



Savor Sarasota Dinner Menu – Three Courses - \$32.00 Per Person

First Course – Choose One

Chef Scott Soup of the Day

Bermuda Fish Chowder

Local White Fish, Tomato Base, Black Rum, Sherry Peppers Sauce

Small Caesar Salad

Romaine, Fresh Shredded Reggiano, Housemade Dressing & Croutons

Small House Salad

Field Greens with Tomato, Red Onion, Cucumber, Carrot, Croutons and your choice of dressing.

Escargots Bourguignons

Tender Helix Snails bathed in Garlic Butter and White Wine

Calamaretti Fritti

Tender Squid Lightly Flour-Dusted and Fried. Served with Tomatillo and Jalepeño Salsa

The San Marcos Tostada

House-Smoked Pork, Pulled and Stacked on a corn Tortilla with Refried Beans, Pico de Gallo and Avocado

Main Course – Choose One

Chicken Valdostana

A Sauteéd Bone-In Chicken Breast with Prosciutto and Fontina Cheese finished with a Mushroom Beurre Blanc. Served with Risotto and Seasonal Vegetables.

Duck L'Orange

A Crispy Roasted ½ Canadian Mallard with an Orange Curacao Demi-Glace served with Mashed Potatoes and Seasonal Vegetables.

Sauteéd Shrimp Fettucine

Asparagus, Roasted Peppers, Caramelized Onions, Parmigiano Reggiano, Garlic Lemon Butter Sauce

Polenta-Dusted Salmon

Sauteéd Polenta-Dusted Salmon with Sun-Dried Tomatoes and Artichokes in a Key Lime Beurre Blanc. Served with Risotto and Seasonal Vegetables.

Grouper Filet Your Way

Grilled, Broiled, Blackened or Baked. Served with Risotto and Seasonal Vegetables and Key Lime Hollandaise.

A Trio of Scallops

Pan-Seared, Diver-Harvested Colossal Scallops and Twin Jumbo Shrimp on Creamy Risotto with a Garlic Key Lime Beurre Blanc.



Main Course Choices Continued

Rosemary Petit Filet Mignon

5oz Choice Tenderloin Filet, Grilled to Perfection, Topped with Demi-Glace and served with Mashed Potatoes and Seasonal Vegetables.

Slow-Braised Pork Osso Bucco

Asparagus, Roasted Shallot Mashed Potatoes, Porcini-Pinot Noir Demi-Glace

The Up-Town Strip Steak

Grilled 12oz New York Strip finished with Béarnaise & Demi-Glace. Served with Mashed Potatoes and Seasonal Vegetables.

Veal Tortelloni

Veal & Herb-Stuffed Semolina Pasta tossed with Roasted Peppers, Tomatoes, Asparagus and Basil in a Brandy-Laced Demi-Glace.

Driftwood Baby Back Ribs

½ Rack of House-Smoked Baby Backs with George's Interesting Sauce and served with Blue Cheese Cole Slaw and Cheesy Grits.

George's Texas Platter

Texas Smoked Sausage, Sliced Hand-Rubbed House-Smoked Brisket, Two Center-Cut Baby Back Ribs, Blue Cheese Cole Slaw, Patty's Cheese Grits, George's Interesting Sauce

Homemade Desserts – Choose One

Apple Pie

Key Lime Pie

Vanilla Ice Cream & Fresh Berries with Melba Sauce

Flourless Chocolate Mousse Cake

Tiramisù