



bar and table

Dinner Menu

Appetizers

Seared Crab Cakes <i>Creole Remoulade</i>	15
Fried Green Tomatoes (V) <i>On a bed of Lettuce, Herb Garden Dressing</i>	12
Caribbean Ceviche <i>Marinated Scallops, Shrimp, Grouper with Lime, Peppers, and Onions</i>	15
NOLA Barbeque Shrimp (G) <i>Cajun Spices, Garlic Butter, and Lemon</i>	15
Sausage and Cheese Platter <i>Homemade Andouille Sausage, Assorted Cheeses, French Mustard, and Pickled Vegetables with Lavosh</i>	22
Baked Oysters Rockefeller <i>Four Gulf Oysters finished with our Classic Rockefeller Seasoning</i>	16
Cornmeal Fried Shrimp <i>Creole Remoulade</i>	15

Soups and Salads

Soup du Jour	8
Lobster Bisque <i>Dry Sack Sherry</i>	10
French Onion Soup au Gratin	9
Mixed Seasonal Greens (G, V) <i>Grape Tomatoes, Shaved Red Onions, and Sliced Cucumber, tossed with your Choice of Dressing</i>	7
Caesar Salad <i>Romaine, 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



bar and table

Dinner Menu

Entrees

Coconut Crusted Gulf Grouper <i>Pineapple Salsa, Saffron Risotto, and Seasonal Vegetables</i>	30
Bone-in Pan-Fried Pork Chop (G) <i>Apple Chutney, Andouille Sausage and Smoked Gouda Grits, and Seasonal Vegetables</i>	32
Marinated Pan-Seared Salmon (G) <i>Saffron Risotto and Asparagus with a Lemon Caper Vinaigrette</i>	27
Rack of Lamb Provencal <i>Post Wine Demi-Glace, Fingerling Potatoes, and Seasonal Vegetables</i>	40
Creole Shrimp Penne <i>Tossed with Spinach in a Creole Cream and finished with Parmesan</i>	25
Grilled Angus Ribeye Steak (G) <i>Burgundy Wild Mushrooms, Garlic Mashed Potatoes, and Asparagus</i>	42
California Chicken Breast (G) <i>Bacon, Tomatoes, Avocados and Buffalo Mozzarella, and Balsamic Drizzle, with Fingerling Potatoes and Seasonal Vegetables</i>	27
Ancient Grains Protein Bowl (G,V) <i>White Quinoa, Cherry Tomatoes, Bell Peppers, Squash, Zucchini, Black Olives, Avocado, Spiced Pecans, and Feta</i>	18
Chicken Pot Pie <i>A Traditional Favorite</i>	19
Dino-Burger <i>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</i>	20
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>	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.