

Plated Dinner Menu 1

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

House Salad

Peach/mint vinaigrette, toasted almond honey ricotta smear, fresh peach garnish

Entrees

Parmesan Crusted Natural Chicken Breast

Fingerling potato au gratin, blistered cherry tomato, tart pan jus

Black Angus Top Sirloin Steak

mashed potatoes, broccolini, Madeira demi-glace

Jumbo Shrimp Scampi

linguine, sundried tomatoes,
spinach & capers, white wine butter sauce

Dessert

Warm Chocolate Brownie

chocolate sauce, vanilla ice cream

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