

Dinner (cont.)

Pan Fried Catfish \$16.00

Pineapple, plantain, sun-dried tomato, jalapeño, tomatillo and lime sauce. Served With collard greens and vegetable rice.

Spinach Ravioli \$16.00

Wild mushroom, tomato white wine sauce with a touch of cream. Topped with fresh shredded Dutch goat gouda cheese.

Grilled Flat Iron Steak * \$17.95

Roasted vegetable relish of tomatoes, red and green bell peppers, leeks, red onions, poblano peppers, carrots and celery. Served with roasted potatoes, green beans and carrots.

Double Pork Chop Loin, Bone-In \$16.50

Roasted and served with mashed potatoes

Shrimp and Scallop Brochettes \$16.95

With onions, zucchini, squash, red pepper and passion fruit, shallot, diced tomato, Thai basil beurre blanc. Served with vegetable rice.

Curried Goat \$13.95

Served with plantains and black bean rice.

Sides

(available all day)

Fried Sweet Plantains, House Mixed Vegetables,
Green Beans & Carrots, Braised Collard Greens,
Black Beans & Rice, House Vegetable Rice,
Tostones (Green Plantains), Herb Roasted
Potatoes Garlic and Herb Mashed Potatoes
\$3.95

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

About Us

We are a restaurant and catering company created from the partnership of two people with a passion for fresh food with unique and interesting flavors and an enthusiasm for personal and attentive service.

The chef, John Levins, hails from Nevis in the West Indies and he brings his love of French cooking and island flavors to this venture. His partner, Jodi Auerbach, a graduate of Cornell University's Hotel and Restaurant program brings a love of great food, fine dining and service excellence to this venture.

Something Savory provides fresh, homemade, all natural foods. We buy from local and regional growers whenever possible. There are no additives, preservatives or chemicals.

We are also diet conscious. Ask about low sodium, nut-free, gluten free and vegetarian offerings.

Something Savory is a full service catering company. Whether it is for a gathering of friends at your home or your company's holiday party, we have the experience to help create the perfect event. We cater for groups of 10 to 500.

Some of our clients include Harvard University, Bowne of Boston, Partners Health Care, Pilgrim Health Care, Mass General Hospital, MIT, Mount Auburn Hospital, MetLife and many more. For sample catering menus and/or to set up a corporate account, please call Jodi at 781-648-0333 or 617-549-2599 or e-mail us at info@somethingsavory.com.

Something Savory
1312 Massachusetts Avenue
Arlington Heights, MA
www.somethingsavory.com
781-648-0333 or 781-648-0334



Take Out Menu

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Fax: 617-812-2558

Lunch-Eat In or Take Out

Salads

Shrimp Salad	\$9.95
Red peppers, onions, celery and garlic over baby spinach greens with a Dijon mustard, cracked black pepper, extra virgin olive oil vinaigrette.	
Savory House Salad	\$5.95
Mixed lettuce, tomatoes, red peppers, carrots and cucumbers with a balsamic and herb vinaigrette.	
Caesar Salad*	\$6.50
Spicy herbed chipotle croutons and Parmesan cheese with a chunky garlic, lemon and cracked black peppercorn dressing (anchovies on request).	
Mesclun Salad with Crab Cake	\$9.95
Mesclun greens grilled jicama, red pepper and green papaya with a champagne vinaigrette.	
Mesclun with no crab cake	\$7.00

All salads available with:

- Grilled breast of chickenadd \$2.50
- Grilled Black Tiger Shrimp (4)..add \$4.00
- Grilled Sirloin..... add \$4.50
- Pan Seared Salmon.....add \$6.00

Soups

Johnny's Seafood Chowder	\$5.25/\$7.25
Daily Soup Specials	priced individually

Sandwiches

Chicken Caesar Wrap*	\$5.95
Our classic Caesar with grilled chicken in a wrap.	
Grilled Chicken Burrito	\$7.95
Rice and beans, sour cream and mixed cheeses. Served with fresh tomato cilantro salsa.	
Cuban Sandwich	\$8.95
Roasted pork, roasted ham, lettuce, caramelized onions, cheese and roasted red pepper remoulade on pressed Ciabatta bread.	

Roasted Vegetable Wrap	\$7.95
Grilled zucchini, squash, portabella mushrooms, caramelized onions, roasted red peppers and herbed goat cheese on a spinach wrap.	
Pan Fried Tilapia	\$8.95
With shredded lettuce and lemon basil aioli on a sesame roll.	
Classic Cheese Burger*	\$8.95
Angus beef burger with melted Gouda goat cheese and sautéed onions. Served on an onion roll with lettuce, tomato and roasted potatoes.	

All sandwiches served with chips and a pickle.

Entrees

Herb Roasted Rotisserie Chicken	\$7.95
Mashed potatoes and pan gravy.	
Grilled Salmon	\$8.95
Tropical fruit relish of pineapple, papaya, mango, red and green bell peppers, red onions, jalapeño and lime. Served with house and mixed vegetables.	
Jambalaya	\$9.50
Roasted chicken, Andouille sausage and grilled shrimp over red beans and rice.	
Curry Chicken	\$7.95
Blue Mountain Jamaican curry, with pigeon peas and veggie rice.	

Dinner Eat In or Take Out

Appetizers

Seafood Stew	\$9.95
Mussels, calamari, shrimp and scallops with lemongrass, lime and coconut milk.	
Coconut Crusted Fried Calamari	\$7.95
With smoked tomato and chipotle relish	

Jicama, Avocado, Hearts of Palm & Roasted Red Peppers	\$8.95
Drizzled with a lemon and basil aioli.	
Pan-Fried Ripe Plantains	\$4.50
Tostones (green plantains) and Yucca	\$5.95
Sofrito sauce for dipping	
Spicy Beef Patty	\$6.50
With a jicama, cabbage, green papaya and carrot slaw.	
Cod and Conch Fritters	\$8.95
Spicy sun-dried tomato aioli.	

Salads

Please refer to lunch menu

Entrees

Grilled Mahi Mahi	\$17.95
With Johnny's signature tropical fruit relish of pineapple, papaya, mango, red and green peppers, red onion, cucumbers, lime and jalapeño. Served with vegetable rice and green beans and baby carrots.	
Island Style Chicken Stew	\$12.95
With green papaya, yucca, calabaza, sweet potatoes and herbs.	
Herb Roasted Rotisserie Chicken	\$13.95
Mashed potatoes, sautéed green beans and baby carrots. Served with pan gravy.	
Jambalaya	\$14.00
Louisiana Andouille sausage, roasted chicken and grilled shrimp over spiced red beans and rice.	
Grilled Wild Salmon	\$16.00
Lemon, recao, lime, scallion, orange lemongrass sauce. Served with vegetable rice, green beans and baby carrots.	