



bar and table

Dinner Menu

Appetizers

Arkansas Rice and Crawfish Cakes (G) <i>Roasted Pepper Cream</i>	15
Baked Brie En Croute <i>Spiced Pecans, Apple Compote, and Puff Pastry</i>	15
Cornmeal Fried Shrimp <i>Chipotle Cocktail Sauce</i>	15
Blue Cheese Polenta Cake (G, V) <i>Burgundy Sauteed Arkansas Wild Mushrooms</i>	12
Seared Crab Cakes <i>Créole Remoulade</i>	15
Sausage and Cheese Platter <i>Homemade Andouille Sausage, Assorted Cheeses, French Mustard, Pickled Vegetables, and Crackers</i>	24
NOLA Barbeque Shrimp (G) <i>Cajun Spices, Garlic Butter, and Lemon Juice</i>	15

Soups and Salads

Soup du Jour	8
Lobster Bisque	10
French Onion Soup au Gratin	9
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, with your Choice of Dressing</i>	8
Caesar Salad <i>Romaine Lettuce, Basil Garlic Croutons, and Parmesan tossed with a Classic Caesar Dressing</i>	9

(G) - Gluten Free

(V) - Vegetarian

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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Entrees

Marinated Pan-Seared Salmon (G) <i>Herbs Risotto, Asparagus, and Lemon Caper Vinaigrette</i>	30
Braised Lamb Shank Provençal (G) <i>Olives, Tomato, Herbs, Mashed Potatoes, and Seasonal Vegetables</i>	40
Cajun Grilled Mahi Mahi (G) <i>Crawfish Maque Choux, Herb Risotto, and Seasonal Vegetables</i>	32
Oven-Roasted Pork Chop (G) <i>Pear Chutney, Andouille and Smoked Gouda Grits, and Seasonal Vegetables</i>	35
Seafood Mac and Cheese <i>Shrimp, Mussels, Bay Scallops, and Cavatappi Pasta Baked in Sauce Homard</i>	30
Grilled Angus Ribeye Steak (G) <i>Roasted Garlic Butter, Mashed Potatoes, and Asparagus</i>	45
Mustard and Maple Glazed Chicken Breast (G) <i>Crisp Prosciutto, Fingerling and Sweet Potatoes, and Seasonal Vegetables</i>	28
Braised Beef Short Ribs (G) <i>Cabernet Pan Jus, Mashed Potatoes, and Seasonal Vegetables</i>	42
Roasted Chicken Penne <i>Artichoke Hearts, Parmesan, and Créole Cream</i>	28
The 42 Vegetable Stack (G, V) <i>Balsamic Tomato Sauce, Seasonal Vegetables, and Herbed Goat Cheese</i>	20
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

Ask about our Weekly Prix Fixe features.

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