



APPETIZERS

CRISPY CALAMARI • 11

fire-roasted piquillo pepper puree, balsamic aioli, fresh parsley

BAKED LOCAL GOAT CHEESE • 10

black pepper cranberry chutney, parma prosciutto crisp, toasted baguette

CRAB CAKES • 14

orange supremes, mint aioli, crispy sunchokes

CHEESE PLATE • 12

today's three artisan cheeses, date-walnut pâté, spiced pepitas, pickled jalapeno, grapes, house crackers

WINTER SQUASH ARANCINI • 8

saffron aioli, creamy leeks, fresh herbs

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 drop peppers, cornichons, parmesan breadsticks, mustard aioli

SELECTION OF OYSTERS

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

SOUPS AND SALADS

WINTER SQUASH BISQUE • 7/4

coconut crema, fried sage

SAVOY CAESAR SALAD • 9/6

romaine, caper berry, rosemary focaccia croutons, shaved grana padano

MIXED GREENS SALAD • 7

orange supremes & pomegranate seeds, spiced pepitas, raspberry vinaigrette

SOUP DU JOUR • AQ

ROASTED BEET SALAD • 10/7

baby kale & spinach, toasted walnuts, goat cheese, balsamic vinaigrette

BUTTER LETTUCE WEDGE SALAD • 11/8

bacon, cherry tomatoes, bleu cheese, herb-buttermilk dressing

ADD TO ANY SALAD OR ENTRÉE

chicken • +6 | salmon • +7 | steak • +9 | shrimp • +6 | tuna • +9 | crab cakes • +12 | scallops • +12

SAVOY FAVORITES

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

roasted red potatoes, garlic sautéed mushrooms, marsala pan sauce

CEDAR PLANK ATLANTIC SALMON • 26

roasted garlic lentils, wood fire roasted broccoli, miso beurre blanc, pineapple salsa

TOASTED QUINOA BOWL • 18

roasted beets, baby bok choy, crimini mushrooms, micro greens

BUTTERNUT SQUASH RAVIOLI • 20

caramelized onions, spinach, parsnips, maple sage cream sauce, toasted hazelnuts

ENTRÉES

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

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

BRAISED NEW ZEALAND LAMB SHANK • 26

creamy white corn & grana padana polenta, roasted root vegetables, natural jus, three citrus gremolata

PAN SEARED SEA SCALLOPS • 35

toasted quinoa pilaf, roasted beets, beurre l'orange, micro greens

FILET MIGNON • 36/30

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

SESAME SEARED YELLOWFIN TUNA • 29

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

PAN ROASTED DUCK BREAST • 27

brown sugar roasted sweet potatoes, garlic sautéed leeks & spinach, apple honey glaze

SIDES TO SHARE • 6 each

wood fire broccoli
sautéed crimini mushrooms
roasted root vegetables

toasted quinoa pilaf
garlic sautéed green beans
butternut squash & spinach

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

WINTER MULE • 8.5

Tito's vodka, fresh lime juice, cranberry juice, apple bitters and Goslings ginger beer **R**

ROCA PATRON SILVER COIN MARGARITA • 14

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

GINGER PEAR SNAP • 9

Absolut Pear vodka, Canton ginger liqueur, pear juice, fresh lemon, rhubarb bitters, Goslings ginger beer, gingerbread spice

ONTARIO ORCHARD • 9

Crown Royal apple, hot spiced cider, whipped cream

BOSQUE BLOSSOM • 9

Algodones Gin, St. Germain, house-made lemonade, soda water, fresh lemon **R**

SAVOY APEROL SPRITZ • 9

Cappelletti, Aperol, sparkling wine & 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

MEZCALRITA • 9

Illegal Mezcal, Patrón Citrónge liqueur, fresh lime, agave nectar, chile-salt rim

BROOKLYN • 11

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

CARAMEL APPLE MARTINI • 9

Absolut vanilla vodka, apple and butterscotch schnaaps, caramel drizzle

WINES BY THE GLASS

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

	GLASS	BOTTLE
SEGURA VIUDAS BRUT CAVA SPAIN	7.5	30
ROEDERER ESTATE BRUT ANDERSON VALLEY, CALIFORNIA	12	48
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 MOSEL, GERMANY	7.5	30
SEVEN FALLS CHARDONNAY WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	7	28
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
J PINOT GRIS CALIFORNIA	9	36
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	9.5	38
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
ROUND POND 'KITH & KIN' CABERNET NAPA VALLEY, CALIFORNIA	15	60
RIDGE THREE VALLEYS ZINFANDEL SONOMA COUNTY, CALIFORNIA	14.5	58

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