



bar and table

Appetizers

Crab Empanada <i>Pico de Gallo, Avocado Crema</i>	9
French Rangoon <i>Hoisin Braised Chicken and Boursin Cheese served with Spicy Mustard and Sweet Chili Pineapple</i>	6
Arancini Margherita (V) <i>Saffron Risotto stuffed with Fresh Mozzarella and served with Peppadew Romesco</i>	7
Fresh Seasonal Oysters <i>On the Half Shell or Baked served with Remoulade, Cocktail, or Mignonette Sauce</i>	Market Price
Southern Chicken Biscuits <i>Cheddar Drop Biscuits, Honey Mustard, and House Pickles, Served with Chips</i>	6
Chile Sesame Noodle Bowl (V) <i>Quick Pickled Cucumbers, Marinated Tomatoes and Cured Shredded Carrots atop Chinese Egg Noodles tossed in Sesame Chile Dressing garnished with Toasted Sesame Seeds and Crispy Rice Paper</i>	7
Add Citrus Seared Salmon	13
Add Pepper Grilled Flat Iron	13
Truffled Parmesan Fries <i>Served with House Hot Béarnaise</i>	9
Spicy Sesame Tuna Tartare <i>Topped with Avocado and Cured Carrot, Cucumber and Jalapeno Slaw</i>	14

Soups

Lobster Bisque <i>Dry Sack Sherry</i>	9
Soup du Jour	5

Salads

Pistachio Baked Brie and Wilted Baby Spinach <i>Warm Cranberry and Bacon Dressing</i>	10
Romaine Heart Wedge <i>Chopped Candied Bacon, Soft Boiled Egg, and Gorgonzola Dressing</i>	9
Classic Caesar <i>Crisp Romaine, Shaved Parmesan, and Basil Garlic Croutons tossed with Classic Caesar Dressing</i>	6
Add Basil Grilled Chicken	10
Add Citrus Seared Salmon	13
Add Pepper Grilled Flat Iron	13



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SSS Smoked Salmon (G) 13
Cherry Wood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers and Arugula/Kale tossed with Green Goddess Dressing topped with Curried Pistachios

Sesame Crusted Yellowfin Tuna 15
Baby Kale Arugula Mix, Shredded Broccoli Slaw, Chili Roasted Edamame, Julienne Red Bell Peppers tossed in Candied Garlic Vinaigrette garnished with Burnt Peanuts and Asian Chili Oil

Entrées

Fennel and Crushed Red Pepper Salmon 25
Asparagus Risotto, Grilled Tomato Buerre Blanc

Thyme Braised Veal Osso Bucco 29
Cannellini Bean Ragu, Natural Jus

Clinton's Curry (V) 15
Caramelized Onion and Tomato with Toasted Garam Masala, Arkansas Brown Rice, Zucchini, Carrots, and Sweet Bell Pepper, Coconut Milk

Oatmeal Fried Bourbon Pork Tenderloin 20
Gilbert's Gumbo YaYa, Pimento Cheese Grits, Chipotle Aioli

Fideo de Marisco 27
Lobster, Mussels, Clams, Your Choice of Fish, on a bed of Angel Hair Pasta in a Tomato Broth

Hühner Schnitzel 18
Fried Chicken, "Mac" and Cheese Spätzle, Wild Mushroom Warsteiner Dunkel Sauce

Molé Spiced Lamb Chops 25
Sweet Potato and Pearl Onion Hash with Whole Grain Mustard Cream

Pepper Grilled Tenderloin of Beef 30
Garlic Mash and Gaufrette Potatoes, Finished with Demi-Glace

Chicken Pot Pie 14
A Traditional Favorite

The Arkansas Traveler Burger 10
Your choice of 1855 Dry Aged Ground Beef or House Ground Turkey with your choice of Homemade Blue Pimento Cheese, Swiss, White Cheddar, Pepper Jack, or Dill Havarti on a Toasted Brioche Bun Served "all the way" with Bibb Lettuce and Tomato, House Pickles and Shaved Red Onion

Add Peppered Candied Bacon 2

Add an Easy Egg 1

(G) - Gluten Free

(V) - Vegetarian