

Plated Dinner Menu 1

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

House Salad

Balsamic vinaigrette, sliced apples, blue cheese crumbles

Entrees

Parmesan Crusted Natural Chicken Breast

Herb roasted potatoes, broccoli au gratin, dijon pan sauce

Black Angus Top Sirloin Steak

mashed potatoes, green beans, Honey Burgundy 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