

Savanna Dinner Monday 9/20

- **Chicken Tetrazzini 7.50 GF** Chicken Thigh, Peas & Mushrooms in a Creamy White Sauce, Parmesan
- **Beef Pot Roast 8.00** Served with Vegetable Gravy
- **Cauliflower Mashed Potatoes 1.50 GF** Cauliflower, Potatoes Mashed with Milk, Butter, Salt & Pepper
- **Fettuccini Noodles 1.50 GF** Fettuccini Noodles Tossed in Thyme Oil
- **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 Pie 2.50**

Savanna Dinner Tuesday 9/21

- **Mongolian Beef & Broccoli 9.50** Flank Steak with Broccoli, Onions and Teriyaki Sauce over 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
- **Sesame Noodle Salad 1.50** Linguine, Snow Peas, Carrots & Scallions, Tossed Peanut Dressing
- **Kung Pao Eggplant 1.50** Stir Fried Eggplant with Garlic, Ginger and an Asian Glaze
- **Steamed Snap Peas with Red Pepper 1.50 GF** **Banana Bread Pudding 2.50**

Savanna Dinner Wednesday 9/22

- **Tandoori Chicken 7.00** Chicken Thighs Marinated in Yogurt and Tandoori Seasonings, Basmati Rice
- **New York Strip Loin 12.00** Slow Roasted Sliced Thin and Served with Demi-Glace
- **Roasted Tomato Rice 1.50** Basmati Rice with Cherry Tomatoes, Green Pepper and Onions
- **Mashed Sweet Pot 1.50 GF** Sweet Potatoes, Milk, Salt & Pepper, Pecans & Cinnamon Butter
- **Spiced Broccoli 1.50** ❤️ Broccoli Seasoned with, Paprika, Garlic and Tumeric
- **Succotash 1.50** ❤️ Corn, Squash & Lima Beans Braised in Tomato Sauce
- **Cookies & Cream Mousse 2.50**

Savanna Dinner Thursday 9/23

- **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 Kiev 7.50** Chicken Breast Stuffed with Butter Sauce and Rolled in Breadcrumbs
- **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 with Bacon **Key Lime Pie 2.50**

Savanna Dinner Friday 9/24

- **BBQ Salmon 13.00 GF** Baked Salmon Filet Smothered in a Bourbon BBQ Sauce
- **Beef Lasagna 8.50** Layered Lasagna Pasta, Ground Beef, Ricotta Cheese, Mozzarella Cheese and Marinara Sauce. Topped with a Meat Sauce
- **Israeli Couscous 1.50** Israeli Couscous, Vegetable Stock, Roasted Tomato, Garlic, Onions & Peppers
- **Miso Sweet Potatoes 1.50 GF** Roasted Sweet Potatoes with Orange Miso and Brown Sugar
- **Sauteed Spinach 1.50 GF** ❤️ **Roasted Cauliflower 1.50 GF** ❤️ **Fresh Berry Romanoff 2.50**

Savanna Dinner Saturday 9/25

- **Lobster Roll 20.00** Lobster Tossed with Mayo, Celery and Old Bay. Served on a Toasted New England Style Bun. Served with a Side of Creamy Coleslaw
- **BBQ Chicken Thigh 7.00** Chicken Thigh Marinated and Baked in Tangy BBQ Sauce
- **Risotto 1.50 GF** Arborio Rice, Chicken Stock, Mushrooms & Asparagus Finished with Parmesan
- **Creamed Corn Casserole 1.50 GF** Corn & Cream Cheese Topped with Corn Flakes and Baked
- **Peas and Pearl Onions 1.50 GF** ❤️ **Buttered Egg Noodles 1.50 GF**
- **Oreo Pudding Parfait 2.50**