

WRIGHT SQUARE BISTRO
2026 Savannah Restaurant Week
January 28th through February 8th

**Please note lunch on February 6 & 7th will not
be included in Restaurant Week.**

Lunch \$32/person

Appetizers (choice of one)

Cup of Brunswick Stew
Georgia shrimp cocktail
Caesar salad
Goat Cheese Tart

Main (choice of one)

French Dip with choice of side
Cottage Pie with a side salad
Cold poached Salmon Nicoise
Vegetable ravioli with a light pesto cream sauce

Dessert (choice of one)

Cheesecake with berries
Red velvet cupcake

Beverage (choice of one)

Iced or hot tea
coffee

Optional Wine Pairing (one glass of each) \$14

The Wines of Mary Taylor

Veneto Frizzante (appetizer)
Fabien Castaing Perigord or Cote de Gascogne (main)

(All menu items subject to change)

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Dinner \$55/per person

Amuse

Chef's choice

Appetizers (choice of one)

French Onion Soup
Steak Tartare
Shrimp Cocktail
Pate de Campagne with grilled bread

Main (choice of one)

Steak Frites, with Chef's sauce
Chicken Country Captain
Vegetable ravioli with a light tomato cream sauce
Moule Frites with grilled bread

Dessert (choice of one)

Carrot Cake
Key Lime Pound Cake

Beverage (choice of one)

Iced or hot tea
coffee

Optional Wine Pairing (one glass of each) \$30

The Wines of Mary Taylor

Veneto Frizzante (amuse)
Fabien Castaing Perigord or Cote de Gascogne (appetizer)
Filipe Ferreira Douro or Bordeaux Blanc (main)
Agenais Rose (dessert)

(All menu items subject to change)