

## APPETIZERS

**Jumbo Crab Cakes** | Jumbo Lump Crab Cakes served with Local Sweet Corn Chutney | \$8

**Heirloom Okra Tomato Crepes** | Lightly Stewed Okra and Tomatoes served inside a Crepe, finished with Spicy Creme Fraiche [Vegetarian] | \$7

**Diver Scallops** | Seared Scallops served with a Olive Oil and Fig Carpaccio and 20 Year Aged Balsamic Vinegar | \$8

**Lobster Cobbler** | Brandy-Scented Lobster Etouffee, Phyllo Tart, Saffron Ice Cream, Fresh Chives | \$8

**Starter "Trio"** | Miniature Crab Cake, Grilled Scallop, and Lobster Cobbler | \$15

## SOUPS

**Sweet Corn and Lemon Grass** | Creamy Blend of Summer Corn and Lemon Grass finished with Chili and Cilantro Oil | \$7

**Yellow Tail Snapper and Mushroom Broth** | Flavorful Mushroom Broth served with Fresh Summer Flavors and a Yellow Tail Snapper Dumpling | \$8

## SALADS

**Heirloom Tomato Salad** | Crisp Lettuce, Heirloom Tomatoes, Sea-Salt Foam and Roasted Garlic *Looking Glass Creamery* Goat Cheese Dressing with Brioche Croutons | \$7

**Grilled Peach Salad** | Crispy Prosciutto, Rutherford Farm Greens and Sweet Grilled Peaches with a Yuzu Dressing | \$7

**Fried Oyster Salad** | Fried Oysters served with Chiffonade of Local Greens and a Roasted Artichoke Emulsion | \$8

## SIGNATURE ITEM

*savannah red*

## OUR SIGNATURE TOUR

**"New South" Shrimp and Grits** | Awe-Inspiring Shrimp and Scallops served with creamy "Anson Mills" grits and Spicy Tasso Gravy | \$27

**Grilled Prime Rib-Eye** | Grilled Prime Rib Eye served with Walla-Walla Onions, Carolina Gold Rice and Rainbow Carrots | \$30

**Bison Tenderloin** | Bison Tenderloin served with Roasted Cauliflower and Aged Goat Cheese Gratin, *Charlene Garden* Swiss Chard and a Blueberry Brandy Sauce | \$32

**Guinea Hen** | Rhubarb Glazed Guinea Hen served with Black Kale, Red Quinoa and a Smoked Corn Puree | \$27

**Halibut Fish** | Pan Seared Halibut, Smoked Pepper Gnocchi and Baby Patty Pan Squash in an Heirloom Tomato Water | \$28

**Spicy Sea Island Red Pea Ravioli** | Delicate Basil Ravioli filled with a Puree of Red Peas and Spicy Goat Cheese, finished with a Red Pepper Supreme Sauce with wilted Malabar Spinach | \$23

## FROM THE BROILER

*Includes Two Savannah's a La Carte Items*

Bison Filet Mignon | \$30

Line Caught Halibut | \$26

Atlantic Salmon | \$25

Prime Rib-Eye | \$34

Guinea Hen | \$27

Select Any of the Following Sauces to Enhance Your Meal:

Rhubarb Glaze | Tasso Gravy | Red Wine Gastric | Chive Butter | Shitake Sauce | Red Pepper Supreme

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## SAVANNAH'S A LA CARTE

Grilled Jumbo Asparagus  
Broccolini  
Farm Fresh Local Vegetables of the Day  
"Anson Mills" Grits  
Hickory Smoked Cream Corn  
Walla-Walla Onions with Carolina Gold Rice  
Cauliflower and Aged Goat Cheese Gratin  
Black Kale  
*Charlene's Garden* Swiss Chard

## THE SWEETEST OF FINISHES

The Ultimate end to your evening

**Carolina Peach Flan** | Creamy Citrus Flan served with Carolina Peach and Riesling Soup finished with a Peach Salsa | \$6

**Krispy Kreme Bread Pudding** | Makers Mark Caramel Bourbon Sauce, Creme Anglaise | \$6

**Bing-Cherry Raviolis** | Bing Cherries stuffed inside Ravioli surrounded by Cherries Jubilee | \$6

**Banana Eclair** | Eclairs filled with Banana Pastry Cream and finished with Caramelized Bananas | \$6

**Chocolate Bon-Bon** | Chocolate Sea Salt, Chocolate Marshmallow and Spicy Chocolate.  
For 2 People | \$10

**House-Made Ice Cream and Sorbet** | \$5

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