



APPETIZERS

CRISPY CALAMARI • 11

roasted piquillo pepper puree, lemon aioli, chopped parsley

BAKED LOCAL GOAT CHEESE • 10

black pepper cranberry chutney, prosciutto crisp, toasted baguette

CRAB CAKES • 14

pickled shallots, avocado, saffron aioli, micro greens

CHEESE PLATE • 11

today's three artisan cheeses, date walnut pâté, pear, house crackers

SHRIMP COCKTAIL • 12

cocktail sauce, fresh horseradish

ARRABIATA STEAMED MUSSELS • 13

white wine & spicy marinara, toasted baguette

ANTIPASTO PLATTER • 12

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

SELECTION OF OYSTERS

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

SOUPS AND SALADS

SOUP DU JOUR • AQ

SAVOY CAESAR SALAD • 9/7

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

VERTICAL GARDEN GREENS SALAD • 6

pomegranate, mandarin oranges, walnuts, balsamic vinaigrette

NEW ENGLAND CLAM CHOWDER • 8/5

oyster crackers, fresh parsley

POACHED PEAR SALAD • 11/8

spinach & arugula, local goat cheese, hazelnuts, champagne vinaigrette

FRIED PICKLED OKRA • 9.5

butter lettuce & spinach, cajun candied bacon, pepitas, caramelized onion 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

linguine, sundried tomato cream sauce, broccoli

CEDAR PLANK SALMON • 26

sorrel quinoa pilaf, fennel & leeks, pineapple salsa, coconut beurre blanc

GOAT CHEESE RAVIOLI • 21

mushroom mélange, roasted garlic cream sauce, grana padano, herb oil

BLACK BARLEY STUFFED PORTOBELLO MUSHROOM • 20

beets, broccoli, tomato pesto, fried leeks

ENTRÉES

BRAISED NEW ZEALAND LAMB SHANK • 29

local blue corn polenta, roasted root vegetables, natural jus, citrus gremolata

PAN SEARED JUMBO SEA SCALLOPS • 33

black barley pilaf, cauliflower amandine, mandarin orange beurre blanc

FILET MIGNON • 36/30

mashed potatoes, garlic sautéed green beans, black truffle butter, demi glace

SESAME SEARED YELLOWFIN TUNA • 29

wasabi mashed potatoes, snap peas & shiitake mushrooms, soy pearls, beurre blanc, radish sprouts, pickled ginger

SIRLOIN STEAK AU POIVE • 27

bacon & scallion smashed potatoes, brussels sprouts, brandy peppercorn sauce, onion strings

"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

fennel & leeks
mushroom melange
garlic sauteed green beans

roasted root vegetables
snap peas & shiitake mushrooms
seared brussels sprouts

bacon scallion smashed 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

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

THE PERSEPHONE • 9

Espolón 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 Grapefruit 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
CONUNDRUM SPARKLING BLANC DE BLANC CALIFORNIA	8	32
MUMM ROSÉ NAPA VALLEY CALIFORNIA	11	44
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	9	36
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	9	36
DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	12	48
ST. URBANS HOF 'URBAN' RIESLING GERMANY	7.5	30
MORGAN 'METALLICO' UN-OAKED CHARDONNAY CALIFORNIA	10	40
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
SOKOL BLOSSER PINOT GRIS WILLAMETTE VALLEY, OREGON	10.5	42
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC LOIRE VALLEY, FRANCE	8	32
ROESSLER 'R2' BLACK PINE PINOT NOIR CALIFORNIA	10.5	42
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	15	60
M&D "PETITE PETIT" PETITE SIRAH BLEND LODI, CALIFORNIA	9.5	38
BEN MARCO MALBEC MENDOZA, ARGENTINA	11	44
JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE FRANCE	11	44
CHÂTEAU PARENCHÈRE MERLOT BLEND BORDEAUX, FRANCE	9	38
LAN RIOJA RESERVA TEMPRANILLO RIOJA, SPAIN	11	44
RODNEY STRONG 'KNIGHTS VALLEY' CABERNET KNIGHTS VALLEY, CALIFORNIA	12.5	50
PINE RIDGE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	15	60
1000 STORIES ZINFANDEL 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

LA CUMBRE SEASONAL NEW MEXICO **R**

ODELL SEASONAL COLORADO **R**

BLUE MOON BELGIAN WHITE COLORADO **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**

UPSLOPE BROWN ALE COLORADO **R**

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

BEER IN THE BOTTLE OR CAN

LOCAL/REGIONAL **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