

Savanna Dinner Monday 5/9

- **Bourbon Glazed Pork Tenderloin 8.50** Tender Cooked Pork Tenderloin Served with Brown Sauce and Spiced Pears
- **Chicken Bowtie Pasta Alfredo 9.50** Chicken in a Creamy Alfredo Sauce with Fresh Broccoli Over Bow Tie Pasta. Served with Garlic Toast **1/2 Baked Sweet Potato 2.00 GF** ❤️
- **Warm Brussel's Slaw 2.00 GF** Shredded Brussels, Onions, Bacon, Cider Vinegar and Brown Sugar
- **Tabbouleh Salad 2.00 GF** ❤️ Bulgur Wheat, Cucumbers, Tomatoes, Onions, Lemon Vinaigrette
- **Glazed Beets 2.00 GF** Fresh Red Beets Diced and Roasted with an Orange Glaze

Savanna Dinner Tuesday 5/10

- **Chicken Fajitas 9.50** Sliced Seasoned Chicken Breast, Sautéed Onions and Peppers, Flour Tortillas, Guacamole, Salsa, and Sour Cream on the Side
- **Shrimp Creole 12.00** Gulf Shrimp Simmered in Tomato Sauce with Leeks, Peppers, and Creole Seasoning. Served over Cilantro Rice **Cilantro Rice 2.00** White Rice, Onions, Lime Juice & Cilantro
- **Cheddar Mashed Potatoes GF 2.00** Fresh Potatoes, Cheddar Cheese, Butter, Milk, Salt & Pepper
- **Cuban Black Beans 2.00** ❤️ Black Beans, Carrots, Celery, Onions, Lime, Cumin Paprika, Salt & Pepper
- **Succotash 2.00 GF** ❤️ Lima Beans and Corn in a Tomato Broth
- **Green Beans Almondine 2.00** ❤️ Fresh Green Beans Tossed in Almond Butter

Savanna Dinner Wednesday 5/11

- **Filet Tips Marsala 10.50** Beef Tips Braised in a Marsala Wine Sauce with Mushrooms, Gemelli Pasta
- **Chicken Cacciatore 7.00** Bone in Chicken Braised in a Tomato, Pepper, Onion & Garlic Sauce
- **Tomato Basil Couscous Salad 2.00** Tiny Pearl Pasta, Quinoa, Tomatoes, Basil & Balsamic Vinaigrette
- **Gemelli Pasta 2.00 GF** Gemelli Pasta Tossed in Butter
- **Roasted Vegetables 2.00 GF** ❤️ Roasted Mushrooms, Squash, Zucchini, Red Pepper, Onions, Carrots
- **Cauliflower Au Gratin 2.00 GF** Cauliflower Baked in a Cheddar Cheese Sauce, Breadcrumb Topping

Savanna Dinner Thursday 5/12

- **Honey Glazed Ham 8.50** Sliced Smoked Pit Ham Baked with an Apricot BBQ Sauce
- **Trout Filet (1) 7.00 (2) 12.00** Trout Filet Topped with an Apricot BBQ Sauce
- **Sautéed Green Beans 2.00 GF** ❤️ Fresh Green Beans Sautéed in Butter and Lightly Seasoned
- **Mashed Sweet Potato 2.00** Fresh Sweet Potatoes, Butter, Milk, Salt and Pepper
- **Brown Rice Pilaf 2.00** ❤️ Vegetable Stock, Brown Rice Carrots, Celery and Onions

Savanna Dinner Friday 5/13

- **Stuffed Shells with Meat Sauce 9.50** Cheese Stuffed Manicotti Topped with a Meat Sauce
- **Sage Apple Turkey 9.00** Roasted Turkey Breast with an Apple Sage Pan Gravy
- **Cornbread Stuffing 2.00** Cornbread, Onions, Celery, Poultry Stock and Herbs
- **Olive Oil Mashed Potatoes 2.00** Yukon Gold, Olive Oil, Salt and Pepper
- **Buttered Peas 2.00 GF** ❤️ Fresh Steamed Peas Tossed in Butter
- **Roasted Carrots & Turnips 2.00 GF** ❤️ Baby Carrots and Turnips Roasted and Lightly Seasoned

Savanna Dinner Saturday 5/14

- **Teriyaki Chicken Bowl 10.50** Marinated Chicken Breast Served with Stir Fried Vegetables Over Jasmine Rice Topped with Teriyaki Sauce & Cashews
- **Salmon Niçoise** ❤️ **17.00** Crisp Greens, Salmon Filet, Green Beans, Hard Boiled Egg, Kalamata Olives Served with a House Vinaigrette
- **Jasmine Rice 2.00** Steamed White Rice
- **Steamed Broccoli 2.00 GF** ❤️ Fresh Steamed Broccoli
- **Stir Fried 2.00** ❤️ Pea Pods, Mushrooms, Carrots and Cashews