

SAVOUR

RESTAURANT

From the Soup Kettles

Boston Clam Chowder

Chopped clams, potatoes and seasonings all bound in a rich and creamy stock

3.25....Bowl 4.50 Carry Out Pint

7.00.....Carry Out Quart

Chile con Queso Soup

Our version of the classic Tex-Mex soup with ground sirloin, tomatoes, potatoes and plenty of that southwest seasoning. Topped with crispy tortillas and Cheddar cheese.

3.25....Bowl 4.50....Carry Out Pint

7.00.....Carry Out Quart

Big Plate Salad Creations 8.00

Chicken Waldorf Salad

Roast chicken tossed in a classic Waldorf salad of apples, grapes, celery and walnuts. Served on crisp greens garnished with fresh cantaloupe, honeydew and strawberries.

The Pomeroy Salad

Crisp garden greens accompanied with fresh strawberries, kiwi slices, and Mandarin Oranges with red onions slices, banana bread sandwiches.

Served with a side of Poppy Seed Dressing.

Sandwiches 8.00

Signature Reuben Sandwich

Over a half pound of our house cooked corned beef! Thin sliced and served on toasted rye with sauerkraut, Swiss cheese and a side of Thousand Island dressing. Accompanied with a side of creamy baked potato salad and house made bread and butter pickles.

Take home some of our Bialy Bread!

Half Dozen.....2.50

Full Dozen.....5.00

(based on availability) Every guest will receive a complimentary piece of Bialy while dining, additional rolls are fifty cents each

Entrée Selections 12.00

Salisbury Steak

The classic! Ground chuck seasoned with caramelized onions, seared and baked. Served on mashed potatoes with mushroom gravy. Accompanied by fresh vegetables.

Shrimp Dejoghne

Tender gulf shrimp baked en casserole with garlic sherry buttered breadcrumbs. Accompanied with herb rice pilaf and fresh vegetables.

Chicken Rockefeller

Baked with fresh spinach, Swiss cheese and bacon. Topped with Hollandaise sauce. Accompanied with herb rice pilaf and fresh vegetables.

Beer Battered Cod

A hearty portion of battered Atlantic Cod, deep-fried and served with herb rice pilaf, zesty cole slaw and our house made tartar sauce.

*Entrées include choice of
Beverage and dessert selection.*

Coca Cola Products from the Fountain 1.50

Pastry Selections 5.00

Chocolate Caramel Ganache Tart

Decadent chocolate ganache and caramel served in a crispy sweet tart. Topped with fresh raspberries and whipped cream.

Pavlova and Berries

Baked meringue, crispy on the outside and "marshmallowy" soft on the inside. Finished with vanilla bean pastry cream and glazed strawberries

POLARIS
CAREER CENTER

Instructor: Chef Chris Olszewski
Dining Room Manager: Megan Schwiefert