



DINNER MENU

SOUP

HAVANA BLACK BEAN - CUBAN SPICES, SOUR CREAM, RED ONION
BOWL 4.50 CUP 3.50

APPETIZERS

TUNA KABOB
HOISIN MARINADE, PICKLED GINGER, TOMATO RELISH, WASABI 7.50

BLACKENED SHRIMP
MANGO RELISH, BALSAMIC SYRUP 8

EGGPLANT
TOMATO, PROVOLONE, MOUSALADA, MARINARA 7

SPANOKOPITA
SPINACH, FETA, PHYLLO, BASIL CREAM 8

SALADS

SAVANNAH HOUSE
MIXED GREENS, ROMA TOMATO, RED ONION, CUCUMBER,
MANDARIN ORANGE, SWEET SAVANNAH MUSTARD VINAIGRETTE 7
ADD JERK TILAPIA 9

TOUCAN CAESAR
ROMA TOMATO, RED ONION, CROUTON, PARMESAN 7
ADD CHICKEN 9
ADD SALMON 9

PAPA'S GREEK
MIXED GREENS, ROMA TOMATO, RED ONION, FETA, KALAMATA OLIVE,
CUCUMBER, ARTICHOKE, PEPPERONCINI, HELLENIC DRESSING 8
ADD JERK CHICKEN 10
ADD SALMON 10

SPINACH
ROMA TOMATO, CUCUMBER, RED ONION, FETA,
ALMOND, HELLENIC DRESSING 8
ADD SALMON 10

SOUTH WEST TURKEY
ROASTED CORN, BLACK BEAN, SWEET PEPPER, JALAPENO,
TORTILLA STRIPS, PEPPER JACK CHEESE, CILANTRO VINAIGRETTE 10

SANDWICHES

(INCLUDES HOUSE MADE PICKLES, CHOICE OF COLE SLAW OR COUS COUS)

GREEK BURGER
(HAND MADE WITH GREEK SPICES) CREAMY FETA, TOMATO, LETTUCE,
MUSTARD AIOLI, FRENCH ROUND 8

SALMON
MOUSALADA RELISH, LOBSTER MAYO, CARMALIZED ONION,
LETTUCE, FRENCH BAGUETTE 10

VEGETARIAN

(INCLUDES SIDE SALAD)

SPANOKOPITA
SPINACH, FETA, PHYLLO, BASIL CREAM, COUS COUS 16

PORTOBELLO FLORENTINE
SPINACH, PROVOLONE, RED PEPPER, MOUSALADA, CREAMY FETA,
MARINARA, ANGEL HAIR 16

BLACK BEAN BURGER
OATS, WHEAT GERM, GREEN CHILI PEPPER, PEPPERJACK CHEESE,
MUSTARD AIOLI, ROMA TOMATO, RED CABBAGE, PITA 10

VEGGIE PLATE
ROASTED TOMATO, COUS COUS, EGGPLANT, SQUASH, ZUCHINNI,
FRESH BASIL, EXTRA VIRGIN OLIVE OIL 10

TEMPURA PORTOBELLO
FRESH MOZZARELLA TOMATO, SPINACH, ARTICHOKE,
SWEET YELLOW PEPPER SAUCE 10

PASTA BOWL
PESTO ANGEL HAIR, TOMATO, MARINARA 9

SEAFOOD

WASABI PEA ENCRUSTED TUNA

PARSLEY MASHED POTATOES, SNOW PEAS, RED PEPPERS,
CUCUMBER RELISH, BALSAMIC SYRUP

22

TILAPIA

ROASTED TWO SPICE POTATOES, SQUASH, ZUCHINNI, EXTRA
VIRGIN OLIVE OIL, LEMON

17

BOURBON SALMON

SWEET POTATO MASH, SLICED PORTOBELLO

18

JAMAICAN JERK TILAPIA

BLACK BEANS, RICE, MANGO SALSA, CILANTRO

17

PESTO SHRIMP

BASIL PESTO, MARINARA, ANGEL HAIR, TOMATO RELISH

19

SHRIMP FARFALLE

MUSHROOM, ARTICHOKE, ROMA TOMATO, BASIL CREAM,
BOW TIE PASTA

19

SIDE ORDERS

HAND CUT FRIES	3
MASHED POTATO	3
GRILLED VEGGIES	4
SAUTEED SPINACH	4
RICE	1
SIDE SALAD	3
SIDE PAPA	4 (SERVED WITH DINNER 2.50)
COUS COUS	2
COLE SLAW	2
GARLIC PICKLES	1

BEVERAGES

MINTED SWEET TEA	1.80
UNSWEET TEA	1.80
COKE	1.80
DIET COKE	1.80
SPRITE	1.80
ROOT BEER	1.80
COFFEE	1.80
DECAFE COFFEE	1.80
SPARKLING WATER	1.80
LITER MOUNTAIN SPRING	3

MENU BY CHEF JIM LECLAIRE

RESERVATIONS ACCEPTED FOR PARTIES OF 5 OR MORE

*Kitchen split plates add 2.50

POULTRY

ROSEMARY RUB CHICKEN BREAST

MASHED POTATO, ROASTED VEGGIES, TOMATO RELISH

12

JAMAICAN JERK CHICKEN

BLACK BEANS, MANGO SALSA, CARAMALIZED ONION, CILANTRO

15

CHICKEN FARFALLE

MUSHROOM, ARTICHOKE, ROMA TOMATO, BASIL CREAM,
BOW TIE PASTA

16

HELLENIC STUFFED CHICKEN

SPINACH, FETA, RICE, MARINATED BABY PEAS, CREAMY FETA, LEMON

16

STEAKS AND PORK

(CHEF'S CHOICE OF VEGGIE & POTATOES)

FILET MIGNON	21
RIBEYE	19
NEW YORK STRIP	20
FRENCH CUT PORK CHOP	18

KIDS ORDERS

GRILLED CHEESE	3
ANGEL HAIR	3
WITH MARINARA	4
CHICKEN TENDERS	4
SALMON	6

DESSERTS

COCONUT KIWI LAYER CAKE	5.50
CAPPUCCINO PIE	5.50
CRÈME BRULLE	5.50
CHOCOLATE TORTE	5.50
CHEF'S CHEESECAKE	5.50

*PLATE CHARGE FOR CAKES AND DESSERT BROUGHT IN BY CUSTOMER 1.5
PER PERSON

TAKE HOME

GARLIC PICKLES	5.25
SWEET SAVANNAH MUSTARD VINAIGRETTE	5.25

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