Appetizers

Seared Crab Cakes
With Creole Remoulade

Sausage and Cheese Platter
An Assortment of House Made Sausages, Gourmet Cheeses, French Mustard, and pickled Vegetables with Crackers

Smoked Salmon Mousse
With Red Onions, Capers, and Crostini

NOLA Barbeque Shrimp
Cajun Spices, Garlic Butter, and Lemon Juice

Cornmeal Fried Shrimp
With Creole Remoulade

Soups and Salads

Soup du Jour

Lobster Bisque

French Onion Soup au Gratin

Mixed Seasonal Greens
Grape Tomatoes, Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette
Caesar Salad  
*Romaine Lettuce, Basil Garlic Croutons, and Shaved Parmesan tossed with a Classic Caesar Dressing*

SSS Smoked Salmon Salad  
*Cherry Wood Smoked Salmon, Shaved Red Onions, Avocado, Fried Capers, Red Bell Peppers, and Mixed Greens with Green Goddess Dressing*

Black and Bleu Steak Salad (G)  
*Blackened Flat-Iron Steak*, Crumbled Gorgonzola Bleu Cheese, Truffled Lemon Oil, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans  
*Steak Cooked Medium unless otherwise specified*

Entrees

Marinated Pan Seared Salmon (G)  
*Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette*

Bone-in Pan-Fried Dry Aged Pork Chops (G)  
*Andouille Sausage and Cheese Grits, Apple Chutney, and Seasonal Vegetables*

Charbroiled 16 Oz Angus Beef Ribeye Steak  
*Garlic Mashed Potatoes, Asparagus, and Wild Mushroom Jus*

Creole Shrimp Penne  
*Tossed with Spinach in Creole Cream topped with Parmesan Cheese*
Dinner Menu

Lobster Mac and Cheese  26
*Lobster Tail and Cavatappi Pasta*

Roasted Rack of Lamb (G)  30
*Pinot Noir Mint Demi-Glace with Fingerling Potatoes and Asparagus*

Chicken Pot Pie  16
*Traditional Favorite*

Clinton Curry (G,V)  15
*Caramelized Onions and Tomato with Toasted Garam Masala, Zucchini, Carrots, Sweet Bell Pepper, and Coconut Milk*

(G) - Gluten Free
(V) - Vegetarian

A 20% service charge will be added to parties of 6 or more.