

Plated Dinner Menu 1

Starter

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

House Salad

mixed lettuce, fresh bears, gorgonzola, pancetta crisps, balsamic vinaigrette

Entrees

Parmesan Crusted Natural Chicken Breast

Roasted potatoes, caramelized onions & winter greens, country ham pan sauce

Black Angus Top Sirloin Steak

mashed potatoes, bacon brussels sprouts, cabernet demi-glace

Jumbo Shrimp Scampi

Linguine, sundried tomatoes, spinach & capers, white wine butter sauce, citrus gremolata

can be made vegetarian

Desserts

Warm Chocolate Brownie

chocolate sauce, vanilla ice cream

\$45 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity