

Reservation Required To Dine In For:

Sunday Brunch and Holidays,

Which is available from 11:00 A.M. to 2 P.M.

Promptly closes at 3:00 P.M.

For Reservations please call 352-383-0051, ext. 500.

No Reservation Is Required To Dine In At:

Savor Operation Hours Monday thru Saturday

Lunch-11:30 A.M. - 1:00 P.M. Dinner- 4:00 P.M. - 7:30 P.M. Promptly closes at 8:00 P.M.

Pick-Up Orders

Call 352-383-0051 ext. 502 Call in Times: 9:30 A.M. to 10:30 A.M. 2:30 P.M. to 3:30 P.M.

<u>Sports Bar Operation Hours</u> <u>Monday thru Saturday</u>

Lunch-11:30 A.M. - 1:30 P.M. Dinner- 4:00 P.M. - 7:30 P.M. Promptly closes at 8:00 P.M.

Sunday

Lunch-11:00 A.M. - 1:30 P.M. Dinner- 4:00 P.M. - 7:30 P.M. Promptly closes at 8:00 P.M.

What We Need From You!

Reservations must be made within 24 - 48 hours of the reservation.

Reservations can be made by calling extension 500





Sunday, March 17, 2024

Entrees

Beef Shepherds Pie
Corn Beef with Rosemary Mustard Seed Sauce

Sunday Brunch

Omelet & Waffle
Oatmeal Sausage Gravy & Biscuits
Pancakes, Bacon & Sausage/ Assorted Breakfast Pastries

Appetizers

Spring Vegetable Soup French Onion Soup Asparagus Beet & Goat Cheese Salad

Catch Of The Day

Poached Irish Salmon with Hollandaise Sauce

Starches & Vegetables

Rainbow Vegetabale Medley

Green Cabbage & Potatoes

Garlic Cumin Rice

Breads/ Baked Good

Assorted Dinner Rolls



Desserts

Iced Marble Cake / Pumpkin Cheesecake
Pumpkin Cheesecake Tart / Chocolate Mint Brownie (NSA)





Monday, March 18, 2024

Appetizers

Spring Vegetable Soup Turkey Vegetable Soup Grilled Fennel & Orange Salad



Entrees

Braised Beef Sicilian
Pork Schnitzel

Starches & Vegetables

Angel Hair Pasta
Roasted Tomatoes
Mashed Potatoes With Cracked Pepper
Peas, Cauliflower & Carrots

Breads/Baked Good



Butter Croissant

Desserts

Crème Brulee / Lemon Meringue Pie Vanilla Custard Cake / Peach Parfait (NSA)





Tuesday, March 19, 2024

Appetizers

Spring Vegetable Soup Butternut Squash Soup Taco Salad



Entrees

Jumbo Lump Crab Cakes Fall Harvest Pork Belly

Starches & Vegetables

Sticky Rice Fresh Snow Pea Pods Yukon Gold Mashed Potatoes Sautéed Swiss Chard

Breads/ Baked Good
Assorted Dinner Rolls



Desserts

Fresh Fruit Salad / Mixed Berries
Coconut Cream Pie / White Cake w/ Wild Berries (NSA)





Wednesday, March 20, 2024

Appetizers

Spring Vegetable Soup
Minestrone Soup
Classic Greek Salad



Entrees

Texas Style Beef Brisket
Baked Veal Marsala

Starches & Vegetables

Twice Baked Sweet Potatoes
Roasted Ratatouille
Polenta With Garlic & Parmesan
Fried Zucchini Sticks

Breads/ Baked Good Butter Croissant



Desserts

Tiramisu / Rice Pudding
Chocolate Pudding / Fresh Fruit Tart (NSA)





Thursday, March 21, 2024

Appetizers

Spring Vegetable Soup Cream Of Mushroom Soup Golden Jewel Mediterranean Salad



Entrees

Beef & Mushroom Stroganoff
Herb Roasted Cornish Game Hen

Starches & Vegetables

Chive & Garlic Mashed Potatoes

Buttered Egg Noodles

Wild Rice Blend With Mushrooms & Almonds

Orange Pecan Green Beans



Desserts

Coconut Meringue Pie / Key Lime Pie Cherry Mousse / Vanilla Mousse (NSA)





Friday, March 22, 2024

Appetizers

Spring Vegetable Soup
Seafood Bisque Soup
Balsamic Roasted Root Vegetable Salad



Entrees

Almond Crusted Pesto Chicken
Cod With Tomato Caper Cream Sauce

Starches & Vegetables

Apple Glazed Baby Carrots
Rainbow Vegetable Medley
Baked Mashed Potatoes & Sour Cream
Roasted Spaghetti Squash

Breads/ Baked Good
Garlic Knots



Fresh Fruit Plate / Sugar Cookies
Pumpkin Cheesecake Tart / Diced Mango (NSA)





Saturday, March 23, 2024

Appetizers

Spring Vegetable Soup Roasted Red Pepper Gouda Soup Classic Caesar Salad



Entrees

Lobster Mac & Cheese Grilled Lamb Chop

Starches & Vegetables

California Mixed Vegetables
Cranberry Apple Walnut Stuffing
Roasted Cauliflower & Quinoa
Wild Mushroom Risotto



Desserts

Caramel Apple Cheesecake / Egg Custard Pie Chocolate Brownie Royal / Lemon Cheesecake Bars (NSA)

