To Start

Mixed Seasonal Greens Salad
_Grape Tomatoes, Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette_
single $6  |  for two $10  |  for four $18

Caesar Salad
_Romaine Lettuce, Basil Garlic Croutons, and Classic Caesar Dressing_
single $6  |  for two $10  |  for four $18

Soup du Jour
_cup $5  |  quart $18_

Lobster Bisque
_cup $9  |  quart $34_

SSS Smoked Salmon Salad
_Cherrywood Smoked Salmon, Shaved Red Onions, Avocado, Fried Capers, Red Bell Peppers, and Mixed Greens served with Green Goddess Dressing and topped with Curried Pistachios_
single $13  |  for two $24  |  for four $44

Black and Bleu Steak Salad (G)
_Blackened Flat-Iron Steak*, Crumbled Gorgonzola Bleu Cheese, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans_
*Steak Cooked Medium unless Otherwise Specified
single $14  |  for two $26  |  for four $50

To Start Wines by the Bottle
_Vigneti de Sole Pinot Grigio  |  $13_
_Raeburn Chardonnay  |  $17_

Entrées

Marinated Pan-Seared Salmon
_Saffron Risotto, Asparagus, and Lemon Caper Vinaigrette_
paired with Kings Estate Pinot Noir  |  $24

Bone-in Pan-Fried Pork Chops
_Andoúille Sausage and Cheese Grits, Apple Chutney, and Seasonal Vegetables_
paired with Felino Malbec  |  $22

Grilled Angus Ribeye Steak
_16 Oz Ribeye per Person, with Garlic Mashed Potatoes, Asparagus, and Mushroom Sauce_
paired with Cold Creek Cabernet  |  $25

continued
Creole Shrimp Penne
tossed with Spinach, in Creole Cream, and Parmesan
single $20  |  for two $38  |  for four $72
paired with Wente Riesling  |  $12

Lobster Mac and Cheese
Lobster Tail and Cavatappi Pasta in Cheesy Cream Sauce
single $26  |  for two $50  |  for four $96
paired with Rombauer Chardonnay  |  $42

Braised Lamb Shank Nicoise
Red Wine, Black Olives, Tomatoes, Sweet Onions, and Fingerling Potatoes
single $28  |  for two $54  |  for four $104
paired with Red Mountain Syrah  |  $30

Chicken Pot Pie
A Traditional Favorite
single $14  |  for two $26  |  for four $48
paired with Annie Amie Pinot Grigio  |  $12

Desserts

Bread Pudding
served with Butterscotch Sauce
7-inch (3-4 servings) $16  |  10-inch (6-7 servings) $25

Bourbon Pecan Pie
7-inch $16  |  10-inch $25

Fruit Cobbler with Crème Chantilly
ask for today’s flavor
7-inch $16  |  10-inch $25

Homemade Banana Pudding
each  |  $5

Cheesecake
served with Strawberry Compote
slice $6.50  |  whole (8 servings) $40

Dessert Wine by the Bottle
Quady Muscat Essensia White Wine  |  $24
Sommelier Thomas's Wine Selections:

Liocio Chardonnay, Sonoma County '16  |  $30  
Eyrie Pinot Noir, Willamette Valley ’17  |  $40  
Elyse Cabernet, Holbrook Mitchell Vineyards, Yountville ’16  |  $50

More wine selections by Sommelier Thomas Spencer are available upon request.
All wines available by case with discount with two-day notice if not in stock.

(G) - Gluten Free
(V) - Vegetarian