

Plated Dinner Menu 4

Starter

Shrimp Cocktail

Cocktail sauce, fresh lemon

Wood Oven Baked Goat Cheese

Cranberry date Chutney,
Parma prosciutto crisp, toasted baguette

Salads

Wedge Salad

Blue cheese crumbles, tomatoes, buttermilk-herb dressing

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Entrees

Angus Filet Mignon

Sour cream mashed potatoes, bacon brussels sprouts, red wine sauce, truffle butter

Butternut Squash Ravioli

Carmelized onions, baby kale, marsala cream sauce, goat cheese, fried sage

Chef Catch of the Day

Changes seasonally, ask for current item

Desserts

Crème Brûlée

seasonal cookie

Chocolate Hazelnut Torte

Baileys anglaise

\$80 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity

\$100 with 2 house wines or 2 beers