



## APPETIZERS

### CRISPY CALAMARI • 11

fire roasted tomato salsa, lemon aioli, fresh cilantro

### BAKED LOCAL GOAT CHEESE • 10

black pepper dried fig chutney, pancetta crisp, toasted baguette

### CRAB CAKES • 14

green tomato coulis, corn succotash

### CHEESE PLATE • 11

today's three artisan cheeses, grilled peaches, toasted hazelnuts, pickled jalapeno, house crackers

### BEER CHEESE & PRETZEL BITES • 8

Bosque lager & three cheese dipping sauce

### TOGARASHI SEARED TUNA • 13

orange-chile napa cabbage slaw, soy mirin glaze, wasabi crema, crispy wontons

### ANTIPASTO PLATTER • 12

parma prosciutto, genoa salami, mixed olives, sweet & sour peppers, parmesan breadsticks, mustard aioli

### SELECTION OF OYSTERS

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

## SOUPS AND SALADS

### TOMATO BISQUE • 7/4

focaccia grilled cheese

### SAVOY CAESAR SALAD • 9/7

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

### VERTICAL GARDEN GREENS SALAD • 6

pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette

### SOUP DU JOUR • AQ

### GRILLED PEACH & BLUEBERRY SALAD • 11/8

butter lettuce & baby arugula, toasted almonds, raspberry vinaigrette

### CAPRESE SALAD • 10

heirloom tomatoes, house pulled mozzarella, maldon sea salt, balsamic caviar, fresh basil, extra virgin olive oil

### ADD TO ANY SALAD OR ENTRÉE

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

## SAVOY FAVORITES

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

house made fettuccine 'cacio e pepe,' garlic sautéed tomatoes & summer squash, dijon-herb pan sauce

### CEDAR PLANK ATLANTIC SALMON • 26

fire roasted beets, cucumber salsa cruda, horseradish crème fraiche

### CORN SUCCOTASH BOWL • 18

herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens

### CRISPY EGGPLANT NAPOLEON • 20

heirloom tomatoes, creamy goat cheese, tomato coulis, basil oil

## ENTRÉES

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

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

### CHAR BROILED IDAHO RUBY TROUT • 26

bacon lentil pilaf, sautéed okra & plantains, harissa beurre blanc

### STOVETOP SHELLFISH TRIO • 33

jumbo sea scallops & shrimp, littleneck clams, red potatoes, corn, avocado, white wine pan sauce

### FILET MIGNON • 36/30

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

### SESAME SEARED YELLOWFIN TUNA • 29

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

### DOUBLE CUT BONE-IN PORK CHOP • 27

calabacitas, cotija cheese polenta, bourbon peach velouté

## SIDES TO SHARE • 6 each

roasted beets  
crimini mushrooms  
garlic sautéed green beans

okra & plantains  
bacon lentil pilaf  
calabacitas

herb 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

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

### ROCA PATRON SILVER COIN MARGARITA • 14

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

### TULUM • 8.5

Hornitos 'Black Barrel' Anejo Tequila, muddled strawberry & cucumber, St. Germain, fresh lime

### TAI-CHI TEMPLE • 9

Canton ginger liqueur, Algodones gin, muddled basil & strawberry, fresh lime

### KENTUCKY BLUES • 8.5

Jim Beam bourbon, Stirrings Peach liqueur, lemonade, muddled blueberries, splash soda

## MARTINIS

### THE DREAMWEAVER • 9.5

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

### SIMPLY ART 1908 • 10

Empress Gin, St. Germain, fresh lemon juice, splash lemonade, lemon garnish

### DEL FUEGO • 8.5

chile-infused Sauza 'Blue' Silver Tequila, organic agave nectar syrup, muddled mango, fresh lime

### BROOKLYN • 11

High West Double Rye Whiskey, Amaro liqueur, dry vermouth, Bordeaux, cherry juice

### BEES KNEES • 11

Hendrick's gin, honey simple syrup, fresh lemon juice

## WINES BY THE GLASS

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

	GLASS	BOTTLE
<b>SEGURA VIUDAS BRUT CAVA</b> SPAIN	7.5	30
<b>MUMM BRUT ROSÉ</b> NAPA VALLEY 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> MOSEL, GERMANY	7.5	30
<b>SEVEN FALLS CHARDONNAY</b> WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	7	28
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	13	52
<b>SOKOL BLOSSER PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	10.5	42
<b>CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC</b> LOIRE VALLEY, FRANCE	8	32
<b>ELK COVE PINOT NOIR ROSÉ</b> WILLAMETTE VALLEY, OREGON	9.5	38
<b>MARTIN WOODS GAMAY NOIR</b> WILLAMETTE VALLEY, OREGON	11	44
<b>ROESSLER 'R2' BLACK PINE PINOT NOIR</b> CALIFORNIA	10.5	42
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	15	60
<b>M&amp;D "PETITE PETIT" PETITE SIRAH BLEND</b> LODI, CALIFORNIA	9.5	38
<b>BEN MARCO MALBEC</b> MENDOZA, ARGENTINA	11	44
<b>JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE</b> FRANCE	11	44
<b>CHÂTEAU PARENCHÈRE MERLOT BLEND</b> BORDEAUX, FRANCE	9.5	38
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
<b>PINE RIDGE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	15	60

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

**SANTA FE SOCIAL HOUR (WIT)** NEW MEXICO **R**

**BOSQUE LAGER** NEW MEXICO **R**

**STARR BLONDE** NEW MEXICO **R**

### HOPPY, AND EVEN HOPPIER

**STARR IPA** NEW MEXICO **R**

**STARR RED** NEW MEXICO **R**

**ODELL 90 SHILLING ALE** COLORADO\* **R**

**LA CUMBRE IPA** NEW MEXICO **R**

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

**NEW BELGIUM 1554** COLORADO\* **R**

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

### DARKER, AND IN MOST CASES RICHER

**NEW BELGIUM 1554** COLORADO **R**

**NEWCASTLE BROWN ALE** NETHERLANDS

**DESCHUTES MIRROR POND PALE ALE** OREGON

## 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