



Savour Shaw Club Menu

Appetizers

Chilled Soup

Smoked Red Pepper Gazpacho
Balsamic Glaze

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Organic Greens Salad

Local Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans, Sweet Dried
Cranberries & Crumbled Feta

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Zees Caesar Salad

Mayer Lemon & Double Smoked Bacon Dressing, Fresh Chopped Romaine, Shredded
Parmesan & Rosemary Garlic Focaccia Croutons

Entrée

Salmon Duo

Pan Seared Atlantic Fillet, Crispy Smoked Salmon & Lemon Potato Cake,
Tri Colored Carrots, Chardonnay Beurre Blanc

Southern Style Chicken

South of the Border Inspired Dry Rub, Grilled Free Range Chicken Suprême, Sweet Potato
Purée, Charred Corn Vegetable Succotash, Buttermilk Fried Onion & Bourbon Chicken
Pan Jus

Root Beer Braised Short Rib

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash,
Seasonal Vegetables, Sassafras Veal Jus

Desserts

Raspberry Sorbet

Candied Lime & Fresh Berries

Executive Chef
Matt Tattrie

Sous Chef
Jayson Driedger