



bar and table

Dinner Menu

Appetizers

Seared Crab Cakes <i>With Creole Remoulade</i>	15
House Cured Duck Ham <i>Cornbread Dressing, Jezebel Sauce</i>	15
NOLA Barbeque Shrimp (G) <i>Cajun Spices, Garlic Butter, and Lemon Juice</i>	15
Fried Artichoke Hearts (V) <i>Fines Herbs Dressing</i>	12
Baked Oysters Rockefeller <i>Four Gulf Oysters topped with our Classic Rockefeller Seasoning</i>	16
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 Lemon Caper Vinaigrette</i>	26
Bone-in Pan-Fried Pork Chop (G) <i>Peach Jalapeno Glaze, Andouille Sausage and Smoked Gouda Grits, with Seasonal Vegetables</i>	32
Seafood Mac and Cheese <i>Shrimp, Mussels, Bay Scallops, Mahi Mahi, and Cavatappi Pasta Baked in a Parmesan Lobster Cream</i>	29
Provençal Braised Lamb Shank <i>Mushroom with Sweet and Fingerling Potatoes</i>	36
Creole Shrimp Penne <i>Tossed with Spinach in a Creole Cream and Finished with Parmesan Cheese</i>	25
Charbroiled Angus 6 oz Beef Tenderloin Medallion (G) <i>Garlic Mashed Potatoes, Asparagus, and Smoked Tomato Demi-Glace</i>	42
Seared Apple-Brined Chicken Breast (G) <i>Topped with Brie and Apple Chutney</i>	27
Chicken Pot Pie <i>A Traditional Favorite</i>	19
Ancient Grains Protein Bowl (G, V) <i>White Quinoa, Cherry Tomatoes, Bell Peppers, Squash, Zucchini, Black Olives, Avocados, Spiced Pecans, Feta Cheese</i>	18
Clinton Curry (G,V) <i>Caramelized Onions and Tomato with Toasted Garam Masala, Zucchini, Carrots, Sweet Bell Pepper, and Coconut Milk</i>	18

(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.