

APPETIZERS

SIGNATURE

LOBSTER COBBLER

A Savannah Red specialty; our brandy-scented lobster Étouffée served in a phyllo tart with saffron ice cream and fresh chives.

JUMBO CRAB CAKES

Jumbo lump crab cakes served with pickled watermelon rind and fried green tomatoes finished with a Sriracha Rémoulade.

WILD MUSHROOM PAVÉ

Blended tower of local mushrooms with a crispy potato crust served with herb juice and roasted pepper reduction. [Vegetarian]

GINGER CRUSTED DIVER SCALLOPS

Scallops served over wilted watercress and vanilla braised turnips with a beet juice.

STARTER "TRIO"

A miniature display of our starters, including our Crab Cake, Ginger Scallop, and Lobster Cobbler.

SOUPS

SPICY GREEN TOMATO

Tart green tomatoes transformed into a spicy soup with rock shrimp and crème fraîche.

BLACK-EYED PEA AND PORK GUMBO

A southern favorite made with fresh field peas and garnished with crispy pork crackling.

SALADS

NAPA WEDGE

Crisp Napa cabbage with house made bacon lardoons, focaccia bread crumbs, tomatoes, and Comeback dressing.

GRILLED CANTALOUPE WITH DANDELION GREENS

Combination of tender caramelized cantaloupe with greens, raspberries, sunflower seeds, and a lemon grass-dill dressing.

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SAVANNAH BLEU

Fresh Maytag Bleu Cheese, crisp Bibb lettuce, spiced pecans and berries gracefully adorned with wild berry vinaigrette. [Organic]

OUR SIGNATURE TOUR

"NEW SOUTH" SHRIMP AND GRITS

Awe-inspiring shrimp and scallops served with creamy "Anson Mills" grits and spicy Tasso Gravy.

DUCK TWO WAYS

Tender shredded duck confit served over a cornmeal hoe cake with pan-roasted cauliflower in mustard butter and crispy duck breast over an andouille purloo.

PORK PORTERHOUSE

A 16 oz. cut of tender pork accompanied by twice baked Oak Moon Creamery goat cheese potatoes and molasses glazed baby carrots.

BEEF TENDERLOIN AND ACARAJÉS

Filet mignon seared to order with creamed spinach and leeks finished with a roasted ramp veal reduction and served with petite black-eyed pea cakes.

CHICKEN AND WAFFLES

White wine braised chicken thighs over a savory waffle coated with Boursin cheese and a maple gastrique complimented by sautéed escarole and pine nuts.

OLIVE OIL POACHED HALIBUT

Cardamom scented Halibut over roasted beet carpaccio and fava bean purée with a sherry cream foam.

"CHICKEN FRIED" CHICKPEA STEAKS AND GRAVY

Chickpea steaks deep-fried and served with skillet gravy on top of Savannah Red rice. [Vegetarian]

FROM THE BROILER

Includes two Savannah's à la carte items.

8 OZ. BLACK ANGUS FILET MIGNON

Tender aged and grilled to your liking

PORK PORTERHOUSE

Broiled and hearty

HALIBUT

Lean and full of flavor

ATLANTIC SALMON

Tender, delicious and market fresh

ASHLEY FARM'S CHICKEN BREAST

Marinated and slow roasted [Low cholesterol]

THE SWEETEST OF FINISHES

The ultimate end to your evening.

CHOCOLATE BANANA FRITTERS

Piping hot dark chocolate fritters served with peanut butter and curry ice cream.

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KRISPY KREME BREAD PUDDING

With Makers Mark Caramel Bourbon Sauce and Crème Anglaise.

ROOT BEER PARFAIT

House-made root beer with malt and chocolate cream garnished with chocolate peanut brittle.

PINEAPPLE UPSIDE DOWN CUPCAKES

Our take on a classic. A delicate cupcake served with coconut-lime sorbet, rum truffles, and a candied cherry glaze.

HOUSE-MADE ICE CREAM AND SORBET