Appetizers

Seared Crab Cakes 15
*With Creole Remoulade*

French Chicken Liver Mousse 12
*Cornichons, French Bread*

NOLA Barbeque Shrimp (G) 15
*Cajun Spices, Garlic Butter, and Lemon Juice*

Fried Artichoke Hearts (V) 12
*Fines Herbs Dressing*

Steamed P.E.I Mussels 14
*White Wine and Garlic Herb Butter*

Sausage and Cheese Platter 22
*Homemade Andouille Sausage, Assorted Cheeses, French Mustard, and Pickled Vegetables with Crackers*

Soups and Salads

Soup du Jour 8

Lobster Bisque 10

French Onion Soup au Gratin 9

Mixed Seasonal Greens (G, V) 7
*Grape Tomatoes, Shaved Red Onions, and Sliced Cucumber, with your Choice of Dressing*

Caesar Salad 8
*Romaine Lettuce, Basil Garlic Croutons, and Parmesan tossed with a Classic Caesar Dressing*

SSS Smoked Salmon Salad (G) 18
*Cherry Wood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers, and Mixed Greens tossed with Green Goddess Dressing and topped with Curried Pistachios*

Black and Bleu Steak Salad (G) 20
*Blackened Flat-Iron Steak*, Crumbled Gorgonzola Bleu Cheese, Truffled Lemon Oil, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans
*Steak Cooked Medium unless otherwise specified*
Entrees

Marinated Pan-Seared Salmon (G) 25
Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette

Bone-in Pan-Fried Pork Chop (G) 32
Peach Jalapeno Glaze, Andouille Sausage and Smoked Gouda Grits, and Seasonal Vegetables

Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette

Seafood Mac and Cheese 28
Shrimp, Mussels, Calamari, Bay Scallops, and Cavatappi Pasta Baked in a Cheesy Lobster Cream

Seared Lamb T-Bones Montmorency 34
Cherry Demi-Glace, Sweet and Fingerling Potatoes, and Asparagus

Creole Shrimp Penne 24
Tossed with Spinach in a Creole Cream and finished with Parmesan Cheese

Charbroiled Angus Beef Ribeye (G) 38
Garlic Mashed Potatoes, Asparagus, and Red Wine Mushroom Butter

Caprese Chicken Breast 26
Topped with Buffalo Mozzarella, Tomatoes, Basil, and Balsamic Drizzle with Sweet and Fingerling Potatoes and Seasonal Vegetables

Mediterranean Couscous Bowl (V) 18
Israeli Couscous, Chickpeas, Cucumber, Cherry Tomatoes, Black Olives, and Tahini Dressing

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 no split checks, please. Split plate charge: $15.