Plated Dinner Menu 4

Appetizers

Shrimp Cocktail
Cocktail sauce, fresh lemon

Wood Oven Baked Goat Cheese & Brie
Seasonal chutney, toasted baguette

Starters

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

Seasonal House-Made Ravioli
Seasonal

Chef Catch of the Day
Changes seasonally, ask for current item

Desserts

Crème Brûlée

Chocolate Hazelnut Torte
Bailey's anglaise

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