



bar and table

## Dinner Menu

### Appetizers

Seared Crab Cakes <i>With Creole Remoulade</i>	15
French Chicken Liver Mousse <i>Cornichons, French Bread</i>	12
NOLA Barbeque Shrimp (G) <i>Cajun Spices, Garlic Butter, and Lemon Juice</i>	15
Fried Artichoke Hearts (V) <i>Fines Herbs Dressing</i>	12
Steamed P.E.I Mussels <i>White Wine and Garlic Herb Butter</i>	14
Sausage and Cheese Platter <i>Homemade Andouille Sausage, Assorted Cheeses, French Mustard, and Pickled Vegetables with Crackers</i>	22

### Soups and Salads

Soup du Jour	8
Lobster Bisque	10
French Onion Soup au Gratin	9
Mixed Seasonal Greens (G, V) <i>Grape Tomatoes, Shaved Red Onions, and Sliced Cucumber, with your Choice of Dressing</i>	7
Caesar Salad <i>Romaine Lettuce, Basil Garlic Croutons, and Parmesan tossed with a Classic Caesar Dressing</i>	8
SSS Smoked Salmon Salad (G) <i>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</i>	18
Black and Bleu Steak Salad (G) <i>Blackened Flat-Iron Steak*, Crumbled Gorgonzola Bleu Cheese, Truffled Lemon Oil, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans</i> <i>*Steak Cooked Medium unless otherwise specified</i>	20



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### Entrees

Marinated Pan-Seared Salmon (G) <i>Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette</i>	25
Bone-in Pan-Fried Pork Chop (G) <i>Peach Jalapeno Glaze, Andouille Sausage and Smoked Gouda Grits, and Seasonal Vegetables</i>	32
Seafood Mac and Cheese <i>Shrimp, Mussels, Calamari, Bay Scallops, and Cavatappi Pasta Baked in a Cheesy Lobster Cream</i>	28
Seared Lamb T-Bones Montmorency <i>Cherry Demi-Glace, Sweet and Fingerling Potatoes, and Asparagus</i>	34
Creole Shrimp Penne <i>Tossed with Spinach in a Creole Cream and finished with Parmesan Cheese</i>	24
Charbroiled Angus Beef Ribeye (G) <i>Garlic Mashed Potatoes, Asparagus, and Red Wine Mushroom Butter</i>	38
Caprese Chicken Breast <i>Topped with Buffalo Mozzarella, Tomatoes, Basil, and Balsamic Drizzle with Sweet and Fingerling Potatoes and Seasonal Vegetables</i>	26
Mediterranean Couscous Bowl (V) <i>Israeli Couscous, Chickpeas, Cucumber, Cherry Tomatoes, Black Olives, and Tahini Dressing</i>	18
Clinton Curry (G,V) <i>Caramelized Onions and Tomato with Toasted Garam Masala, Zucchini, Carrots, Sweet Bell Pepper, and Coconut Milk over Ralston Farm Brown Rice</i>	16

(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.