

# DINNER

## SNACKS

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

## SUSHI & SUCH

- Tuna** / Maguro **8**
- Salmon** / Sake **7**
- Yellowtail** / Hamachi **8**
- Snapper** / Tai **8**
- Shrimp** / Ebi **7**
- BBQ Eel** / Unagi **7**
- Crispy Rice Cake** / Spicy Tuna / Avocado / Onion / Tobiko **12**
- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Sushi Nacho** / Tuna / Salmon / Crab / Shrimp / Avocado / Spicy Mayo / Wontons **18**

## SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **13**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño **14**
- Full Moon** / Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Hurricane** / Crispy Shrimp / Crab / Tuna / Pineapple / Macadamia / Jalapeño / Coconut **18**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **17**
- Dragon** / Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado **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 **17**
- Kana Roll** / Spicy Tuna / Salmon / Tempura Shrimp / Pineapple / Mango / Coconut / Macadamia **18**

## SMALL PLATES

- Gulf Shrimp** / Pecorino Risotto Cake / Pea Coulis / Truffle Vin **14**
- Mac & Cheese** / Smoked Gouda / Crispy Prosciutto **11**
- Broward Burrata** / Baby Heirloom Tomato / Farro / Olive / Green Goddess **18**
- Charred Brussels Sprouts** / Bacon / Kimchee / Miso / Kaffir Lime Hollandaise **10**
- Braised Rabbit Leg** / Tomato Gravy / Cavatelli / Ricotta Salata / Herb Salad **17**
- Kale-Quinoa Salad** / Beet / Pistachio / Blueberry / Sheep's Cheese / Honey Mustard **14**
- Chicken Salad** / Orange / Avocado / Mango / Wasabi Peas / Cashews / Crisp Noodles / Ginger Vinaigrette **14**

## WOOD FIRED

- Bavette Steak** / Chili Rubbed / Yucca / Mango Chimichurri **16**
- Grilled Caesar** / Pecorino / Prosciutto / Lemon / White Bean **10**
- Smoked Pork Belly Sliders** / Dijon Aioli / Watercress / Tomato Relish **11**
- Short Ribs** / Yukon Gold Steaks / Crimini-Shallot Jus / Watercress Fennel Salad / Horseradish Crema **18**
- Fried Octopus** / Smoked Pork / Pesole / Collards / Corn & Jalapeño Vinaigrette **17**

## LARGE PLATES

- Scottish Salmon** / Quinoa Apricot Pilaf / Shishito / Tomato Relish / Black Bean Sake Butter **27**
- Cedar River Farms Filet** / Roasted Garlic Cauliflower Mash / Farmhouse Pickle Salad **40**
- Lamb Chops** / Saffron Cous Cous / Merguez / Peppers / Tomato / Olives / Harissa Butter **36**
- Beef Ribeye** / Oak Grilled / Loaded Warm Potato Salad **42**
- Roasted Chicken** / Tabasco Pan Sauce / Celeriac Mash / Mirepoix Salad / Blue Cheese Vinaigrette **23**
- Today's Fish** / Preparations Change Daily / Available After 5PM **MP**

March 2017

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: Chris Miracolo EXECUTIVE SOUS 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 / 31**  
**Sparkling** / Chandon Brut / California **16 / 37**  
**Champagne** / Grandial / France **10 / 29**  
**Champagne** / Moet & Chandon Brut Imperial / France **89 / 24** (split)  
**Rosé Champagne** / Moet & Chandon Rose Imperial / France **30** (split)  
**Riesling** / Thomas Schmitt / Germany **9 / 34**  
**Pinot Grigio** / Ecco Domani / Italy **8 / 28**  
**Pinot Grigio** / Ca' Bolani / Italy **10 / 38**  
**Pinot Grigio** / Santa Margherita / Italy **14 / 45**  
**Pinot Gris** / Lange Estate / Willamette Valley **12 / 38**  
**Sauvignon Blanc** / Ferrari Carano Fume Blanc / Sonoma **9 / 31**  
**Sauvignon Blanc** / Bonterra Vineyards / California **9 / 31**  
**Sauvignon Blanc** / Kim Crawford / New Zealand **11 / 37**  
**Sauvignon Blanc** / Whitehaven / New Zealand **12 / 38**  
**Chardonnay** / Cono Sur / Chile **8 / 28**  
**Chardonnay** / Joseph Carr / Sonoma **12 / 38**  
**Chardonnay** / Chamisal UNOAKED / Central Coast **13 / 38**  
**Chardonnay** / Sonoma Cutrer / Russian River Valley **14 / 41**  
**White Blend** / Franciscan Equilibrium / Napa **10 / 37**  
**Moscato** / Corvo / Italy **8 / 28**  
**Albarino** / Mar de Frades / Spain **14 / 50**  
**Rosé** / Sauvion / France **9 / 31**  
**Rosé** / Scalabrone "Marchesi Antinori" / Italy **12 / 48**  
**Pinot Noir** / Seaglass / Santa Barbara **8 / 28**  
**Pinot Noir** / Bridlewood / Monterey **9 / 31**  
**Pinot Noir** / Byron / Santa Barbara **12 / 38**  
**Pinot Noir** / RouteStock Cellars / Willamette Valley **13 / 41**  
**Merlot** / Cycles Gladiator / Central Coast **9 / 38**  
**Super Tuscan** / Borgo Scopetto / Italy **13 / 40**  
**Cabernet Sauvignon** / Dark Horse / California **8 / 28**  
**Cabernet Sauvignon** / Hess Select / California **10 / 31**  
**Cabernet Sauvignon** / Rutherford / Napa **13 / 39**  
**Cabernet Sauvignon** / Double Canyon / Washington **15 / 43**  
**Malbec** / Alamos / Argentina **8 / 28**  
**Zin** / Four Vines / Sonoma **9 / 31**  
**Red Blend** / Hook and Ladder "Tillerman" / Sonoma **9 / 31**

## SPECIALTY DRINKS 12

- Sake Sunset** / Hangar 1 / Plum Sake / Cranberry / Pineapple  
**Green Geisha** / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil  
**Orange Snap** / Grey Goose Orange / Lemongrass / OJ / Cardamom  
**S3's Asian Pear** / Three Olives Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice  
**Strawberry Mamasita** / Herradura Tequila / Strawberry / Basil / Citrus  
**Blackberry Lychee** / 44 North / Sake / Blackberries / Lychee / Ginger  
**Yuzu Ginger Mule** / Stoli Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer  
**Gin Tickle** / Hendricks / Pineapple / Sage / Peppercorn / Cardamom  
**Beach Breeze** / Pussers Rum / Pineapple / Coconut / Nutmeg  
**Berry Mojito** / Bacardi Wolf Berry / Strawberry / Blueberry / Mint / Lime  
**Frozen Lychee Mojito** / Flor De Cana / Fresh Lime / Mint / Lychee  
**Ginger Thymetini** / Hangar 1 Citrus / Thyme / Ginger / Pom Juice  
**High & Rye** / High West Double Rye / Fresh Lime & Lemon / Peach

## S3 SAMPLER 14

Tempt your taste buds with three samples of our signature specialty drinks

### 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