

Savor

Sunday Brunch & Express Line

Weekly Special

-Beef Kofta with Basmati Rice & Za'atar Roasted Carrots

Ground Beef Skewers made with Sundried Tomatoes, Mint, Onions, Cumin, and Coriander, Accompanied with Basmati Rice and Roasted Carrots Seasoned with Thyme, Marjoram, Oregano and Sumac

-Grilled Shrimp with Vegetable Polenta & Tomato Coulis

Grilled Shrimp Seasoned with Cilantro and Ginger Accompanied with Fried Polenta Square and a Mix of Diced Zucchini, Yellow Squash, Peppers, and Garlic Topped with a Tomato, Garlic and Onion Sautee

MONDAY - SATURDAY
 Lunch: 11:30 AM - 1:30 PM
Last seating at 12:45 PM
 Dinner: 4:00 PM - 7:30 PM
Last seating at 6:45 PM

Delivery / Pick-up Order-Call In Time
 383-0051 ext. 500
 Lunch: 9:30 AM - 10:30 AM
 Dinner: 2:30 PM - 3:30 PM

SUNDAY JUN 7, 2026	MONDAY JUN 8, 2026	TUESDAY JUN 9, 2026	WEDNESDAY JUN 10, 2026	THURSDAY JUN 11, 2026	FRIDAY JUN 12, 2026	SATURDAY JUN 13, 2026
<p><u>Lakeside Savor Sunday Brunch</u></p> <p>Omelet Station Waffle Station Bagel Station with Various toppings & Smoked Salmon Grits Sausage Bacon Country Fried Steak Crab Cakes Fingerling Potatoes</p> <p><u>Dining Room Hours:</u> 11 AM - 2 PM Last seating at 1:30 PM</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Clam Chowder Soup</p> <p><u>Entrees:</u> Pesto Roasted Chicken</p> <p>Italian Meatballs</p> <p><u>Sides:</u> Spaghetti</p> <p>Italian Cut Green Beans</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Roasted Red Pepper & Basil Soup</p> <p><u>Entrees:</u> Rotisserie Turkey</p> <p>Herb Roasted Pork Loin</p> <p><u>Sides:</u> Whipped Potatoes</p> <p>Cornbread Stuffing</p> <p>Roasted Cauliflower</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Chicken & White Beans Chili Soup</p> <p><u>Chef Action Station:</u> Deli Bar</p> <p>Turkey / Corned Beef / Roasted Beef / Ham</p> <p>Cucumber Tomato Salad Sandwich with Balsamic Vinaigrette Lettuce, Tomato, and Balsamic Vinaigrette</p> <p>Coleslaw</p> <p>Potato Salad</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Tuscan Kale & Bean Soup</p> <p><u>Entrees:</u> Stuffed Flounder Florentine</p> <p>Dijon Pork Tenderloin</p> <p><u>Sides:</u> Au Gratin Potato</p> <p>Capri Mixed Vegetables</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Crean of Chicken with Wild Rice Soup</p> <p><u>Entrees:</u> Stuffed Cabbage</p> <p>Italian Meatloaf</p> <p><u>Sides:</u> White Rie</p> <p>Roasted Balsamic Brussels Sprouts</p>	<p><u>Soup:</u> Spring Vegetable</p> <p>Cream of Broccoli Soup</p> <p><u>Entrees:</u> BBQ Chicken Thigh</p> <p>Breaded Veal Patty</p> <p><u>Sides:</u> Golden Rice Pilaf</p> <p>Red Swiss Chard with Garlic</p>