



bar and table

Dinner Menu

Appetizers

Steamed P.E.I. Mussels <i>White Wine and Garlic Herb Butter</i>	15
Fried Artichoke Hearts (V) <i>Fines Herbs Dressing</i>	12
Seared Crab Cakes <i>Creole Remoulade</i>	15
Arkansas Rice and Crawfish Cakes (G) <i>Roasted Pepper Cream</i>	15
Sausage and Cheese Platter <i>Homemade Andouille Sausage, Assorted Cheeses, French Mustard, and Pickled Vegetables with Lavosh</i>	22
NOLA Barbeque Shrimp (G) or Cornmeal Fried Shrimp <i>Chipotle Cocktail</i>	16

Soups and Salads

Soup du Jour	8
Lobster Bisque <i>Dry Sack Sherry</i>	12
French Onion Soup au Gratin	10
Soup Sampler <i>Lobster Bisque, French Onion Soup Au Gratin, and Soup du Jour</i>	15
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

Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



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Dinner Menu

Entrees

Marinated Pan-Seared Salmon (G) <i>Herbs Risotto, Asparagus, and Lemon Honey Shallots</i>	29
Oven Finished Smoked Pork Chop (G) <i>House BBQ Sauce, German Potato Salad, and Vinegar Slaw</i>	33
Grilled Swordfish (G) <i>Lump Crabmeat, Roasted Corn, Herb Risotto, and Seasonal Vegetables</i>	32
Mediterranean Chicken Penne <i>Chicken Jus, Sundried Tomatoes, Spinach, Artichoke hearts and Feta, finished with Herb Butter</i>	27
Seafood Mac and Cheese <i>Shrimp, Mussels, Bay Scallops, and Cavatappi Pasta Baked in a Parmesan Lobster Cream</i>	28
Grilled Angus Ribeye Steak (G) <i>Roasted Garlic Butter, Mashed Potatoes, and Asparagus</i>	42
Mustard and Maple Glazed Chicken Breast (G) <i>Crisp Prosciutto, Fingerling and Sweet Potatoes, and Seasonal Vegetables</i>	27
Braised Beef Short Ribs <i>Burgundy Pan Jus, Mashed Potatoes, and Seasonal Vegetables</i>	40
Thai Style Spiced Vegetables (G, V) <i>Coconut Milk and Ralston Farm Jasmine Rice</i>	18
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

(G) - Gluten Free

(V) - Vegetarian

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For parties of five or more, a 23% service charge will be added and no split checks, please. Split plate charge: \$15.