



bar and table

Dinner Menu

Appetizers

Andouille Sausage and Cheese Platter <i>House Made Andouille Sausage, Assorted Cheeses, French Mustard, and pickled Vegetables with Crackers</i>	20
NOLA Barbeque Shrimp <i>Cajun Spices, Garlic Butter, and Lemon Juice</i>	14
Smoked Salmon Mousse <i>With Red Onions, Capers, and Crostini</i>	10
Seared Crab Cakes <i>With Creole Remoulade</i>	14
Cornmeal Fried Shrimp <i>With Creole Remoulade</i>	12
Escargots à la Bourguignonne <i>Baked in Garlic Butter</i>	14

Soups and Salads

Soup du Jour	7
Lobster Bisque	9
French Onion Soup au Gratin	8
Mixed Seasonal Greens <i>Grape Tomatoes, Shaved Red Onions, and Sliced Cucumber, with your Choice of Dressing</i>	6
Caesar Salad <i>Romaine Lettuce, Basil Garlic Croutons, and Shaved Parmesan tossed with a Classic Caesar Dressing</i>	8
Spinach Salad <i>Baby Spinach, Dried Cranberries, Toasted Pecans, and Feta Cheese, tossed with a Cranberry Bacon Dressing</i>	8
SSS Smoked Salmon Salad <i>Cherry Wood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers, and Mixed Greens tossed with Green Goddess Dressing topped with Curried Pistachios</i>	17



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Black and Bleu Steak Salad (G) 18
Blackened Flat-Iron Steak, Crumbled Gorgonzola Bleu Cheese, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, Chili Spiced Pecans, and Truffled Lemon Oil*
**Steak Cooked Medium unless otherwise specified*

Entrees

Marinated Pan Seared Salmon (G) 24
Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette

California Chicken Breast 26
Topped with Buffalo Mozzarella, Avocado, Tomato, Bacon, and Balsamic Drizzle
Sweet and Fingerling Potatoes and Seasonal Vegetables

Bone-in Pan-Fried Dry Aged Duroc Pork Chops (G) 32
Andouille Sausage and Smoked Gouda Grits, Apple Chutney, and Seasonal Vegetables

Charbroiled 16 Oz Angus Beef New York Strip Steak 36
Garlic Mashed Potatoes, Asparagus, and Wild Mushroom Jus

Creole Shrimp Penne 24
Tossed with Spinach in Creole Cream topped with Parmesan Cheese

Seafood Mac and Cheese 26
Shrimp, Mussels, Calamari, Bay Scallops, and Cavatappi Pasta in a Cheesy Lobster Cream Sauce

Seared Lollipop Lamb Chops(G) 34
Cherry Demi-Glace, Sweet and Fingerling Potatoes, and Asparagus

Chicken Pot Pie 18
Traditional Favorite

Clinton Curry (G,V) 16
Caramelized Onions and Tomato with Toasted Garam Masala, Zucchini, Carrots, Sweet Bell Pepper, and Coconut Milk over Ralston Farm Brown Rice

(G) - Gluten Free
 (V) - Vegetarian

A 20% service charge will be added for parties of five or more.
 Separate checks are not allowed for groups of five or more.