

APPETIZERS

SHRIMP OR CRAB COCKTAIL 10.95

With cocktail sauce

HOT SCAMPI APPETIZER 12.95

Jumbo Shrimp sautéed in butter, lemon & white wine, served over wild rice

ONION RINGS 5.95

With Spicy dipping sauce

ESCARGOTS EN CROUTE 10.95

Baked in individual crocks (The following when in season)

SEAFOOD SPECTACULAR 13.95

Fresh oysters, shrimp, crab, clams on the half shell, lobster medallions on ice, with Louie or cocktail sauce

OYSTERS BIENVILLE 10.95

Oysters baked with diced shrimp, mushrooms, and onions, topped with slivers of scallions. Also available are Oysters Rockefeller

FRESH OYSTERS ON THE HALF SHELL 10.95

PAN-SEARED DUNGENESS CRABCAKES 12.95

Hot basil slaw and cilantro tartar sauce

CALAMARI FRITTA 9.95

Lightly breaded strips of squid steak, fried and served with marinara sauce

SOUPS

DUNGENESS CRAB BISQUE 6.50

Prepared with a splash of brandy FRENCH ONION 5.75

Topped with a crouton and Swiss Cheese

SALADS

SAVANNA SALAD 5.50

Field greens, tomatoes, artichokes,
pine nuts, onions, Parmesan cheese

Special Savanna House Dressing CAESAR SALAD 6.25

Crisp romaine, fresh garlic croutons,
and Parmesan cheese

prepared in the classic fashion

PASTAS

CAPELLINI ANGEL HAIR BASILICO 14.95

Capellini Angel Hair pasta tossed in olive oil, garlic, fresh tomatoes, sweet basil and Parmesan cheese
With Snow Crab Legs 24.95

LINGUINE ALFREDO WITH SAUTÉED SHRIMP 24.95

Large sautéed shrimp in garlic butter and white wine cream sauce served over linguine

BOW TIE PASTA AND BROILED CHICKEN BREAST 17.95

Strips of broiled chicken breast sautéed with julienne vegetables with tossed with bow tie pasta and alfredo sauce

ACCOMPANIMENTS

Each entrée is served with a selection of today's fresh seasonal vegetables and a choice of :
Twice Baked potato, Baked Potato, Whipped Potatoes or Rice

SEAFOOD ENTREES

WALNUT ENCRUSTED SEA BASS 30.50

Served over baby field greens with a honey mustard sauce

FRIED SHRIMP PLATTER 20.95

Golden deep-fried Shrimp served with French fries and tartar sauce

KING CRAB LEGS 37.95

One pound steamed select crab legs
With drawn butter

ORANGE ROUGHY 19.95

Fresh filet of orange roughy sautéed
with Lemon Butter Sauce

BROILED LOBSTER Market Price

8 oz. Single (1) Tail or Double (2)Tails

BRONZED ALASKAN KING SALMON 20.95

With lightly browned garlic butter

LOBSTER SAVANNA Market Price

Succulent pieces of lobster prepared in a light cream sauce

FIRE ROASTED SCALLOPS 22.95

Served with a light roasted pepper

STEAK & PRIME RIB

NEW YORK STEAK 27.95

This specially aged sirloin strip is the favorite of many steak connoisseurs
Served with your choice of broiled or Cajun blackened

BROILED FILET MIGNON 28.95

The tenderest of beef broiled to perfection

BROILED DRY AGED RIB EYE STEAK 22.95

Topped with seasoned herb butter

THICK CUT 20 OZ. PORTERHOUSE STEAK 32.50

Herb butter and fried onions

TOURNEDOS OF FILET MIGNON OSCAR 29.95

Two medallions of beef sautéed and topped with crab, asparagus and béarnaise sauce

SURF & TURF

Filet Mignon & 8 oz. West Australian Lobster Tail Market Price

Top any of your steaks with your choice of Bordelaise or Béarnaise Sauce

TENDER PRIME RIB OF BEEF

Roasted and served with natural pan gravy with whipped creamed horseradish

Savanna Cut 21.95

King Cut 24.95

ENTRÉES

PAN SEARED BREADED PORK CHOPS 17.95

Served over dressing with Apple Jack Sauce

GROUND STEAK DIANE 14.95

Ground sirloin prepared with butter, Worcestershire sauce, Tabasco sauce, lemon, and Dijon mustard. Topped with fresh mushrooms and Bordelaise sauce

SCALOPPINI OF VEAL PICCATA 28.95

Tender slices of veal sautéed in a caper, lemon butter sauce with fresh wild mushrooms

BARBECUED HALF CHICKEN SAVANNA 14.95

Barbecued half chicken slow roasted with our famous Savanna barbecue sauce

WHOLE BABY BACK RIBS 19.95

Delicious baby back ribs with our famous Savanna barbecue sauce
served with baked beans and corn cobbettes

Add a side to any one of your entrée choices:

Shrimp Scampi 11.50

Sautéed Cabernet Wild Mushrooms 5.25

Fresh Asparagus Spears 4.75

Baked or Twice Baked Potatoes 4.50

Creamed Spinach 4.25

Plate Charge \$7.50

Please ask Maitre d' about group parties and weddings