

Plated Dinner Menu 4

Starter

Shrimp Cocktail

Cocktail sauce, fresh lemon

Wood Oven Baked Goat & Brie Cheese

Seasonal chutney, toasted baguette

Salads

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries,
grana frico

Classic Wedge Salad

tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

Angus Filet Mignon

mashed potatoes, seasonal vegetables, red wine sauce, black truffle butter

House made Ravioli

Seasonal

Chef Catch of the Day

Changes seasonally, ask for current item

Desserts

Crème Brûlée

Chocolate Hazelnut Torte

Baileys anglaise

*\$80 per person, soft drinks, coffee or tea, not including tax or gratuity
\$100 with 2 house wines or 2 beers*