

Plated Dinner Menu 1

Starter

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

House Salad

Mixed greens, strawberries, feta, onion crisp, roasted garlic vinaigrette

Entrees

Parmesan Crusted Natural Chicken Breast

Herb-roasted potatoes, bacon collard greens & dijon-leek sauce

Black Angus Top Sirloin Steak

mashed potatoes, sauteed asparagus, 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, soft drinks, coffee or tea, not including tax or gratuity