



## APPETIZERS

### CRISPY CALAMARI • 11

roasted piquillo pepper puree, lemon aioli, chopped parsley

### BAKED LOCAL GOAT CHEESE • 10

black pepper cranberry chutney crust, prosciutto crisps, toasted baguette

### CRAB CAKES • 14

pickled shallots, avocado, saffron aioli, micro greens

### CHEESE PLATE • 11

today's three artisan cheeses, apple butter, pear, walnuts, house crackers

### CLASSIC SHRIMP COCKTAIL • 12

cocktail sauce, fresh horseradish

### BRAISED KUROBUTA PORK BELLY • 13

brussels slaw, peanuts, soy lemongrass reduction

### ANTIPASTO PLATTER • 12

parma prosciutto, genoa salami, olives & peppers, breadsticks, mustard aioli

### SELECTION OF OYSTERS

ea • 2.75    1/2 dozen • 16    dozen • 30  
cocktail sauce, red wine mignonette

## SOUPS AND SALADS

### BUTTERNUT SQUASH BISQUE • 7/4

pepita tuile, sage oil

### SOUP DU JOUR • AQ

### SAVOY CAESAR SALAD • 9/7

romaine, white anchovies, caper berry, garlic crostini, grana padano

### BEET SALAD • 11/8

spinach & bibb lettuce, local chevré, walnuts, balsamic vinaigrette

### LYONNAISE SALAD • 9.5

poached egg, bacon, frisée, grain mustard vinaigrette

### VERTICAL GARDEN GREENS SALAD • 6

apples, cranberries, almonds, raspberry vinaigrette

### ADD TO ANY SALAD OR ENTRÉE

grilled chicken • +6 | salmon • +7 | steak • +8 | shrimp • +6 | tuna • +8 | crab cakes • +12 | scallops • +12

## SAVOY FAVORITES

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

red potatoes, mushrooms, marsala pan sauce

### AUTUMN VEGETABLE NAPOLEON • 20

beets, butternut squash, cauliflower, celeriac, sage, micro greens

### CEDAR PLANK SALMON • 26

french lentils, fire roasted cauliflower, beurre blanc, scallion slaw

### BUTTERNUT SQUASH RAVIOLI • 21

caramelized onions, mushrooms, brown butter cream, red chile oil, grana padano

## ENTRÉES

### BRAISED LOCAL BUFFALO OSSO BUCCO • 38

risotto milanese, caulilini, cabernet jus, manchego tuile

### SHELLFISH TRIO • 33

sea scallops, shrimp, mussels, red potatoes, mushrooms, bok choy, avocado, white wine tomato jus

### FILET MIGNON • 36/30

mashed potatoes, braised kale & caramelized onions, black truffle butter, demi glace

### TOGARASHI SEARED YELLOWFIN TUNA • 29

jasmine rice cake, bok choy & bell peppers, soy pearls, beurre blanc, radish sprouts & pickled ginger

### BACON WRAPPED PORK TENDERLOIN • 24

sweet potatoes, brussels sprouts, roasted garlic apple jus

### "USDA PRIME" WOOD FIRE ROASTED PRIME RIB • 36 REGULAR | 30 PETIT

mashed potatoes, vegetable du jour, herbed jus, onion strings

## SIDES TO SHARE • 6 each

fire roasted cauliflower  
sautéed mushrooms  
braised kale & caramelized onions

sautéed caulilini  
bok choy & bell peppers  
seared brussels sprouts

roasted red potatoes  
fried onion strings  
mashed potatoes

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY.

SAVOY IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS.

WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!

DAVID KING, EXECUTIVE CHEF | DYLAN DEJONCKHEERE, SOUS CHEF | ERIC MOSHIER, EXECUTIVE PASTRY CHEF | KEVIN ROESSLER, WINE DIRECTOR

## COCKTAILS

### STUBBORN AS A TEXAS MULE • 8.5

Texas-made Tito's handmade vodka, fresh lime juice, and Gosling's ginger beer **R**

### ROCA PATRON SILVER COIN MARGARITA • 15

orange liqueur, fresh squeezed lime and house-made sweet & sour, salted rim

### THE PERSEPHONE • 9

espolon blanco tequila, pomegranite liqueur, cranberry and fresh lime

### PISCO SOUR • 9

Barsol Pisco, fresh lemon, egg white & simple syrup

### HOT CHAI LATTE • 9

Bacardi oakheart spiced rum, house-made chai, steamed milk and whipped cream

## MARTINIS

### THE DREAMWEAVER • 9.5

Absolut Ruby Red vodka, cranberry juice, and house-made sweet & sour shaken and served up with a lemon twist

### HUCKLEBERRY-TINI • 9

Huckleberry vodka, house-made sweet and sour, fresh lemons, shaken with blueberries

### AFTER DINNER • 10

Woodford Reserve bourbon, Bailey's irish cream and espresso with a drizzle of chocolate

### MONTGOMERY BOULEVARDIER • 11

High West Double Rye whiskey, Campari & Lustau sweet vermouth

### HENDRICK'S BLUEBERRY DELIGHT • 12

Hendrick's gin, blueberry green tea syrup, fresh lemon and soda water

## WINES BY THE GLASS

3 OUNCE "HALF GLASSES" & 375ML "HALF BOTTLE" EQUIVALENTS AVAILABLE AT EXACTLY HALF THE GLASS/BOTTLE PRICES

	GLASS	BOTTLE
<b>CONUNDRUM SPARKLING BLANC DE BLANC</b> CALIFORNIA	8	32
<b>MUMM ROSÉ NAPA VALLEY</b> CALIFORNIA	11	44
<b>VIETTI MOSCATO D'ASTI</b> PIEDMONT, ITALY	9	36
<b>CHATEAU PILET SAUVIGNON BLANC</b> BORDEAUX, FRANCE	9	36
<b>DUCKHORN SAUVIGNON BLANC</b> NAPA VALLEY, CALIFORNIA	12	48
<b>ST. URBANS HOF 'URBAN' RIESLING</b> GERMANY	7.5	30
<b>MORGAN 'METALLICO' UN-OAKED CHARDONNAY</b> CALIFORNIA	10	40
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	13	52
<b>SOKOL BLOSSER PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	10.5	42
<b>MILAGRO GRÜNER VELTLINER</b> CORRALES, NEW MEXICO	6	36
<b>THE PALM BY WHISPERING ANGEL ROSÉ</b> PROVENCE, FRANCE	8	32
<b>ROESSLER 'R2' BLACK PINE PINOT NOIR</b> CALIFORNIA	10	40
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	15	60
<b>DOMAINE BULLIAT 'MORGON' ORGANICALLY GROWN GAMAY</b> BURGUNDY, FRANCE	11.5	46
<b>ALBERTI 154 MALBEC</b> MENDOZA, ARGENTINA	9	36
<b>JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE</b> FRANCE	11	44
<b>MATANZAS CREEK MERLOT</b> BENNETT VALLEY-SONOMA, CALIFORNIA	11	44
<b>LAN RIOJA RESERVA TEMPRANILLO</b> RIOJA, SPAIN	11	44
<b>RODNEY STRONG 'KNIGHTS VALLEY' CABERNET</b> KNIGHTS VALLEY, CALIFORNIA	12.5	50
<b>PINE RIDGE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	15	60
<b>1000 STORIES ZINFANDEL</b> MENDOCINO, CALIFORNIA	9.5	38

SURE, WE HAVE A LOT OF WINES, BUT WE'RE ENTHUSIASTIC ABOUT THE BREWED LIQUIDS AS WELL! A FROTHY, BUBBLY, REFRESHING CARBONATED BEVERAGE – TASTY AS AN APÉRITIF OR A UNIQUE AND FUN CHANGE TO PAIR WITH OUR FOOD.

## BEER ON TAP

### LIGHTER

**STELLA ARTOIS** BELGIUM

**DOS EQUIS LAGER** MEXICO

**ODELL SEASONAL** COLORADO **R**

**BLUE MOON BELGIAN WHITE** COLORADO **R**

**LA CUMBRE SEASONAL** NEW MEXICO **R**

**STARR BROTHERS SEASONAL** NEW MEXICO **R**

### HOPPY, AND EVEN HOPPIER

**DESCHUTES MIRROR POND PALE ALE** OREGON

**STONE IPA** CALIFORNIA

**MARBLE BREWING SEASONAL** NEW MEXICO **R**

**BOSQUE BREWING SEASONAL** NEW MEXICO\* **R**

\*HAPPY HOUR SPECIAL: 3-6 DAILY = \$1 OFF

### DARKER, AND IN MOST CASES RICHER

**1554 DARK LAGER** COLORADO **R**

**SANTA FE STATE PEN PORTER** NEW MEXICO **R**

**BUD & BUD LIGHT** BREWED ALL OVER!

**MILLER LITE** WISCONSIN

**MARBLE IPA & SEASONAL** NEW MEXICO **R**

**NEGRA MODELO** MEXICO

**GUINNESS** IRELAND

**COORS LIGHT** COLORADO **R**

**MICHELOB ULTRA** MISSOURI

**HEINEKEN** NETHERLANDS

**CORONA** MEXICO

**NON-ALCOHOLIC – KALIBER** IRELAND

## BEER IN THE BOTTLE OR CAN

LOCAL/REGIONAL **R**