



Spring/Summer 2019

Falafel

chickpea fritters served w/spanish onion, tomato & a drizzle of harissa mayonnaise (GF, VE, VG) 11.

S² Bistro Smoked Salmon

in-house smoked scottish salmon w/potato pancake, sour cream, capers, red onion & mesclun greens (GF) 13.5

Tahitian Style Tuna

raw ahi tuna, cucumber, carrots, tomato, coconut milk, lime (GF) 11.5

Mussels Au Gratin

baked new-zealand mussels w/parsley garlic butter & bread crumbs 12.

Summer Salad

baby spinach & arcadian greens, cherry tomato, baby mozzarella, julienne prosciutto w/basil virgin olive oil dressing (GF) 11.

Niçoise Salad

arcadian greens, seared ahi tuna, hard-boiled egg, peppers, tomatoes, potatoes, green beans, olives, anchovies & balsamic vinaigrette (GF) 15.5

Seafood Tacos

catch of the day in two corn tortillas w/cilantro-lime cabbage slaw & pico de gallo (GF) 14.5

S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette (GF) 13.
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

Fire Grilled Flatbread Pizza

our feature for the evening market price

Po'Boy Sandwich

fried cod bites over lettuce & tomato, spicy cajun remoulade on a sub roll served w/house cut french fries 15.5

Bourbon Prime Rib Sandwich

shaved, roasted hot prime rib w/chili fried onions & bourbon glaze on ciabatta bread served w/greens & house cut french fries 15.5

Moroccan Drover Hill Farm Angus Burger

8oz, local, all natural, grass fed ground beef, seasoned w/moroccan spices, raisin & chickpeas puree & harissa mayonnaise on a brioche roll served w/house cut french fries 14.5

Impossible Burger

6oz vegetable burger w/caramelized onions, cheddar cheese on a brioche roll served w/house cut french fries 16.5

Chinese Pork Loin

roasted, red pork loin in Chinese buns w/shanghai bok choy, cantonese rice & asian sauce 23.

Polynesian Fish

catch of the day w/plantain, rice & vanilla sauce (GF) 24.

Chicken Saltimbocca

pan seared & simmered, boneless chicken breast w/prosciutto di parma & sage, in a light tomato sauce w/brown butter potato gnocchi 24.

Braised Top Sirloin "Aux Oignons"

braised 3 hours w/caramelized onions, potatoes & carrots (GF) 22.

GF gluten free, VE vegetarian, VG vegan

Executive Chef Yann Guigné Executive Sous Chef Bob Smith