

## LUNCH MENU

### APPETIZERS

#### **SOUP OF THE DAY 5**

#### **HOMEMADE GUACAMOLE 6**

Served with chips and salsa

#### **FRIED GREEN TOMATOES WITH MARINARA 6**

#### **CRAB CAKES WITH TARTAR SAUCE 8**

Served over balsamic mixed greens

### ENTRÉE SALADS

#### **CRISPY CHICKEN CHOPPED SALAD 9**

Lightly breaded chicken tenders, field greens, tomatoes, carrots and Vidalia onion vinaigrette

#### **THAI GRILLED CHICKEN SALAD\*\* 9**

With crispy rice noodles, sesame ginger vinaigrette, and peanut sauce

#### **GRILLED SALMON SPINACH SALAD 10**

Fresh Atlantic Salmon served on a bed of baby spinach with a combination of Raspberry and Vidalia vinaigrette, feta cheese and onion

#### **COWBOY STEAK SALAD\* 10**

Thinly sliced steak, baby romaine, grape tomato, and balsamic vinaigrette with bleu cheese crumbles

### SANDWICHES

All sandwiches served with a choice of a side

#### **CAPRESE SANDWICH\*\* 8**

Fresh mozzarella, tomato, basil, pesto aioli, and balsamic reduction served on grilled ciabatta

#### **CHEESEBURGER\* 9**

In-house ground beef charbroiled and topped with American cheese, lettuce, tomato, onion

Add bacon 1

#### **BLACKENED MAHI MAHI 10**

Grilled Mahi Mahi with blackening spice, tartar sauce, toasted burger bun with lettuce, tomato, and onions

#### **SMOKED TURKEY REUBEN 9**

Smoked turkey, sauerkraut, and Swiss cheese served on rye bread with a Russian dressing.

### MAIN COURSES

#### **PORTABELLA MUSHROOM RAVIOLI 11**

Served with marinara and parmesan

#### **MARINATED HANGER STEAK AU POIVRE\* 17**

Served with mashed potatoes and choice of side

#### **COUNTRY STYLE POT ROAST 13**

Slow cooked pot roast, garlic mashed potatoes, and country gravy with choice of side

#### **FRESH ATLANTIC SALMON 13**

Simply grilled and served with rice pilaf and choice of a side

#### **ROASTED VEGETABLE QUICHE 11**

Egg custard with mushrooms, onions, peppers, broccoli, artichokes, feta, and cheddar cheese. Served with choice of side

#### **SHRIMP AND GRITS 13**

Coastal shrimp sautéed with andouille sausage, tomato, onion, butter, and sherry served over local Logan Turnpike Grits

#### **CELESTIAL CHICKEN 10**

Lightly breaded chicken tenders topped with supreme sauce. Served on rice pilaf with choice of side

### SIDES

#### **FRIED GREEN BEANS**

#### **FRENCH FRIES**

#### **FRUIT CUP**

#### **ROASTED CAULIFLOWER**

#### **SAUTÉED SPINACH**

#### **SMALL GARDEN SALAD**

#### **COLE SLAW**

\*COOKED TO ORDER. EATING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

\*\*CONTAINS NUTS

SAVANNAH ROOM  
RESTAURANT

## LUNCH WINE AND BEER LIST

### REDS

#### FIRST PRESS CABERNET SAUVIGNON

*Napa Valley, California* 9/Glass 32/Bottle  
Full bodied and firmly structured with rich, complex layers. Flavors of cocoa and soft, silky tannins carry through to the palate for a long, lingering finish

#### GREYSTONE CABERNET SAUVIGNON

*California* 7/Glass 26/Bottle  
Spicy with black pepper and cinnamon tightly woven through the Bing cherry core. Tight tannins with great structure. Wine of the Culinary Institute of America

#### HOBNOB MERLOT

*France* 7/Glass 26/Bottle  
Rich like a black currant cobbler - bold and adventurous. Plum and blackberry aromas mixed with hints of mint and licorice, giving way to a soft, dark finish

#### LOUIS JADOT BEAUJOLIAS VILLAGES

*France* 30/ Bottle  
Slightly spicy with a bit of grey pepper, licorice and a touch of rose flower. Well balanced with nice acidity and tannins present on the finish

#### PASCUAL TOSO MALBEC

*Mendoza* 29/Bottle  
Clean and fruitful. Thick and burly and a rich long finish with smoky accents of vanilla and lingering oak

#### ROSEMOUNT ESTATE SHIRAZ

*Australia* 28/Bottle  
Richly textured with well-defined ripe blackberry fruit flavor, soft generous tannins and a long rich finish

#### FEUDO ARANCIO PINOT NOIR

*Sicily, Italy* 7/Glass 26/Bottle  
Delicate aromas of flowers and plum, with a hint of strawberry. Medium bodied, dry with fine tannins and a focused clean finish

### GEORGIA CRAFT BEER

#### TERRAPIN RYE PALE ALE

*Athens, Georgia*  
Complex flavor and aroma that is both aggressive and well balanced

#### TERRAPIN LIQUID BLISS CHOCOLATE PEANUT BUTTER PORTER

*Athens, Georgia*  
Unlock the inner Zen and delve into the Yin and Yang of two decadent flavors

#### TERRAPIN GOLDEN ALE

*Athens, Georgia*  
Crisp and refreshing. The perfect session beer

#### RED BRICK HOPLANTA AMERICAN IPA

*Atlanta, Georgia*  
Aromas of citrus with hints of native pine balanced by a distinctive Vienna malt backbone

#### RED BRICK LAUGHING SKULL AMERICAN AMBER

*Atlanta, Georgia*  
The late addition of Willamette hops provides an earthy and mild bitterness, which balances the breadly, malt character

#### MONDAY NIGHT FU MANBREW BELGIAN-STYLE WIT

*Atlanta, Georgia*  
An effervescent, easy-drinking wheat beer, brewed with Belgian yeast, German hops, and a whisper of ginger

### IMPORTED BEER

#### HEINEKEN

*Holland*  
Hop bitterness builds in the mouth with juicy malt and a hint of fruit. The finish is dry, malty and gently bitter

#### AMSTEL LIGHT

*Holland*  
A unique mixture of barley and hops delivers a full – never diluted flavor

#### CORONA EXTRA

*Mexico*  
Smooth taste offers the perfect balance between heavier European Imports and lighter domestic beer

#### CORONA LIGHT

*Mexico*  
Crisp and refreshing taste with a distinctive hop flavor

#### RED HARE LONG DAY LAGER

*Marietta, Georgia*  
Slightly sweet and biscuity malt notes, bittered with noble hops

#### SWEETWATER GEORGIA BROWN

*Atlanta, Georgia*  
A river of deep caramel and chocolate malts meandering through undercuts of hop additions

#### JEKYLL HOP DANG DIGGITY SOUTHERN IPA

*Alpharetta, Georgia*  
Full nose of Georgia pine aroma while the malty backbone provides a perfectly balanced sweetness

#### DOS EQUIS AMBER

*Mexico*  
A traditional Vienna style Amber lager with a rich, big flavor

#### GUINNESS STOUT DRAUGHT

*Ireland*  
A crisper taste with a slightly sweet aftertaste due to its triple-hopped brewing process

### DOMESTIC BEER

#### BUD LIGHT

A light bodied brew with a blend of premium aroma hop varieties and a combination of barley malts and rice. Refreshing flavor

#### MICHELOB ULTRA

Low carbohydrate light lager. Subtle fruit and citrus aromas complement this light bodied beer. Smooth and refreshing taste

#### YUENGLING LAGER

Medium bodied flavor with a roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops for a well-balanced taste

#### MILLER LITE

Superior taste and less filling. Triple Hops Brewed to create flavor, develop balance and lock-in taste

#### COORS LIGHT

A great thirst quencher with an emphasis on malt character

### FULL BAR SERVICE AVAILABLE

### WHITES

#### TOAD HOLLOW UN-OAKED CHARDONNAY

*Mendocino County, California* 8/Glass 28/ Bottle  
Fruity, crisp, clean, steely, peaches, grapefruit and citrus

#### CLOS DU BOIS, CHARDONNAY

*Sonoma County, California* 7/Glass 25/Bottle  
Medium dry with tastes of apple, pear, peach, spices, toasted oak and tropical fruit

#### YALUMBA, SAUVIGNON BLANC

*South Australia* 7/Glass 26/Bottle  
Vibrant and fresh with a crisp and delicate body. Aromas of lemongrass and passion fruit

#### BANFI LERIME PINOT GRIGIO

*Tuscany* 6/Glass 24/Bottle  
Intense aromas with hints of pear and white flowers. Succulent fruit flavor and crisp freshness

#### HOGUE LATE HARVEST RIESLING

*Columbia Valley, Washington State* 7/Glass 26/Bottle  
Zesty aromas of orange, lemon-lime and peach are followed by flavors of tangerine, apricot and a trace of mineral. Crisp and moderately sweet

### SPARKLING WINES

#### CANDONI PROSECCO BRUT

*Italy* 34/Bottle  
Delicate and fruity with a hint of honey. A delicious and persistent freshness with a dry, well-balanced taste

#### VEUVE DU VERNAY BLANC DE BLANCS

*France* 27/Bottle  
Aromas of citrus and herb. Crisp and fruity with a soft and balanced finish

#### FREIXENET CARTA NEVADA CAVA

*Spain* 24/Bottle  
A striking balance between sweetness and dryness. Toasty in aroma, yet fruity and flavorful on the palate. Tastes of creamy, sweet peaches with good custardy flavors