Dinner Menu

Appetizers

Charcuterie Plate $20
*Soppressata Sausage, House Country Paté, Duck Confit, Duck Ham, French Mustard, and Pickles with Toasted Baguette, Serves Two or More*

Seared Crab Cakes $12
*Remoulade*

Smoked Salmon Mousse $8
*Red Onions, Capers, and Crostini*

Seared Pork Belly $12
*Smoked Asian Glaze, Arugula, and Pickle Radish Slaw*

Cornmeal Fried Shrimp $12
*Remoulade*

Soups and Salads

House Salad $6
*Mixed Seasonal Greens, Grape Tomatoes, Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette*

Caesar Salad $7
*Romaine Lettuce, Basil Garlic Croutons, and Classic Caesar Dressing*

Soup du jour $6

Lobster Bisque $9

SSS Smoked Salmon Salad $16
*Cherry Wood Smoked Salmon, Shaved Red Onions, Avocado, Fried Capers, Red Bell Peppers, and Mixed Greens with Green Goddess Dressing*

continued
Dinner Menu

Black and Bleu Steak Salad (G) $16
Blackened Flat-Iron Steak (cooked Medium unless otherwise specified), Crumbled Gorgonzola Bleu Cheese, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans with Lemon Juice and Truffle Oil

Entrees

Marinated Pan Seared Salmon (G) $22
Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette

Bone-in Pan Fried Pork Chops (G) $26
Andouille Sausage and Smoked Gouda Grits, Apple Chutney, and Seasonal Vegetables

Grilled Angus Beef Ribeye Steak (G) $30
16 Oz Ribeye, Garlic Mashed Potatoes, and Asparagus, with a Mushroom Sauce

Creole Shrimp Penne $20
Tossed with Spinach in a Creole Cream Sauce and topped with Parmesan

Lobster Mac and Cheese $26
Lobster Tail and Cavatappi Pasta with a Cheesy Cream Sauce

Braised Lamb Shank Nicoise (G) $28
Red Wine, Black Olives, Tomatoes, and Sweet Onions with Fingerling Potatoes

Chicken Pot Pie $16
Traditional Favorite

Clinton Curry (G, V) $15
Carmelized Onion and Tomato with Toasted Garam Masala, Zucchini, Carrots, Sweet Bell Pepper, and Coconut Milk

(V) - Vegetarian  (G) - Gluten Free