

# Savor Fort Wayne

## featured cocktails

### WINTER MULE

tito's vodka, chambord, lime juice,  
ginger beer 12

### WHISKEY BASIL SMASH

buffalo trace, domaine de canton, fresh lime juice,  
fresh basil leaves 12

## featured beer

YUENGLING-DRAFT 7  
BLUE MOON-BOTTLE 6.5

## three course prix fixe 49.95 – 39.95

### ENTRÉES 49.95

8oz garlic herb crusted filet\*  
12oz ny strip\*  
king salmon filet\*

### ENTRÉES 39.95

6oz filet\*  
stuffed chicken breast  
sizzling blue crab cakes

### STARTERS

SELECT ONE

*upgrade to any dinner salad +4*

caesar salad\*  
steak house salad  
soup du jour

### SIDES

SELECT ONE

*upgrade to any dinner menu side +5  
(excludes lobster mac & cheese)*

mashed potatoes  
creamed spinach  
steamed broccoli

### DESSERT

*upgrade to any dessert +6*

carrot cake cupcake



GENERAL MANAGER

*David Adelsperger*

EXECUTIVE CHEF

*Gabe Miranda*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. \*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.