

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

**Please note lunch on February 6 & 7<sup>th</sup> 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)*