

Savanna Dinner Monday 11/22

- **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** ❤️ **Chocolate Napoleon 3.00**

Savanna Dinner Tuesday 11/23

- **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 11/24

- **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** 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 **Berry Pie 2.50**

Savanna Dinner Thursday 11/25

HOLIDAY SCHEDULE NO MEAL OFFERED

Savanna Dinner Friday 11/26

- **Stuffed Cabbage Roll 6.50** Blend of Pork and Beef, Rice, Tomatoes, Onion & Sage Braised in a Tomato Broth
- **Slow Roasted NY Strip (5oz) 14.00** Served with a Mushroom Demi-Glace
- **Vegetable Risotto 1.50** Arborio Rice Simmer in Vegetable Stock, Caramelized Onions & Tomatoes
- **Scalloped Potatoes 1.50 GF** Sliced Potatoes Baked in a Cream Sauce with Parmesan Cheese
- **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 11/27

- **Manicotti with Meat Sauce 8.00** Cheese Stuffed Manicotti Topped with a Tomato Meat Sauce
- **Teriyaki Chicken Bowl 11.00** Jasmine Rice Served with Stir Fry Bok Choy, Asparagus, Mushrooms, Topped with Marinated Grilled Chicken Breast. Garnish: Cashews & Won Ton Crisp
- **Oriental Stir Fry 1.50** ❤️ Bok Choy, Mushrooms, Asparagus & Cashews
- **Roasted Carrots and Turnips 1.50 GF** ❤️ Roasted and Lightly Seasoned with Salt and Pepper
- **Steamed Jasmine Rice 1.50 GF** **Pecan Pie 2.50**