

# SAVOUR

RESTAURANT

## From the Soup Kettles

### **Minestrone**

The Italian classic. Vegetables simmered in a flavorful broth accented with Italian herbs and tiny pasta!

**3.50...Bowl    Carry Out Pint...4.50**

**9.00...Carry Out Quart**

### **Cheeseburger Soup**

Ground sirloin simmered in a flavorful Cheddar broth with garden vegetables and potatoes.

**3.50...Bowl    Carry Out Pint...4.50**

**9.00...Carry Out Quart**

## Big Plate Salad Creations 9.00

### **The Pomeroy Salad**

Crisp greens topped with strawberries, sliced kiwi, Mandarin oranges and shaved red onions. Served with poppyseed dressing and mini banana bread sandwiches.

**Add Crispy Fried Chicken Tenders...3.00**

### **Mediterranean Chicken Salad**

A generous portion of crisp salad greens tossed in a sweet mustard vinaigrette with grilled chicken, sun-dried cranberries, grapes, tomatoes, fresh vegetables, toasted pine nuts, fried pita, and feta cheese.

## Sandwich and Flatbreads

### **Signature Reuben Sandwich 9.00**

Over a half pound of corned beef! On toasted rye with sauerkraut, Swiss cheese, and a side of Thousand Island dressing. Accompanied with a side of house-made potato chips and dill pickle.

### **Meat Lovers Flatbread 8.00**

House-made crust, red sauce, pepperoni, sausage, meatball, and Provolone

### **Margherita 8.00**

House made sauce, Roma tomato, fresh Mozzarella, fresh basil, EVOO.

## Entrée Selections 16.00

*Entrées include choice of Beverage, and a dessert selection. Coke, Diet Coke, Unsweetened Iced Tea, Ginger Ale, Root Beer, Lemonade, Sprite, Hi-C Fruit Punch, and Coffee*

### **Chicken Rockefeller**

Baked with fresh spinach, Swiss cheese, and bacon. Topped with Hollandaise sauce. Herb rice pilaf and fresh vegetables.

### **Shrimp and Scallop St. Jacques**

Simmered in a sherry garlic cream with sliced mushrooms then baked en casserole with parmesan breadcrumbs. Served with herb rice pilaf and fresh vegetables.

### **Beef Short Rib Ragu**

House-made pasta tossed with shredded red wine braised short rib and classic Marinara sauce.

## Take home some of our Bialy Bread!

**Half Dozen.....2.50**

**Full Dozen.....5.00**

(Based on availability) Every guest will receive a complimentary piece of Bialy while dining, additional rolls are fifty cents each

## Pastry Selections 5.00

### **Chocolate Pot de Crème**

Chilled chocolate custard, silky smooth. Finished with whipped cream, fresh berries, and chocolate crispy pearls.

### **Peanut Butter Tart**

Sweet pastry crust filled with white chocolate ganache, silky smooth peanut butter cream cheese mousse, finished with Bischoff Cookie Butter Cream and Butterfinger pieces.

**Look for a Special Friday Pizza and Pasta Menu, coming your way on February 24<sup>th</sup>!**

**POLARIS**  
CAREER CENTER

Instructor: Chef Chris Olszewski  
Instructional Support Specialist: Chef Derek Clayton