



UNIVERSITY OF
GEORGIA

Center for Continuing
Education & Hotel

TO GO MENU



DAILY SERVICE
11 AM – 9 PM

ORDER PICK-UP AT
706-542-6341

APPETIZERS

SOUP DU JOUR

Daily soup offering...MARKET PRICE

SHE-CRAB SOUP

Jumbo lump, cream, & sherry...8

TRUFFLE FRIES(GF)

Truffle oil, parmesan, & garlic aioli...7

CRISPY BRUSSELS SPROUTS~(GF)

Pomegranate, candied pecans, honey, & balsamic glaze...8

FRIED GREEN BEANS

Served with house-made ranch...6

HOUSE-MADE SALADS

STEAK SALAD*~(GF)

Marinated hanger steak, roasted golden and red beets, red onion, goat cheese, candied pecans, mixed greens, arugula, white balsamic vinaigrette...16

SALMON COBB SALAD*(GF)

Grilled salmon, romaine, bacon, red onions, boiled eggs, blue cheese, and sliced red grape tomatoes...15

THAI CHICKEN SALAD~

Shredded chicken, romaine, cabbage, carrot, red onion, shaved almonds, crispy wontons, mint-sesame vinaigrette, peanut sauce, soy glaze...14

KALE CAESAR SALAD

Kale, romaine, cornbread croutons, shredded parmesan, red onion, cherry tomato...11

SIDES

CHOICE OF ONE

Fries, fried green beans, sauteed broccoli, house salad, or basmati rice...4

* Cooked to order. Eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

~ Contains nuts

{GF} Gluten free

SANDWICHES

All sandwiches served with fries unless specified

PULLED PORK SANDWICH

In-house smoked Boston Butt, mustard barbeque sauce, spicy pickle chips, apple cider coleslaw... 13

CHEF'S BURGER*

Half pound burger, white cheddar, bacon jam, bacon, lettuce, tomato, onion... 15

BLACKENED MAHI BLT

Seared Blackened Mahi, bacon, lettuce, tomato, chipotle mayonnaise... 16

ENTRÉES

SALMON ENTRÉE*(GF)

Smoked gouda risotto, spinach, peas, mushrooms... 18

CELESTIAL CHICKEN

Breaded chicken tenders, basmati rice, sauteed broccoli, bechamel sauce... 13

LOW COUNTRY SHRIMP & GRITS (GF)

Shrimp, andouille, red peppers, onion, stone-ground grits, Cajun cream sauce... 15

STEAK FRITES*(GF)

Marinated hanger steak, compound herb butter, roasted garlic aioli, pommes frites... 19

BRAISED SHORT RIB (GF)

Duchess potatoes, grilled asparagus, fried onions, red wine demi-glace... 18

SWEET POTATO GNOCCHI

Brussels sprouts, mushrooms, garlic-sage cream... 15

CRAB CAKES

Bacon, succotash, corn sauce, jalapeno tartar... 22

DESSERTS

STRAWBERRY ICE CREAM PIE~(GF)

Strawberry ripple, coconut almond crust, meringue, strawberry sauce... 6

CRÈME BRÛLÉE CHEESECAKE

Berry compote, whipped topping... 6

THREE LAYERED CHOCOLATE CAKE~

Chocolate mousse, ganache, whipped topping... 7

COME DINE WITH US IN PERSON:



Savannah Room

A delightful fusion of contemporary & southern cuisine, the Savannah Room is the home of delicate dishes and creative desserts. Delight your palate with our chef-inspired creations.

LUNCH

Mon - Fri
11 AM - 2 PM

DINNER

Every day
5 - 9 PM



BULLDOG BISTRO

A unique dining experience in the heart of campus, the Bulldog Bistro is a casual eatery with food everyone will love. Grab breakfast, lunch, or dinner, or unwind after a long day at work.

COFFEE HOUSE

Every day
7 AM - 10 PM

BREAKFAST

Every day
7 - 10 AM

LUNCH

Mon - Fri
11 AM - 2 PM

DINNER

Every day
4 - 10 PM