

### *Savanna Dinner Monday 1/10*

- **Chicken Parmesan 9.00** Breaded Chicken Breast Topped Served over Spaghetti with Marinara Sauce
- **Pot Roast 8.00** Sliced and Served with Vegetable Gravy
- **Cauliflower Mashed Potatoes 1.50 GF** Cauliflower, Potatoes Mashed with Milk, Butter, Salt & Pepper
- **Spaghetti 1.50 GF** Tossed in Butter
- **Green Bean Casserole 1.50 GF** Green Beans in a Mushroom Cream Sauce Topped with Onion Straws
- **Roasted Carrots with Ginger 1.50 GF** ❤️ **Peach Crisp 2.50**

### *Savanna Dinner Tuesday 1/11*

- **Mongolian Beef & Broccoli 9.50** Flank Steak with Broccoli, Onions and Teriyaki Sauce, Fried Rice
- **Coconut Fried Shrimp 3 Pc 5.50, 5 Pc 8.50** Served with Cocktail Sauce or Sweet Chili Sauce
- **Fried Rice 1.50 GF** Rice, Carrots, Peas and Eggs Stir Fried with Sesame Oil and Soy Sauce
- **Orange Almond Couscous 1.50** Couscous, Chicken Stock, Orange Juice, Green Onions & Almonds
- **Kung Pao Eggplant 1.50** Stir Fried Eggplant with Garlic, Ginger and an Asian Glaze
- **Steamed Snap Peas with Red Pepper 1.50 GF** ❤️ **White & Dark Chocolate Mousse 2.50**

### *Savanna Dinner Wednesday 1/12*

- **Chicken Franchise 7.00** Sauteed Egg Battered Chicken Breast with a Lemon Butter Sauce
- **Maple Mustard Glazed Pork Loin 8.00** ❤️ Roasted, Sliced and Served with Sauteed Apples
- **Risotto Rice with Fresh Herbs GF 1.50** Arborio Rice, Chicken Stock, Parmesan Cheese and Herbs
- **Mashed Sweet Potato 1.50 GF** Sweet Potatoes, Milk, Salt & Pepper, Pecans & Cinnamon Butter
- **Succotash 1.50** ❤️ Corn, Squash & Lima Beans Braised in Tomato Sauce
- **Steamed Broccoli 1.50 GF** ❤️ **Blueberry Pie 2.50**

### *Savanna Dinner Thursday 1/13*

- **Beef Taco Salad 10.00** Seasoned Ground Beef, Cilantro Rice, Pinto Beans on Iceberg with Tomato, Cheese, Sour Cream, Guacamole & Salsa Served in a Tortilla Bowl
- **Chicken Pot Pie 8.50** Chicken Breast, Carrots, Peas, Onions, Mushrooms in a Savory Chicken Sauce
- **Cilantro Rice 1.50 GF** Fluffy White Rice with Cilantro **Ranch Beans 1.50** Pinto Beans
- **Rosemary Carrots 1.50** ❤️ Fresh Carrots Roasted in Rosemary, Salt and Pepper
- **Braised Kale 1.50** Kale Braised in a Chicken Stock with Bacon
- **Key Lime Pie 2.50**

### *Savanna Dinner Friday 1/14*

- **BBQ Salmon 13.00 GF** ❤️ Baked Salmon Filet Smothered in a Bourbon BBQ Sauce
- **Cheese Lasagna GF 8.50** Layered Lasagna Pasta, Mozzarella, Parmesan & Ricotta Cheese Topped with Tomato Meat Sauce
- **Vegetable Garden Couscous 1.50** Couscous, Vegetable Stock, Carrots, Celery & Onions
- **Scalloped Potatoes GF 1.50** Sliced Potatoes Baked in a Creamy Parmesan Cheese Sauce
- **Sauteed Green Beans 1.50 GF** ❤️ **Roasted Cauliflower 1.50 GF** ❤️
- **Chocolate Cake 2.50**

### *Savanna Dinner Saturday 1/15*

- **BBQ Chicken Thigh 7.00** Tender Chicken Thigh in a Sweet and Sassy BBQ Sauce
- **Swedish Meatballs 9.00** Meatballs in a Brown Sauce with Sour Cream and Herbs Served over Noodles
- **Yukon Gold Mashed Potatoes GF 1.50** Fresh Yukon Gold Potatoes, Butter, Milk, Salt & Pepper
- **Sweet Corn Kernels 1.50 GF** ❤️ **Buttered Egg Noodles 1.50 GF**
- **Peas and Pearl Onions 1.50 GF** ❤️ **Oreo Pudding Parfait 2.50**