

Plated Lunch Menu C

Starters

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, grana frico

Entrees

Parmesan Crusted Natural Chicken Breast

Roasted potato, seasonal vegetables, Dijon pan sauce

Wood Oven Baked Atlantic Salmon

Jasmine rice, julienne vegetables, lemon butter sauce

Black Angus Top Sirloin Steak

mashed potatoes, seasonal vegetables, red wine demi-glace

House made Ravioli

Seasonal

Desserts

Apple Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

\$38 per person, soft drinks, coffee or tea, not including tax or gratuity