

Dinner Menu

Appetizers

Kentucky Bourbon Pan Steamed Mussels 12 with oven dried tomatoes, wilted spinach, roasted garlic, Andouille sausage and grilled baguette	Low Country Egg Rolls 9 stuffed with Tasso ham, chicken, and fresh collard greens, and served with a mango chutney sauce
Florida Rock Lobster Ravioli 10 poached in a tequila lime butter	Fried Green Tomatoes 8 served with a roasted red pepper puree and finished with goat cheese rolled in pecans
Jumbo Lump Crab and Crawfish Cakes 10 served with Remoulade sauce, and citrus relish	Sweet Potato Chips 6 with a spicy blue cheese dipping sauce
Fried Grit Cakes 6 served with roasted red pepper puree	Corn and Oyster Fritters 8 served with spicy tarter sauce
Seafood Stuffed Herb-marinated Portobello Mushroom 9 grilled and topped with Havarti cheese and served over wilted spinach with Savannah's Creole sauce	Seared Black Bean Cakes 6 with green tomato salsa and cumin sour cream

Soup

Lump Crab Corn Chowder
Cup 5
Bowl 6

Soup of the day
Cup 5
Bowl 6

Salads

Savannah Orange Salad 10 mixed field greens, orange segments, sunflower seed, goat cheese tossed in citrus vinaigrette	House Salad 7 A mix of field greens, tomatoes, cucumber, shredded carrots and red onion;
Cucumber Mint Salad with Baby Arugula 9 Heirloom tomatoes, toasted sunflower seeds, red onions	Side House 3
Oven Roasted Zellwood Corn and Avocado Mousse Salad 8 Applewood smoked bacon, baby lettuces, herb vinaigrette	Savannah's Caesar Salad 8 Romaine lettuce, parmesan, Caesar dressing and croutons
Fried Pecan Crusted Chicken Chopped Salad 11 Smokey BBQ vinaigrette, shredded cheddar, crisp bacon	Side Caesar 4 Add chicken 4, shrimp 6, salmon 7 oysters 8, petite filet 9 to any Salad,

Entrées

Shrimp and Grits	17	Jerk Chicken	17
large shrimp sautéed in a Tasso ham, tomato, and basil cream sauce and served over cheese grits		marinated boneless thighs with Jerk sauce, Creole rice, fried plantains and gingered carrots	
Shrimp and Scallops over grits	20	Grilled Filet Mignon	(6 oz) 21 (8 oz) 24
		served with blue cheese grit cakes and collard greens a top a Pickapeppa butter sauce	
Seafood Jambalaya	17	Braised Rubbed Beef Short Ribs	18
sautéed shrimp, scallops, mussels, and andouille sausage served over Creole rice		served with garlic mashed potatoes, grilled asparagus BBQ jus and topped with a chili slaw	
Peach and Mustard Barbecue Glazed Grilled Salmon	18	Roast Chicory Coffee Rubbed Beef Ribeye	20
served over Savannah's cheese grits		12 oz Ribeye, marinated in coffee topped with Applewood smoked bacon-shallot compote and finished with a Choc-a-Bloc demi glace. Served with roasted fingerling sweet potatoes and grilled asparagus	
Candied Pecan Encrusted Grouper	21	Grilled Pork Tenderloin	18
served over a warm sweet potato-green onion salad Topped with crisp beet chips and stone fruit relish		marinated in Savannah's spice, stuffed with collard greens, mushrooms, and shallots, topped with mango chutney; ham & cheese grit cakes and caramelized root vegetables	
Mississippi Fried Catfish	17	Pulled Pork Napoleon	15
dredged in mustard and encrusted in cornmeal. Served with garlic mashed potatoes and fresh collard greens with a side of Remoulade		Carolina pulled pork and a brandy wild mushroom ragout layered in puff pastry topped with caramelized onions; accompanied by black-eyed peas and collard greens	
Grilled Shrimp and Scallop Skewers	20	Applewood Smoked Bacon Wrapped Double Cut Pork Chop	21
served over Tasso sweet potato hash and maque choux then drizzled with lemon honey beurre blanc		served with a truffle scented sweet potato pancake, sweet pea coulis, and apple slaw	
Sweet Cornmeal Dusted Jumbo Diver Sea Scallops	21	Vegetable Casserole	15
served with stewed okra and tomatoes over Andouille risotto with a lemon chive aioli		grilled zucchini, squash, and tomato baked in layers of Parmesan cheese with your choice of two sides	
Buttermilk Fried Chicken	16		
boneless breast of chicken in panko bread crumbs, stuffed with fresh herb goat cheese, cracked pepper gravy, garlic mashed potatoes and collard greens			

Sides

collard greens, black eyed peas, Creole rice, fried okra, green beans, stewed okra, garlic mashed potatoes, sweet potato French fries, cheese grits, caramelized root vegetables, gingered carrots, grilled asparagus, French fries

Cappuccino	4.50	Assorted Soft drinks	2
Single Espresso	2.50	(free refills)	
Double Espresso	4.25	Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Diet Sierra Mist, Iced Tea and Coffee	
Mint Julep Iced Tea	3		
Arnold Palmer	3		
Fresh Squeezed Lemonade	2.50		
Huckleberry Lemonade	3.50		
Loose Leaf Tea Service	4.50		

Enjoy a glass of wine, beer, or your favorite cocktail while your meal is being prepared

We accept all American Express, Discover, Visa and Master Card
We reserve the right to add gratuity.

Consumer advisory concerning raw or under cooked meat, eggs, and shellfish – they may cause food borne illness, especially if associated with other health conditions.