

APPETIZERS

Classic Cheese Fondue

A wine based fondue with Cheddar, Havarti, Swiss and Jack served in a bread bowl with a sliced fresh artisan French baguette for dipping - \$5.99

S&S Shrimp and Grits

Sautéed with bacon, sausage, mushrooms & onions served over crispy grit cakes in a light cream sauce - \$9.99

Black Sesame Calamari

Deep fried calamari served with a sweet chili dipping sauce - \$8.99

Buffalo or Teriyaki Shrimp or Scallops

Deep fried shrimp or sea scallops tossed in a spicy buffalo sauce or teriyaki sauce, served with bleu cheese dressing and celery sticks - \$7.99

Cajun Fried Oysters

A 1/2 dozen fried oysters served with Cajun remoulade slaw and a sweet and spicy red pepper jelly - \$7.99

Crab Dip

A blend of Blue Crab, various cheeses and house seasonings with fried pita points - \$8.99

Chef's Cheese Trio

Fried herb goat cheese, sharp cheddar and smoked bacon pasta au gratin and a Brie and Bleu fondue, accompanied with spiced apples, candied nuts, black mission fig jam and oven fresh French bread - \$9.99

Pulled Pork Taquitos

Two flour tortillas rolled with shredded Jack, cheddar and spiced pulled pork, lightly fried and served with salsa verde, chipotle rancheros sauce and drizzled with sour cream - \$6.99

Blackened Chicken Egg Rolls

Served with a sweet-citrus BBQ sauce and spicy mustard - \$7.99

BBQ Pork Nachos

Nachos loaded with slow braised BBQ pork, cheddar, Jack, pico de gallo, jalapenos, sour cream and scallions - \$7.99

Chicken Tenders

Served with buffalo, teriyaki, ranch, honey mustard or bleu cheese sauce - \$6.99

SOUP AND SALADS and ENTRÉE SALADS

Our Soups

Choose from one of our five homemade soups
Cup—\$3.49; Bowl—\$4.99

S-N-S House Salad

Mixed greens, grape tomatoes, red onions, cucumbers, carrots and sprouts
Small—\$3.99 Large—\$5.99

Caesar

Romaine lettuce, parmesan cheese, croutons and our homemade Caesar dressing - \$5.99

Greek

Feta cheese, Kalamata olives, pepperoncini, red onions, tomatoes and cucumbers over mixed greens, served with balsamic vinaigrette - \$7.99

add 4 oz. of shrimp, salmon, tuna or mahi to any salad for only \$4 or 8 oz. for only \$8.

PASTA AND VEGETARIAN ENTRÉES

Chicken Marsala

Diced chicken breast sautéed with garlic, mushrooms, house seasoning, Marsala wine and cream sauce over linguini - \$13.99

Lasagna of the Day

Made daily with our chef's choice of fresh ingredients. Served with garlic toast - \$12.99

Pasta Primavera

Sautéed garden veggies in a light cream sauce - \$11.99

Fried Oyster Salad

Fried oysters, spinach, mushrooms, croutons and red onions, served with balsamic vinaigrette - \$9.99;
double the oysters - \$14.99

Grilled Chicken, Grapes and Brie Salad

Grilled chicken served over crisp Romaine lettuce with grapes, candied walnuts, brie cheese croutons and whole grain honey mustard - \$12.99

Chevre Spinach Salad

Fried herbed goat cheese, dried cranberries, candied nuts, Black Mission figs and grilled red onion served over a bed of spinach. Served with balsamic vinaigrette - \$8.99;

Sweet Italian Sausage and Peppers

Roasted sweet Italian sausage, grilled onions, red and green peppers tossed in marinara sauce and served with linguini - \$13.99

Pasta of the Day

Check out Chef Petty's pasta creation of the day. Always fresh made. Always delicious— *Priced daily*

Vegetable Lasagna

A fully vegetarian lasagna that even a die hard meat lover will crave! Served with garlic bread - \$11.99

FROM THE SEA ENTRÉES

Shrimp & Grits

Sautéed with bacon, sausage, mushrooms and onions served over fried grit cakes and topped with a light cream sauce - \$15.99

Black Sesame Crusted Tuna

Seared tuna with a black sesame crust served with herb rice and sautéed asparagus tips, carrots and mushrooms. Finished with a sweet chili sauce, teriyaki glaze and wasabi – \$15.99

Sweet Pepper Mahi Mahi

Pan seared mahi served with herb rice, stewed zucchini, tomatoes and bacon. Topped with a red pepper chow chow - \$14.99

Down South Seared Scallops

Sautéed large sea scallops, corn, bacon, roasted red peppers, scallions and grape tomatoes served over a crispy potato cake and finished with a red eye sherry cream sauce – \$16.99

Black Mission Grilled Salmon

Grilled salmon served with mashed potatoes, sautéed black mission figs, mushrooms and green beans. Drizzled with a classic brown butter sauce – \$14.99

FROM THE LAND ENTRÉES

Pot Roast

Slow roasted Angus beef with celery, carrots, onions and mashers - \$12.99

S-N-S Chicken

A grilled chicken breast topped with bacon, cheddar, havarti & BBQ sauce with mashers and broccoli - \$12.99

Seasoned Grilled Chicken

Herb seasoned grilled chicken breast served with mashers and broccoli - \$10.99

Blackened Rib Eye

10 oz. Blackened rib eye served with broccoli, blue cheese mashers and our homemade steak sauce - \$15.99

Filet Mignon

7 oz. filet mignon with mashers, asparagus and caramelized shallot demi-glace - \$17.99

Memphis rubbed Baby Back Ribs and Smokey Pulled Pork

Slow braised pork paired with a half rack of baby back ribs rubbed with a Memphis style dry rub and served with a sweet BBQ sauce. Accompanied by Cajun slaw and bacon spiked baked mac & cheese – \$14.99

Marsala Grilled N.Y. Strip

A 10 oz. N.Y. Strip grilled and sliced, served atop a bed of sautéed spinach, crisp potato cake and a Marsala-mushroom reduction - \$14.99

Sesame Chicken Stir Fry

Sesame and teriyaki glazed diced chicken stir fried with broccoli, carrots, mushrooms, asparagus and shallots served over herb rice - \$12.99

Prime Rib (available Thursday through Sunday)

Slow roasted prime rib served with mashers, baby green beans, au jus and a creamy horseradish sauce; 12 oz - \$16.99 16 oz. - \$19.99

\$\$ WEEKNIGHT DINNER SPECIALS \$\$

Sunday – Shrimp and Grits Entrée - \$10.99; Prime Rib (12 oz. cut) – \$13.99; BBQ Nachos – \$5

Monday – Rib Eye - \$11.99; Mahi Mahi Entrée – \$10.99; Crab Dip – \$5

Tuesday – NY Strip – \$11.99; Salmon Entree - \$10.99; Pulled Pork Taquitos – \$5

Wednesday – Filet Mignon - \$14.99; Tuna Entrée – \$11.99; Calamari – \$5

Thursday – Prime Rib (12 oz. cut) - \$13.99; Scallops Entrée – \$11.99; Blackened Chicken Eggrolls – \$5

Add a soup or salad to any meal!

Add a cup of soup or a house or Caesar salad to any entrée for only \$2.49. Add a bowl of soup or a small Greek salad to any meal for only \$3.49. There may be a charge for additions, substitutions or split plates.

An 18% gratuity may be added for parties of 6 or more or on the original value of meals involving coupons.

We're sorry but coupons may not be used on weeknight dinner specials or bar specials.

Executive Dinner Chef: Josh Petty