

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**
- 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 / Wasabi Tobiko **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** / 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**
- Hana Roll** / Spicy Tuna / Salmon / Tempura Shrimp / Pineapple / Mango / Coconut / Macadamia **18**

SMALL PLATES

- Gulf Shrimp** / Pecorino Risotto Cake / Pea Coulis / Truffle Vinaigrette **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**
- Cavatelli** / Tomato Gravy / Chicken Sausage / Ricotta Salata / Herb Salad **14**
- 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**
- Crisp 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 / Bacon **42**
- Roasted Chicken** / Tabasco Pan Sauce / Celeriac Mash / Mirepoix Salad / Blue Cheese Vinaigrette **23**
- Today's Fish** / Preparation Changes Daily **MP**

May 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**
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**
White Blend / Franciscan Equilibrium / Napa **10**
Moscato / Corvo / Italy **8**
Albarino / Mar de Frades / Spain **14**
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 / Hook and Ladder "Tillerman" / Sonoma **9**

SPECIALTY DRINKS 12

- Sake Sunset** / Stoli Vodka / Plum Sake / Cranberry / Pineapple
Green Geisha / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil
Orange Snap / Stoli Orange / Lemongrass / OJ / Cardamom
S3's Asian Pear / Grey Goose 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 / New Amsterdam 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 / Crop Meyer Lemon Vodka / 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