

# Savannah Room



*Lunch Special*  
3 courses for **\$30**

## *First Course*

### **DUCK CONFIT SALAD**

Shredded duck confit, arugula, pomegranate, red onions, goat cheese, orange vinaigrette...12

### **FRIED GREEN TOMATOES**

Cornmeal crusted green tomatoes, chive pimento cheese, applewood smoked bacon...9

### **SMOKED TROUT DIP**

Smoked rainbow trout, sweet-pickled onions, cream cheese, herbs, bacon, pita chips...12

## *Second Course*

### **NASHVILLE HOT CHICKEN**

Buttermilk fried chicken breast, sweet hot sauce, heirloom tomato, sweet carrot cabbage & slaw, potato bun, choice of side...16

### **BRISKET REUBEN**

Smoked brisket, sauerkraut, thousand island, Swiss, hot honey, rye bread, choice of side...17

### **CRISPY FISH TACOS**

Classic City Lager beer-battered grouper, corn tortillas, honey-lime slaw, diced jalapenos, avocado ranch, choice of side...17

## *Third Course*

### **BLUEBERRY BREAD PUDDING**

Creme Anglaise, macerated berries...8

### **STRAWBERRY ICE CREAM PIE**

Strawberry ripple, coconut-almond crust, meringue, strawberry sauce...8

### **THREE-LAYER CHOCOLATE CAKE**

Chocolate mousse, ganache, whipped cream...8

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

MA2252

# Savannah Room



*Dinner Special*  
3 courses for **\$40**

## *First Course*

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### **FRIED GREEN TOMATOES**

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### **SMOKED TROUT DIP**

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## *Second Course*

### **GRILLED SHRIMP PESTO RISOTTO**

Garlic grilled shrimp, smoked gouda risotto, pesto, shaved parmesan...24

### **CORNMEAL CRUSTED TROUT**

Cornmeal crusted trout, white cheddar logan turnpike grits, collard greens, lemon shallot parsley salad...25

### **RED WINE BRAISED SHORT RIBS**

Red wine braised short ribs, boursin mashed potatoes, roasted carrots, spring onions...28

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