

# Savannah Room



## Lunch Special

3 courses for **\$25**

### Appetizers

Select one

#### FRISÉE & BEET SALAD

Frisée, mixed greens, yellow beets, grapefruit, pistachios, goat cheese, maple-mustard vinaigrette

#### CRAWFISH CAKE

Crawfish tail meat, charred scallion, arugula, remoulade

#### SHORT RIB FLATBREAD

Red wine braised short rib, blue cheese, caramelized onions, roasted garlic aioli, naan

### Entrées

Select one

#### HEIRLOOM BLT

Applewood smoked bacon, sliced heirloom tomato, mixed greens, lemon dill crema, ciabatta, choice of side

#### SHRIMP TACOS

Tequila-lime shrimp, honey-pineapple slaw, avocado, cilantro crema, corn tortilla, choice of side

### Desserts

Select one

#### KEY LIME PIE

Graham cracker crust, whipped topping

#### THREE LAYER CHOCOLATE CAKE

Chocolate ganache, whipped topping

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server if anyone in your party has a food allergy.



**UNIVERSITY OF  
GEORGIA**

Center for Continuing  
Education & Hotel

M66099

# Savannah Room



## Dinner Special

3 courses for **\$35**

### Appetizers

Select one

#### FRISÉE & BEET SALAD

Frisée, mixed greens, yellow beets, grapefruit, pistachios, goat cheese, maple-mustard vinaigrette

#### CRAWFISH CAKE

Crawfish tail meat, charred scallion, arugula, remoulade

#### SHORT RIB FLATBREAD

Red wine braised short rib, blue cheese, caramelized onions, roasted garlic aioli, naan

### Entrées

Select one

#### DUCK CONFIT

Confit duck hind quarter, blueberry red wine demi glace, charred broccolini, wild rice pilaf

#### FILET MIGNON

6 oz. beef tenderloin, garlic herb butter, grilled asparagus, roasted fingerling potatoes

### Desserts

Select one

#### KEY LIME PIE

Graham cracker crust, whipped topping

#### THREE LAYER CHOCOLATE CAKE

Chocolate ganache, whipped topping

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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