



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

For parties of five or more, a 23% service charge will be added and separate checks are not allowed. Our split plate charge is \$15.