Appetizers

Seared Crab Cakes 15
Creole Remoulade

Fried Green Tomatoes (V) 12
On a bed of Lettuce, Herb Garden Dressing

Caribbean Ceviche 15
Marinated Scallops, Shrimp, Grouper with Lime, Peppers, and Onions

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

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

Baked Oysters Rockefeller 16
Four Gulf Oysters finished with our Classic Rockefeller Seasoning

Cornmeal Fried Shrimp 15
Creole Remoulade

Soups and Salads

Soup du Jour 8

Lobster Bisque 10
Dry Sack Sherry

French Onion Soup au Gratin 9

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

Caesar Salad 8
Romaine, 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

Dinner Menu
Entrees

Coconut Crusted Gulf Grouper 30
*Pineapple Salsa, Saffron Risotto, and Seasonal Vegetables*

Bone-in Pan-Fried Pork Chop (G) 32
*Apple Chutney, Andouille Sausage and Smoked Gouda Grits, and Seasonal Vegetables*

Marinated Pan-Seared Salmon (G) 27
*Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette*

Rack of Lamb Provencal 40
*Post Wine Demi-Glace, Fingerling Potatoes, and Seasonal Vegetables*

Creole Shrimp Penne 25
*Tossed with Spinach in a Creole Cream and finished with Parmesan*

Grilled Angus Ribeye Steak (G) 42
*Burgundy Wild Mushrooms, Garlic Mashed Potatoes, and Asparagus*

California Chicken Breast (G) 27
*Bacon, Tomatoes, Avocados and Buffalo Mozzarella, and Balsamic Drizzle, with Fingerling Potatoes and Seasonal Vegetables*

Ancient Grains Protein Bowl (G,V) 18
*White Quinoa, Cherry Tomatoes, Bell Peppers, Squash, Zucchini, Black Olives, Avocado, Spiced Pecans, and Feta*

Chicken Pot Pie 19
*A Traditional Favorite*

Dino-Burger 20
*Eight Ounce Dry-Aged Angus Beef Patty, Brie, Apple Chutney, Candied Pepper Bacon, and Baby Kale on a Toasted Brioche Bun with Truffled Parmesan Fries*

Clinton Curry (G,V) 18
*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.