

Appetizers

Charcuterie Plate	\$20
<i>Soppressata Sausage, House Country Paté, Duck Confit, Duck Ham, French Mustard, and Pickles with Toasted Baguette, Serves Two or More</i>	
Seared Crab Cakes	\$12
<i>Remoulade</i>	
Smoked Salmon Mousse	\$8
<i>Red Onions, Capers, and Crostini</i>	
Seared Pork Belly	\$12
<i>Smoked Asian Glaze, Arugula, and Pickle Radish Slaw</i>	
Cornmeal Fried Shrimp	\$12
<i>Remoulade</i>	

Soups and Salads

House Salad	\$6
<i>Mixed Seasonal Greens, Grape Tomatoes, Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette</i>	
Caesar Salad	\$7
<i>Romaine Lettuce, Basil Garlic Croutons, and Classic Caesar Dressing</i>	
Soup du jour	\$6
Lobster Bisque	\$9
SSS Smoked Salmon Salad	\$16
<i>Cherry Wood Smoked Salmon, Shaved Red Onions, Avocado, Fried Capers, Red Bell Peppers, and Mixed Greens with Green Goddess Dressing</i>	

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
*Caramelized Onion and Tomato with Toasted Garam Masala, Zucchini,
Carrots, Sweet Bell Pepper, and Coconut Milk*