

Savanna Dinner Monday 1/17

- **Bourbon Glazed Pork Tenderloin 8.50** Tender Cooked Pork Tenderloin Served with Brown Sauce and Spiced Pears
- **Chicken Bowtie Pasta Alfredo 9.00** Chicken in a Creamy Alfredo Sauce with Fresh Broccoli Over Bow Tie Pasta. Served with Garlic Toast
- **Warm Brussel's Slaw 1.50 GF** Shredded Brussels, Onions, Bacon, Cider Vinegar and Brown Sugar
- **Tabbouleh Salad 1.50 GF** ❤️ Bulgur Wheat, Cucumbers, Tomatoes, Onions, Lemon Vinaigrette
- **Glazed Beets 1.50 GF** Fresh Red Beets Diced and Roasted with an Orange Glaze
- **½ Baked Sweet Potato 1.50 GF** ❤️ **Pumpkin Pie 2.50**

Savanna Dinner Tuesday 1/18

- **Shrimp Creole 10.00** Gulf Shrimp in a Tomato Creole Sauce with Onions, Leeks & Bell Peppers. Served over Steamed Rice with Hushpuppies on the Side
- **London Broil 8.50** Broiled Flank Steak, Marinated in Wine and Italian Dressing
- **Red Beans & Rice 1.50** White Rice, Red Beans, Chicken Stock, Tomatoes and Seasoning
- **Cheddar Mashed Potatoes 1.50 GF** Fresh Mashed Potatoes with Butter, Milk, Cheddar Cheese,
- **Succotash 1.50 GF** ❤️ Lima Beans and Corn in a Tomato Broth
- **Green Beans Almandine GF** Fresh Green Beans Tossed in Butter with Almonds **Apple Pie 2.50**

Savanna Dinner Wednesday 1/19

- **Filet Tips Marsala 10.00** Beef Tips Braised in a Marsala Wine Sauce with Mushrooms, Gemelli Pasta
- **Buttermilk Trout (1) 7.00 (2) 10.00 GF** Sautéed Fresh Trout Topped with Lemon Cream Sauce
- **Tomato Basil Couscous Salad 1.50** Tiny Pearl Pasta, Quinoa, Tomatoes, Basil & Balsamic Vinaigrette
- **Roasted Vegetables 1.50 GF** ❤️ Roasted Mushrooms, Squash, Zucchini, Red Pepper, Onions, Carrots
- **Cauliflower Au Gratin 1.50 GF** Cauliflower Baked in a Cheddar Cheese Sauce, Breadcrumb Topping
- **Gemelli Pasta 1.50 GF** Tossed in Butter **Cherry Crisp 2.50**

Savanna Dinner Thursday 1/20

- **House Made Meatloaf 6.50** Meatloaf Served with Mushroom Gravy
- **Italian Chicken & Sausage 9.50**
- **Yukon Gold Mashed Potatoes 1.50 GF** Fresh Potatoes, Butter, Milk, Salt and Pepper
- **Smoked Gouda Mac & Cheese 1.50 GF** Creamy Cheese Sauce Baked with Macaroni
- **Braised Collard Greens 1.50** Collard Greens Braised in Vegetable Stock with Bacon
- **Pickled Beets 1.50 GF** Sliced Red Beets and Sliced Onions in a Italian Vinaigrette.
- **Cannoli 2.50** Pastry Tube Filled with Sweetened Ricotta Filling

Savanna Dinner Friday 1/21

- **Stuffed Cabbage Roll 6.50** Blend of Pork and Beef, Rice, Tomatoes, Onion & Sage Braised in a Tomato Broth
- **Roasted N.Y Strip 13.00** Sliced and Served with a Mushroom Demi-Glace
- **Scalloped Potatoes 1.50 GF** Sliced Potatoes
- **Cumin Roasted Carrots 1.50 GF** ❤️ Baby Carrots Roasted with Cumin, Salt and Pepper
- **Spaghetti Squash 1.50 GF** ❤️ Roasted and Lightly Seasoned **Triple Chocolate Pie 2.50**

Savanna Dinner Saturday 1/22

- **Manicotti With Meat Sauce 8.50** Cheese Stuffed Manicotti Topped with a Meat Sauce
- **Teriyaki Chicken Bowl 9.50** Marinated Chicken Thigh, Jasmine Rice and Stir Veggies with Cashews
- **Jasmine Rice 1.50 GF** Steamed Jasmine Rice
- **Stir Fry Veggies 1.50 GF** Bok Choy, Mushroom and Asparagus with Cashews
- **Roasted Carrots & Turnips 1.50 GF** Baby Carrots and Turnips Roasted and Lightly Seasoned
- **Pecan Pie 2.50F**