



Boar's Head Grill and Tavern Menu

Dinner Menu

Soups, Appetizers & Salads

Famous Savannah "She Crab Soup" - Cup 5
Creamy crab bisque laced with sherry.

Blackeyed Pea & Ham Soup - Cup 5
Peas and vegetables simmered in a chicken, ham broth.

Shrimp Cocktail - 9
Chilled local shrimp with cocktail and pink brandy sauces.

Baked Oysters Rockefeller - 9
Topped with spinach, hollandaise and Parmesan

Barbecued Shrimp - 9
Bacon wrapped and grilled with peach barbecue sauce.
Jicama Coleslaw,

Chef Philip's Crabcake - 10
Cajun Tarter Sauce

Fried Green Tomatoes - 8
Vermont goat cheese & balsamic vinegar

Mixed Greens - 4
Baby lettuces tossed with herbed buttermilk dressing

Caesar - 5
Our own version of the classic

Spinach Salad -7
Tossed with Gorgonzola cheese, grilled red onion, currants,
pecans, and balsamic vinaigrette

Lighter Fare

Chicken Caesar - 13
Grilled chicken breast on romaine lettuce, herbed croutons,
fresh Romano cheese, and Caesar dressing

Savannah Steak Salad - 16
Blackened sirloin steak on mixed greens, honey mustard
dressing, fried onions.

Spinach and Chicken Mediterranean - 14
Grilled chicken breast on spinach, Gorgonzola cheese,
grilled red onion, currants, pecans , and balsamic
vinaigrette

Steak Sandwich - 16
Sirloin steak grilled and served on a baguette with sauted
mushrooms and onions. French fried and Boar's Head
steak sauce

Pastas

**Fettuccini Alfredo with Chicken & Prosciutto
-19**
Boneless chicken breast sautéed with prosciutto ham,
shallot and garlic. Tossed with fettuccini in a white wine,
Parmesan cream sauce.

Shrimp and Scallop Primavera - 21
Shrimp and Scallops sautéed with fresh vegetables. Over
angel hair in a pesto, olive oil sauce.

Vegetarian Primavera - 16
Fresh vegetables over angel hair in a pesto, olive oil sauce.

Side Dishes

Wild Mushrooms - 5
Sautéed in butter and flamed with brandy

Creamed Spinach -5
Shallots and heavy cream

Fresh Green Asparagus -5
Hollandaise sauce

Grilled Vegetables - 5
Balsamic Vinaigrette

Seafood

Grilled Salmon Filet - 21
With orange hollandaise

Low Country Bouillabaisse - 23

Fish, shrimp, and scallops simmered in a tomato, saffron broth. Rice pilaf

Sautéed Grouper “Francaise” - 26

With lemon, caper butter sauce

Stuffed Shrimp - 22

Baked with seasoned crabmeat. Served over angel hair pasta with lemon butter and asparagus.

Low Country Shrimp and Andouille - 23

Shrimp and sausage sautéed with sweet red peppers in a Cajun spice butter. Creamy cheddar cheese grits.

Blackened Mahi Mahi - 21

With remoulade sauce

Stuffed Grouper - 29

Seasoned crabmeat baked with herbed, lemon butter

Shrimp Scampi - 21

Shrimp sautéed in garlic, herb butter

Fried Shrimp - 21

Shrimp, cornmeal battered, lightly fried.

Maine Lobster - Market Price

Simply steamed with drawn butter and lemon

Lobster Thermidor

Our version of a classic. Live lobster sautéed with mushrooms and herbs in a brandy, Dijon cream sauce. Hollandaise and Parmesan gratinee.

Steaks, Chops & Chicken

Filet Mignon - 6oz. 24, 10oz. 29

The most tender cut, basted and grilled to perfection

Ribeye - 12oz. 23

Well marbled and full of flavor

Sirloin - 10oz. 24

New York Strip steak

Pork Chop - 12oz. 21

T-Bone Chop with fresh peach chutney

Double Lamb Chops - 14oz. 33

With pommeray mustard sauce

Breast of Chicken Picatta - 19

Boneless breast of chicken sautéed with mushrooms and

capers in lemon butter. Served over fettuccini

Steak & Lobster

6oz. Fillet Served with a steamed Maine lobster and drawn butter

Steak & Barbecued Shrimp - 30

6oz. Filet served with shrimp wrapped with country bacon & grille with peach barbecue sauce.

All steaks and served with your choice of Bernaise sauce, Our own “Boar’s Head” steak sauce or Gorgonzola Butter

Seafood, Steaks, Chops, & Chicken served with your choice of Roast Garlic Mashed Potato, Baked Potato, Basmati Rice Medley or Snow peas

All entrees served with House baked Sourdough Honey Wheat Bread.

Lunch Menu

Starters:

Famous Savannah “She Crab Soup” - Cup 5, Bowl 6

Creamy crab bisque laced with sherry.

Blackeyed Pea & Ham Soup - Cup 5, Bowl 6

Peas and vegetables simmered in a chicken, ham broth.

Barbecued Shrimp - 9

Bacon wrapped and grilled with peach barbecue sauce. Jicama Coleslaw,

Baked Oysters Rockefeller - 9

Topped with spinach, hollandaise and Parmesan

Chef Philip’s Crabcake - 10

Cajun Tarter Sauce

Steamed Shrimp - 10

Half pound. Non-peel. Cocktail sauce.

Shrimp Cocktail - 9

Chilled local shrimp with cocktail and pink brandy sauces.

Entree Salads

Mixed Greens - 6

Baby lettuces tossed with herbed buttermilk dressing

Caesar - 7

Our own version of the classic

Spinach Salad -8

Tossed with Gorgonzola cheese, grilled red onion, currants, pecans, and balsamic vinaigrette

And a Choice of:

Chicken Breast - Additional 4.00

Crab Cake - Additional 5.00

Shrimp Skewer - Additional 6.00

Chicken Salad with Toasted Pecans - 9

White bread meat tossed with celery, onion, and a lemon and mayonnaise. Sprinkled with toasted pecans.

Fried Chicken Salad - 10

Southern fried boneless chicken breast of chicken sliced over mixed greens with tomato, cucumber, toasted pecans, and honey mustard dressing.

Cobb Salad - 10

Chopped Romaine. Turkey, Ham, Gouda Cheese, boiled egg. Vine ripe tomato, choice of dressing.

Blackened Fish Salad - 13

Local mahi mahi fillet. Skillet blackened and served on mixed greens with a creamy roast garlic dressing.

Savannah Steak Salad - 15

Blackened sirloin steak on mixed greens, honey mustard dressing, fried onions.

Entrees

Boar's Head Burger - 8

Half pound freshly ground chuck, grilled and served on a sesame seed bun with lettuce, tomato, and onion. Boar's Head Steak sauce.

And a Choice of:

Cheese - Additional 1.00

Bacon - Additional 1.00

Chef Phillip's Crab Cake Sandwich - 11

Local bluecrab tossed with vegetables and seasonings. Sautéed and served on a sesame seed bun with lettuce

Warm Chicken Salad - 11

Chicken Salad served on warm fresh croissant with melted Havarti cheese

Grilled Chicken Club - 10

Boneless chicken breast on a croissant with crisp bacon, lettuce, tomato, and herbed mayonnaise. Substitute salmon fillet for + \$4.

Steak Sandwich- 13

Grilled sirloin steak. Sautéed mushrooms and onions on a baguette. Boar's Head Steak Sauce.

Hot Georgia Brown - 10

Sliced Turkey and ham on English muffin topped with tomato, bacon, and Cheddar cheese sauce. Baked, open faced.

All Beef Hot Dog - 7

1/4 Pound Dog. Grilled.

Fried Shrimp - 16

Cornmeal battered, lightly fried. Cajun tartar sauce.

Fettuccine Alfredo with Chicken & Prosciutto - 12

Boneless chicken breast sautéed with Prosciutto ham, shallot, and garlic. Tossed with fettuccine in white wine, Parmesan cream sauce.

Shrimp & Scallop Primavera - 16

Shrimp and scallops sautéed with fresh vegetables. Over angel hair with pesto, olive oil, and white wine.

Salmon Fillet - 14

Grilled and topped with hollandaise. Rice pilaf.

Savannah Shrimp Salad Sandwich - 10

White or wheat bread.

Group Menus for Lunch & Dinner

**Lunch - \$13.95 - 11:00am to 3:00pm
- Reservations Required**

Each entree includes

Sour dough rolls, Key lime pie, Coffee or Iced Tea

Entree Choices

Chicken Caesar Salad

Grilled chicken breast sliced and served over romaine lettuce tossed with herbed croutons, fresh Romano cheese and caesar dressing
or

Greek Salad with Shrimp

Shrimp, calamata olives, tomatoes, pepperoncini, and feta cheese - Served on baby lettuces with balsamic vinaigrette.

Savannah Shrimp Salad

Local River Shrimp tossed with herbed mayonnaise dressing on mixed greens
or

Chicken Salad with Pecans

White breast meat tossed with celery, onion, and lemon-tarragon mayonnaise, sprinkled with toasted pecans

Dinner - \$29.95 - Reservations Required

Each entree includes

Caesar salad

Sour dough rolls, Key lime pie, Coffee or Iced Tea

Entree Choices

Filet Mignon, 6oz.

The most tender cut basted and grilled to perfection, Baked potato
or

Grilled Salmon Filet, 6oz.

Topped with orange hollandaise, Basmati rice
or

Breast of Chicken, 10oz.

Boneless breast of chicken marinated and grilled, served with marsala sauce, baked potato

Add:

Savannah She Crab Soup

And a Choice of Shrimp Cocktail

or

Chef Philip's Crab Cake

For and Additional \$13.50

Group Menu Policy

Confirmation: All requirements for your group should be made no later than four weeks prior to your event.

Guarantees: At least two working days prior to your event we need the number of guests attending. The guaranteed number given will be the minimum number charged.

Payment: Full payment is due at the conclusion of the event, minus any deposit previously received.

Comp Policy: We will comp one meal for tour groups with a minimum of twenty-five people. This enables the tour director to dine with their guests. We are unable to offer this to groups of less than twenty-five.

Wine List - Next Page...

Red Wines

Cabernet Sauvignon

Carmenet Dynamite - North Coast, California - 40
Charles Krug - Napa, California - 46
Hess Select - Napa, California - 46 / 8 glass
Rosemount - South Eastern Australia - 33
Rodney Strong - Sonoma, California - 43
Rutherford Hill - Napa, California - 64
Chateaufneuf du Pape / Cotes du Rhone Domaine de Vieux
Lazaret Chateaufneuf du Pape - Rhone, France - 57
E. Guigal Cotes du Rhone - Rhone, France - 30

Chianti / Sangiovese

Castello di Quercetto Chianti Classico Riserva - Tuscany,
Italy - 55
Mojo Sangiovese - Italy - 33 / 8.5 glass

Merlot

Columbia Crest - Columbia Valley, Washington - 28
Franciscan - Napa, California - 46
Jacob's Creek - South Eastern Australia - 24 / 6 glass
Five Rivers Merlot - Central Coast California - 28 / 7.5 glass

Pinot Noir

Beringer Founders Estate - Napa, California - 25 / 6 glass
Kenwood - Sonoma, California - 42
La Crema - Sonoma Coast, California - 43
Chalone Vineyards - Monterey, California - 32 / 7.5 glass

Shiraz / Syrah

Greg Norman Estates - Limestone Coast, Australia - 34
Rosemount - South Eastern Australia - 27 / 7 glass
Dona Paula - Argentina - 44
Penfolds Koonuga Hill - Southeastern Australia - 30 / 7.5
glass
39 Degrees - Lake County, California - 28 / 7.5 glass

Zinfandel

BV Coastal Estate - Sonoma, California - 28
Ravenswood Vinter's Blend - Sonoma, California - 26 / 7
glass
Catfish Vineyards - Steele - Lake County, California - 52

Champagne & Sparkling Wine

Champagne

Perrier-Jouet - Fleur de Champagne Brut - 120
Moet & Chandon - White Star Extra Dry - 60

Veuve Cliquot - Yellow Label Brut - 60

Sparkling Wines

Korbel Brut - Sonoma, California - 26
Jacobs Creek - South Eastern Australia - 25

White Wines

Chardonnay

BV Century Cellars - Sonoma, California - 22 / 6 glass
Charles Krug - Napa, California - 34
Columbia Crest Grand Estates - Columbia Valley, Washing-
ton - 26
Frog's Leap - Carneros, California - 55
Hess Select - Napa, California - 31
Penfolds Koonunga Hill - Southeastern Australia - 26
Robert Mondavi Coastal - Central Coast California - 26 / 7
glass
Toad Hollow - North Coast, California - 36
Fat Bastard - France - 32 / 8 glass

Pinot Grigio

Piacere - Hungary - 24 / 6 glass
La Famiglia di Robert Mondavi - Napa, California - 36
Trimbach Reserve 2002 - Alsace, France - 42
Santa Margherita - Valdadige, Italy - 54
Santi - Illasi, Italy - 33 / 8.5 glass

Riesling / Gerwurztraminer

Hogue Riesling - Washington State - 24 / 6 glass
Trimbach Gerwurztraminer - Alsace, France - 30
Peter Mertes Riesling - Germany - 24 / 6.5 glass

Sauvignon Blanc

Brancott - Marlborough, New Zealand - 24
St. Suprey - Napa Valley, California - 31 / 7.5 glass
Nobilo - Marlborough, New Zealand - 30 / 7 glass
Rodney Strong Charlotte's Home - Sonoma, California - 28
Simi - Sonoma/Napa, California - 28

Alternative Whites

Renaud Vieilles Vignes Pouilly Fuisse - France - 46

Beers

Draft

Michelob Light
Bass
Guinness

Sweetwater 420
Brew Master Special

Bottle

Budweiser
Bud Light
Miller Light
Michelob Ultra
Sam Adams Light
CoronaHeineken
Newcastle
Sam Adams
Buckler N/A

Spirits

Single Malts

Glenfiddich 12yr - 8
The Glenlivet 12yr - 9
The Macallan 12yr - 10

Small Batch Bourbons

Bakers - 8.25
Basil Hayden - 7.25
Bookers - 9.5
Knob Creek - 8.25
Woodford Reserve - 8

Port and Sherry

Whiskers Blake Tawny Port - 7
Bonny Doon Framboise Port - 7.5
Sandeman Founders Port - 8.75
Harvey's Bristol Cream Sherry - 9
Dry Sack Sherry - 10

Cognac and Brandy

Christian Brothers - 6
Jepson Rare - 8
Hennessy V.S. - 9
Courvoisier V.S. - 10
Remy Martin V.S.O.P. - 12
Remy Martin X.O. - 25

International Coffees

Columbian Coffee, Liqueur and Whipped Cream - 8.25:
Baileys and Coffe - Irish Cream
French Coffee - Brandy
Irish Coffee - Jameson or Bushmill
Italian Coffefe - Amaretto
Jamaican Coffee - Rum and Coffee Liqueur
Mexican Coffee - Kahlua or Tia Maria

Cordials and Liqueurs

Amaretto Disaronno - 6B&B - 7.75
Bailey's Irish Cream - 6
Benedictine - 7.75
Campari - 6.5
Chambord - 6.5
Cointreau - 6
Drambuie - 7.25
Frangelica - 6
Godiva White Chocolate - 7.25
Grand Marnier - 7.5
Irish Mist - 7
Kahlua - 6
Sambuca -6.5
Tia Maria - 6