

# Savour

## APPETIZERS

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### BRUSCHETTA CON BURRATA

- Burrata Cheese, Balsamic Marinated Vine-Ripened Tomatos, Arugula, Olive Oil Grilled Ciabatta •

14

### YUZU JUMBO SHRIMP

- Scampi style Yuzu Butter Sauce, Hawaiian Style Shokupan •

24

### SHRIMP POTSTICKERS

- Pan-Seared Shrimp Potstickers, Ponzu Sauce •

18

### \*ARROWCREEK SASHIMI

- Hamachi, Sake, Maguro, Daikon Radish, Kazami Wasabi, House-Made Pickled Ginger •

54

### VEGETABLE TEMPURA

- Assorted Vegetables, Deep Fried in Crispy Batter, Sweet Soy Dipping Sauce •

18

### MUSHROOM AND SPINACH GRATIN

- Mushroom and Spinach, Crispy Panko Crust, Melted Fontina Cheese, Focaccia Crostini •

26

## SALADS & SOUP

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### SOUP DU JOUR

- Please inquire with your server as to today's special •

7

### ROASTED BEET SALAD

- Roasted Beets tossed in Lemon Juice, Honey Crisp Apples, Dried Cranberries, Arugula, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette •

14

### AUTUMN APPLE AND GOAT CHEESE SALAD

- Apple, Arugula, Spinach, Toasted Sliced Almond, Goat Cheese, Avocado, Pomegranate Vinaigrette •

14

### SEASONAL FARMER'S MARKET PLATTER

- Tomatoes, Cucumber, Fresh Corn, Avocado, Sweet Peppers, Seasonal Baby Greens, Mozzarella, Cracked Black Pepper, Lemon Vinaigrette •

15

### CLASSIC TABLESIDE CAESAR

- Romaine Heart, Roasted Herb Croutons, Brie Cheese, Parmesan •

*12 per person*

### SESAME YUZU SALAD

- Sesame-Honey Yuzu Dressing, Artisan Greens, Avocado, Carrots, Cucumbers, Daikon Radish, Fried Wonton Crisps, Toasted Sesame Seeds •

12

\*BLACKENED TUNA +10

### TUSCAN KALE SALAD

- Garlic Parmesan Vinaigrette, Shaved Asiago Cheese, Marinated Chick Peas, Grape Tomatoes •

14

### HOUSE SALAD

- Mixed Greens, Cherry Tomatoes, Cucumber, Onion, Bell Peppers, Carrots, Balsamic Vinaigrette •

10

**Add to your salad: Chicken + 8, Shrimp + 10, Salmon + 10**

# ENTRÉES

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## ROASTED HALF CHICKEN

- Lemon-Herb Chicken, Warm Potato Arugula Salad, Lemon Vinaigrette •
- 26

## LAMB CHOP

- Herb Marinated Lamb Chop, Rosemary Demi, Mashed Potatoes, Grilled Asparagus, Mint Jelly •
- 38

## \*LEMON MISO SALMON

- Seared Miso Salmon, Edamame Peas, Roasted Beets, Blistered Tomatoes •
- 28

## VEGETARIAN SEARED TOFU

- Seared Tofu, Tri-Colored Cauliflower, Pacific Rim Orange Sauce •
- 18

## \*CHILEAN SEABASS

- Asparagus, Spinach, Carrots, Tomatoes, Lemon Caper Butter Sauce •
- 32

## \*GOURMET BURGER

- Angus Patty, Smoked Gouda, Blue Cheese, Artichoke, Lettuce, Tomato, Crispy Onion Ring •
- 16

## \*FILET MIGNON

- 8 ounce Center Cut Filet Mignon, Béarnaise Sauce, Grilled Asparagus, Baby Potatoes •
- 48

## PORK CHOP

- Pan-Braised, Onion, Mushroom, Sundried Tomatoes, Mashed Potato •
- 26

## BRAISED SHORT RIB

- Creamy Manchego Polenta, Baby Carrots •
- 34

## WILD MUSHROOM WAFU PASTA

- Buccatini Pasta, Wild Mushrooms, Butter Soy Cream Sauce •
- 16

CHICKEN +8 | GRILLED SALMON FILET +12

\*Food allergens?

Please consult your server as our culinary team is happy to make accommodation.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your chance of a foodborne illness.