



## TEE OFF



### Quesadilla

*Flour Tortilla with Tomatoes, Cilantro, and Cheese served with Sour Cream and Salsa*

Vegetable 9 Chicken 10 Steak 11

### Buffalo Shrimp

*Crispy Fried Shrimp tossed in our Buffalo Sauce 12*

### Slammin' Sammy Shrimp

*Crispy Fried Shrimp tossed in a spicy creamy Chili Sauce 12*

### Cheese Spinach Dip

*Creamy Cheese and Spinach Dip served with Tortilla Chips and Salsa. 9*

### Seared Rare Tuna Sashimi\*

*Thinly Sliced Rare Sushi Grade Tuna encrusted with Sesame or Peppercorn and served on a Bed of Lettuce with Wasabi, and Ginger.*

Half Order 14 Full Order 24

### Bruschetta

*Toast Points topped with House Made Bruschetta Mix, drizzled with Balsamic Glaze. 9*

### Chicken Satay

*Skewers of Grilled Chicken Breast served with a Thai Chili Cream Sauce 9*

### Loaded Potato Wedges

*Oven Roasted Red-skinned potato wedges topped with Cheddar Cheese, Bacon, and Sour Cream then sprinkled with Parmesan Cheese and Chives*

9 No Bacon 7

### Niblicks

*Smoked Chicken, Peppers and Cheeses wrapped in a crispy shell with Ranch dressing 9*

### Crab Cake

*One Housemade Jumbo Lump Crabcake. 12*

## TAVERN FLATBREADS

*100% thin whole wheat flatbread topped with the following*

### STEAK\*

*Chunks of Filet Tips, Caramelized Onions, Roasted Red Peppers, Mushrooms, and Mozzarella Cheese. 14*

### CHICKEN

*Shaved Chicken, Mozzarella Cheese, Roasted Red Peppers, Goat Cheese, and drizzled with Balsamic Glaze. 12*

### SPINACH

*Fresh Spinach, Mushrooms, Caramelized Onions, Havarti, and Mozzarella Cheese topped with our chilled bruschetta mix. 12*

### SPICY SHRIMP

*Cajun Style Shrimp, Poblano Peppers, Grilled Pineapple, Mozzarella Feta Cheese, Cilantro and BBQ Sauce. 14*

## OAK GRILLED STEAKS

The tavern proudly serves the finest Certified Angus, corn fed, midwestern beef cooked to order on our Oak Fired Grill, topped with sautéed mushrooms and served with Basil Red-Skinned mashed potatoes and choice of House, Caesar, or Wedge salad.



### Filet Mignon\*

*7 Ounces of The Most Tender Cut of Midwestern Beef. 29*

### Filet Mignon Combination\*

*5 ounces Tender Filet With Crab Cake 29*

*With Shrimp Savannah 29*

*With Ribs 27*

*With Salmon\* 28*

*For 7 ounce, add 7*

### Ribeye\*

*14 ounces Hand Cut, Well Marbled for Peak Flavor. 27*

### New York Strip\*

*12 ounces of Our Nicely Marbled Tender Cut of Midwestern Beef 29*

### Top Sirloin\*

*10 ounces Thick Center Cut Yet Firmer Piece of Midwestern Beef. 19*

Rare	Medium Well	Well
Very Red	Slightly Pink	No Pink
Medium Rare	Medium	
Cool Red	Warm Pink	

## LONG COURSE SPECIALS

### House Special Baby Back Ribs

*Full Rack of Tender Smoked in House Ribs Oak Grilled and Glazed with a Molasses BBQ Sauce and served with Crispy Fries and Coleslaw. 24*

### Short Ribs

*Slow Braised Shortribs topped with a Mushroom Gravy over Basil Red-skinned Mashed Potatoes and served with Grilled Asparagus 28*

### Center Cut Pork Chop\*

*Lollipop Pork Chop Oak Grilled and served with Basil Red-skinned Mashed Potatoes and Creamy Horseradish Sauce. 18*

### Chicken Tenders

*Freshly Battered and Fried Chicken Tenders served with Crispy Fries, Coleslaw, and Honey Mustard. 15*

### Chicken Marsala

*Pan Fried Chicken Breast Breaded in Italian Bread Crumbs and topped with our Marsala Sauce and Mozzarella Cheese, served with Capellini Pasta with Garlic Cream Sauce, Tomatoes, Spinach. 19*

### Alpine Chicken

*Oak Grilled Chicken topped with Sautéed Mushrooms, Spinach and Emmenthaler Swiss Cheese served with Basil Red-skinned Mashed Potatoes. 19*

### Desert Classic Chicken

*Layered Dish: Yellow Rice, Black Beans, Blackened Chicken, Jack Cheese, Salsa, Sour Cream and Red Onions. 20*

### Accompaniments:

Maybe substituted at no charge - Basil Red-skinned Mashed Potatoes, Crispy Fries, Yellow Rice, Baked Potato, Cole Slaw  
Additional Charge - Sautéed Spinach, Steamed Broccoli, Grilled Asparagus, Oak Grilled Vegetables





# SEAFOOD AND PASTAS



## Fresh Catch of the Day\*

The Freshest Fish We Can Acquire served according to our Chef's Desire and served with Yellow Rice and Daily Vegetables. Please ask Server for Today's Special. Market

## Oak Grilled Atlantic Salmon\*

Fresh Atlantic Salmon Glazed with a Sesame Citrus Soy Sauce served with Yellow Rice and Sautéed Spinach. 20

## Mahi Mahi\*

Fresh Mahi Oak Grilled and topped with a Cilantro Lime Butter and served with Yellow Rice and Sautéed Spinach. 20

## Scored Flounder

Crispy Scored Flounder topped with a Thai Chili Cream Sauce and served with Yellow Rice and Broccoli 25

## Fish and Chips

Fresh Atlantic Cod Beer-battered and Fried served with Crispy Fries, Coleslaw, Tartar Sauce and Malt Vinegar. 17

## Our Famous Jumbo Lump Crab Cakes

Two Maryland Style Jumbo Lump Crab Cakes Sautéed and served with Crispy Fries and Fresh Remoulade Sauce. 23

## Shrimp Savannah

5 Large Marinated and Oak Grilled Shell on Shrimp served with Capellini Pasta and Tomatoes in our Aglioli Sauce. 23

## Create your own Pastas:

Choose your Pasta: Penne or Angel Hair

Choose your Sauce: Creamy Garlic, Aglioli, Creamy Tomato, Alfredo

Choose your Topping: Grilled or Blackened Chicken 18, Grilled or Blackened Salmon 19, Sauteed Shrimp 19  
Add Tomatoes, Mushrooms, or Spinach for \$1.00 more

## SHORT COURSE

All Served with Crispy Fries

Sweet Potato Fries May Be Substituted for \$1.50

### Reuben Sandwich

Sliced Corned Beef piled high on Grilled Rye Bread with Sauerkraut and Swiss Cheese. 12

### Fish Sandwich\*

Oak Grilled Mahi served on a Brioche Roll with Lettuce, Tomato and Tartar Sauce. 13

### Chicken Sandwich\*

Oak grilled Chicken Breast served on a Brioche Roll with Lettuce, Tomato and Cheddar Cheese. 11

### Turkey Sandwich

Sliced Turkey served with Bacon, Avocado, Lettuce, Tomato, and Cheese on Whole Wheat Bread. 12

## SAVANNAH'S BEST BURGERS



One Half Pound Certified Angus Ground Chuck Cooked over our Oak Fired Grill

Sweet Potato Fries May Be Substituted for \$1.50

### Sam's Burger\*

Served on a Brioche Roll with Tillamook Cheddar Cheese, Lettuce, Tomato, and Onions. 11

### Par 9 Burger\*

Served on a Brioche Roll with Blackened Seasoning, Bleu Cheese, Grilled Onions and Bacon. 12

### Hole in One Burger\*

Served on a Brioche Roll brushed with BBQ Sauce, Bacon, Grilled Onions, and Cheddar Cheese. 12

### Birdie Burger\*

No Bun Burger served with Oak Grilled Vegetables and Coleslaw. 11

### Caddy Melt\*

Served on Grilled Rye Toast with Caramelized Onions and American Cheese. 12

### Quinoa Vegetarian Burger\*

House made Quinoa Burger with Broccoli, Cheese, Cilantro, and Breadcrumbs Served on a Brioche Roll with Lettuce, Tomato, and Onion 13 Add Sautéed Vegetables 1.50

Additional Toppings: Each \$1

Tillamook Cheddar Cheese, Emmenthaler Swiss Cheese, American Cheese, Monterey Jack Cheese, Bacon (2 slices), Caramelized Onions

## AROUND THE GREENS

### French Onion Soup

Caramelized Onions in a Hearty Beef Broth and Topped with Toast and Emmenthaler Swiss Cheese. 6

### Crab Louis Salad\*

Fresh Mixed Greens topped with Jumbo Lump Crab Meat, Black Olives, Avocado, Eggs and Tomato served with Remoulade Sauce. 17

### Black Bean Soup

Seasoned with Ham, Topped with Sour cream and Diced Red Onions. 6

### Apple Almond Chicken Salad

Fresh Mixed Greens with Diced Apples tossed in our Grapefruit Vinaigrette and Oak Grilled Shaved Chicken topped with Almonds and Fried Wontons. 14

### Black Beans & Rice

Seasoned with Ham, Topped with Sour Cream and Diced Onions. 6

### Caesar Salad Bowl

Fresh Romaine Lettuce tossed in our Special Made Caesar Dressing with House Made Croutons 8  
Add Grilled Chicken 6\* Add Salmon 7\*  
Add Sauteed Shrimp 7

### Soup of the Day 6

### Cobb Salad

Fresh Mixed Greens topped with Oak Grilled Shaved Chicken, Avocado, Chopped Eggs, Bacon, Bleu Cheese, Cheddar Cheese and Diced Tomatoes. 15

### Chop Salad

Fresh Mixed Greens with Tomato, Bacon, Cucumber, Croutons, Cheddar and Bleu Cheese tossed in our Grapefruit vinaigrette. 8  
Add Grilled Chicken 6\* Add Steak 8 Add Salmon 7\*

### Chicken, Cheese, and Nut Salad

Fresh Mixed Greens topped with Monterey Jack and Cheddar Cheese, Oak Grilled Shaved Chicken, Almonds, and Pecans. 14

Homemade House Dressings: Honey Mustard, Southwest Ranch, Bleu Cheese, Grapefruit Vinaigrette, Thousand Island, Tomato Basil Vinaigrette, Raspberry Vinaigrette and Balsamic Vinaigrette.

*Bread Served Upon Request Only*

\* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

\* Please ask your Server about Our Homemade Desserts.

\* Please alert your server of any Allergies prior to Ordering.

\* Ask Your Server about our Banquet Facilities!