

# DINNER

## SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Tempura Cauliflower** / Gochujang Aioli **9**
- Crispy Hominy** / Chili-Lime Spice / Sea Salt **5**
- Tomato Bread** / Grated Tomato / Olive Oil / Manchego **6**
- Rosemary Frites** / Parmesan Aioli **7**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **9**
- Onion Dip** / Potato Crisps **7**

## SUSHI & SUCH

- Tuna** / Maguro **8**
- Salmon** / Sake **7**
- Yellowtail** / Hamachi **8**
- Octopus** / Tako **8**
- Shrimp** / Ebi **7**
- BBQ Eel** / Unagi **7**

- Kani Crab Burrito** / Soy Paper / Chive / Spicy Mayo / Ponzu Butter Dipping Sauce **12**
- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Tuna Pizza** / Wasabi Crème Fraîche / Pickled Shallots / Shiso **16**
- Sushi Burger** / Crispy Rice / Crab / Tempura Shrimp / Tuna / Avocado Seame / Spicy Mayo / Eel Sauce **14**

## SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **13**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño / Wasabi Tobiko **14**
- Full Moon** / Tempura Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **17**
- Dragon** / Tempura Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado / Red Tobiko **17**
- Riceless** / Tuna / Salmon / Hamachi / Crab / Avocado / Tobiko / Sesame Yuzu Mayo **16**
- Veggie** / Tomato / Cucumber / Mango / Avocado / Carrot **10**
- Hamachi-Tuna** / Hamachi / Spicy Tuna / Asian Pear / Avocado / Jalapeño / Wasabi Tobiko **17**

## SMALL PLATES

- Gulf Shrimp** / Pecorino Risotto Cake / Pea Coulis / Truffle Vinaigrette **14**
- Mac & Cheese** / Toasted Pasta / Smoked Gouda **11**
- Broward Burrata** / Baby Heirloom Tomato / Farro / Olive / Green Goddess **18**
- Cavatelli** / Tomato Gravy / Chicken Sausage / Ricotta Salata / Herb Salad **14**
- Kale-Quinoa Salad** / Beet / Pistachio / Blueberry / Sheep's Cheese / Honey Mustard **14**
- Chicken Salad** / Sprouted Greens / Hazelnut / Ricotta Salata / Charred Grapefruit Vinaigrette **14**

## WOOD FIRED

- Bavette Steak** / Chili Rubbed / Yucca / Mango Chimichurri **16**
- Grilled Caesar** / Pecorino / Prosciutto / Lemon / White Bean **10**
- Duck Confit Bao Buns** / Kimchee Veggies **14**
- Short Ribs** / Bacon Braised Cabbage / Leek Fondue / Asparagus **18**
- Grilled Octopus** / Gigande Bean / Tomato / Piquillo / Tostone / Lime / Salsa Verde **18**

## LARGE PLATES

- Scottish Salmon** / Quinoa Apricot Pilaf / Shishito / Tomato Relish / Black Bean Sake Butter **27**
- Beef Filet** / Toybox Fingerlings / Port Jus / Apple Soubise / Cress Salad **40**
- Double-Cut Lamb Chop** / French Masala / Basmati / Pomegranate / Honey Lemon Raita **36**
- Beef Ribeye** / Boulangere Potato / Bacon / Shallot / Marrow Butter **42**
- Roasted Chicken** / Tabasco Pan Sauce / Celeriac Mash / Mirepoix Salad / Blue Cheese Vinaigrette **23**
- Today's Fish** / Preparation Changes Daily **MP**

Hilton room charges require photo I.D. to process payment.  
18% gratuity added to parties of five or more.  
The consumption of raw or undercooked proteins may increase the risk of food-borne illness.

S3Restaurant.com

EXECUTIVE CHEF: Jorlian Rivera  
SUSHI CHEF: Songphon Rawangphan GENERAL MANAGER: Harmony D'Elia



We proudly serve complimentary Vero filtered water.  
Locally Sourced - Thoughtfully Prepared.



SUN SURF SAND

## BY THE GLASS

- Prosecco** / La Marca / Italy **12**  
**Sparkling** / Chandon Brut / California **16**  
**Champagne** / Grandial / France **10**  
**Champagne** / Moët & Chandon Brut Imperial / France **24** (split)  
**Rosé Champagne** / Moët & Chandon Rose Imperial / France **30** (split)  
**Riesling** / Thomas Schmitt / Germany **9**  
**Pinot Grigio** / Ecco Domani / Italy **8**  
**Pinot Grigio** / Ca' Bolani / Italy **10**  
**Pinot Grigio** / Santa Margherita / Italy **14**  
**Pinot Gris** / Lange Estate / Willamette Valley **12**  
**Sauvignon Blanc** / Ferrari Carano Fume Blanc / Sonoma **9**  
**Sauvignon Blanc** / Bonterra Vineyards / California **9**  
**Sauvignon Blanc** / Kim Crawford / New Zealand **11**  
**Sauvignon Blanc** / Whitehaven / New Zealand **12**  
**Chardonnay** / Cono Sur / Chile **8**  
**Chardonnay** / Joseph Carr / Sonoma **12**  
**Chardonnay** / Chamisal UNOAKED / Central Coast **13**  
**Chardonnay** / Sonoma Cutrer / Russian River Valley **14**  
**Moscato** / Corvo / Italy **8**  
**Albarino** / Mar de Frades / Spain **14**  
**White Blend** / Domain Sigalas / Santorini **12**  
**Rosé** / Sauvion / France **9**  
**Rosé** / Scalabrone "Marchesi Antinori" / Italy **12**  
**Pinot Noir** / Seaglass / Santa Barbara **8**  
**Pinot Noir** / Bridlewood / Monterey **9**  
**Pinot Noir** / Byron / Santa Barbara **12**  
**Pinot Noir** / RouteStock Cellars / Willamette Valley **13**  
**Merlot** / Cycles Gladiator / Central Coast **9**  
**Super Tuscan** / Borgo Scopetto / Italy **13**  
**Cabernet Sauvignon** / Dark Horse / California **8**  
**Cabernet Sauvignon** / Hess Select / California **10**  
**Cabernet Sauvignon** / Rutherford / Napa **13**  
**Cabernet Sauvignon** / Double Canyon / Washington **15**  
**Malbec** / Alamos / Argentina **8**  
**Zin** / Four Vines / Sonoma **9**  
**Red Blend** / Pendulum / Columbia Valley **9**

## SPECIALTY COCKTAILS 12

### SUBTLE & REFRESHING

- Strawberry Mamasita** / Herradura Tequila / Strawberry / Basil / Citrus  
**Yuzu Ginger Mule** / New Amsterdam Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer  
**Lucky Cricket** / Hiro Sake / Lychee / Cilantro  
**The Matchmaker** / Bombay Sapphire "East" / Lemongrass / Coconut Water

### STYLISH CLASSIC INSPIRATIONS

- Green Geisha** / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil  
**Yuzu Sour** / Suntory Whiskey Toki / Yuzu / Malbec  
**S3's Asian Pear** / Grey Goose Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice  
**Berry Mojito** / Bacardi Raspberry / Strawberry / Blueberry / Mint / Lime

### SLIGHTLY BOLD

- The Dragon** / Angel's Envy Bourbon / Applejack / Vanilla / Walnut  
**High & Rye** / High West Double Rye / Peach / Fresh Lime  
**Rising Sun** / Iwai Japanese Whiskey / Sake / Japanese Beer Syrup

## MOCKTAILS 6

Add New Amsterdam Vodka 6

### Lemon Apple Oasis

Apple / Lemon / Cardamom

### Spicy Coconut Crush

Pear / Coconut / Lychee  
Sage / Jalapeño

### Blackberry Ginger

Blackberry / Ginger / Lemonade