

Long Island Restaurant Week

\$27.95 per person plus tax and gratuity

First Course

~Black Bean Hummus~
Portobello, olives, roasted peppers,
grilled flat bread

~Shrimp & Chorizo Satay~
pineapple,
\$3 additional

~Savoy Kale Salad ~
organic Kale, mangoes, shaved manchego,
apple-cider agave vinaigrette

~Crispy Stuffed Portobello Mushroom~
basil, mozzarella, marinara sauce,
Balsamic reduction

~Lobster Truffle Mac & Cheese~
\$4 additional

~Roasted Artichokes~
Toasted bread crumbs,
aged balsamic, arugula

Second Course

~Onion Crusted Chicken Breast~
Sautéed spring vegetables, roasted sweet potatoes, English pea sauce

~Pan Roasted Striped Bass~
Red vegetable quinoa, sugar snap peas, orange lime & Fig drizzle

~Veal Barolo~
Crispy sautéed leg of veal, sautéed spinach, melted mozzarella
mashed potatoes, Barolo mushroom sauce

~Shrimp Toscano ~
Egg Battered Jumbo Shrimp, linguine pasta finished
in a garlic white wine butter sauce

~ Grilled 12oz NY Strip Steak~
Sweet potato frites, sautéed spinach, chimichurri sauce
\$5 additional

~Savoy Signature Prime Meatballs & Spaghetti ~
Meatballs with ricotta
Sautéed broccoli rabe, Fresh tomato basil sauce

~Braised Boneless Short Ribs~
Mashed potatoes & sautéed green beans, pickled red onions, natural sauce

Third Course

~Chocolate Pecan Bread Pudding ~Pumpkin Cheesecake ~
~ Sorbet of the day ~

No special orders or requests will be accepted on Restaurant Week Menu. No Sharing.
Restaurant Week Menu cannot be combined with any other coupons, restaurant.com certificates or promotions at your entire table.