white onion, cilantro, lime wedges on the side.  Grilled Chicken or Pulled Pork  Smoked Brisket  Grilled Shrimp or Ahi Tuna  Tenderloin |
| <b>FISH TACOS</b> Three original street tacos filled with grilled red fish served with tortilla soup. Sauces, pickled onion, white onion, cilantro, lime wedges on the side.  |
| DESSERTS  |
| BREAD PUDDING Served warm and topped with Whiskey Sauce   |
| COLOSSAL CHEESECAKE   |
| <b>DOUBLE DECKER BROWNIE</b> Caramel and Chocolate Sauce topped with Blue Bell vanilla bean ice cream.  |
|   |

**BUTTERCUPS CUPCAKE** 4.25 **FERRIS WHEEL** Our showstopper dessert with your choice of 6 Buttercups cupcakes

MALVA CAKE South African cake served warm with strawberries, blueberries &

Blue Bell vanilla bean ice cream.

complete with a SPARKLING flare.

29