



APPETIZERS

SELECTION OF OYSTERS

ea • 2.95 1/2 dozen • 17 dozen • 34
red wine mignonette, cocktail sauce

SUN DRIED TOMATO & BASIL PESTO HUMMUS • 10

vegetable crudité, radishes, snap peas, pita bread

CRISPY CALAMARI • 13

Creole tomato sauce, cajun aioli, pickled okra

SAVOY GLAZED CHICKEN WINGS • 13

carrots & celery, chef's wing sauce,
herb buttermilk or creamy bleu cheese dressing

SHRIMP COCKTAIL • 14

cocktail sauce, fresh lemon

CHEESE & ANTIPASTO PLATTER • 15

two artisan cheese & sliced meats, mixed olives,
sweety drop peppers, spicy pickled fennel,
parmesan breadsticks, sour cherry spread

TOGARASHI SEARED TUNA • 16

pickled mung bean & napa cabbage slaw,
soy mirin glaze, avocado wasabi aioli, crispy wontons,
tobiko roe, pickled ginger

OAK FIRED GOAT CHEESE • 14

cashew & cranberry chutney, Parma prosciutto crisp,
toasted baguette

SOUPS & SALADS

SOUP OF THE DAY • 10/6

~ ask your server about chefs seasonal creation ~

SAVOY CAESAR SALAD • 10/6

romaine, smoked white anchovy, garlic ciabatta croutons,
grana frico

HOUSE SALAD • 7

mixed lettuce, cucumber, crispy garbanzo beans,
sunflower seeds, green goddess dressing

STRAWBERRY & BRIE CHEESE SALAD • 12

watercress & butter lettuce, toasted Marcona almonds,
pink peppercorn-white balsamic vinaigrette

CLASSIC WEDGE • 12

baby romaine, cherry tomatoes, bacon,
bleu cheese crumbles, buttermilk-herb dressing

ADD TO ANY SALAD chicken • +6 | salmon • +8
steak • +12 | shrimp • +7 | tuna • +10

SANDWICHES AVAILABLE ONLY IN THE LOUNGE

PEPPER STEAK SANDWICH • 16

shaved USDA prime rib, onions & peppers, gruyere cheese,
tabasco remoulade, truffle cheese fries

SAVOY STREET TACOS • 12

BRAISED BEEF TENDERLOIN OR CHIPOTLE CHICKEN NO MIX & MATCH
guacamole, smoked cheddar,
fresh cilantro, fresh house made corn tortillas

GRILLED ANGUS HAMBURGER • 13

grain mustard aioli, pickle, lettuce, tomato,
truffle cheese fries

**ADD GREEN CHILE, AVOCADO, BLEU CHEESE,
CHEDDAR, OR BACON +1 EA**

WOOD OVEN PIZZAS

WHITE • 12

herb mascarpone, spinach, roasted garlic,
zucchini ribbons, smoked mozzarella

PIZZA O'DAY • 13

~ ask your server about chefs daily za' ~

TRUFFLE MUSHROOM • 14

herb mascarpone, organic arugula,
smoked mozzarella

GREEN CHILE MEAT LOVERS • 14

beef sausage, Genoa salami, bacon, green chile,
red sauce, fontina

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 45/39/33

mashed potatoes, veg-o-day, jus, onion strings

HOUSE-MADE IMPOSSIBLE SAUSAGE • 28

wild rice stuffed bell pepper, asparagus, cauliflower 'alfredo' puree

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 28

Fresh pasta puttanesca with fava beans, asparagus & heirloom cherry tomatoes, lemon caper pan sauce

~ PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH ~

WOOD-OVEN BAKED ATLANTIC SALMON • 32

bamboo rice, sea asparagus, tropical fruit & jicama slaw, coconut-rum beurre blanc

ANGUS FILET MIGNON • 40/33

mashed potatoes, broccoli, black truffle butter, cabernet demi-glace

SESAME SEARED AHI TUNA • 34

wasabi mashed potatoes, roasted shiitake mushrooms, baby bok choy, sake-ginger beurre blanc, ponzu pearls, daikon sprouts

BROILED DOUBLE-BONE PORK CHOP • 33

goat cheese smashed red potatoes, bacon green beans, brandy caramel apple velouté

SIDES TO SHARE • 7 each

bacon green beans
veg-o-day
broccoli

goat cheese smashed potatoes
mashed potatoes
mushrooms & bok choy

WARM LOCALLY BAKED BREAD PLATE • 1.99

sourdough baguette & ciabatta, roasted garlic-herb butter

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
SAVOY IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS. **WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!**

DYLAN DE JONCKHEERE, EXECUTIVE CHEF | CANDICE JACKSON-BROWN, SOUS CHEF | JOSH McMURRY, EXECUTIVE PASTRY CHEF | KEVIN ROESSLER, WINE DIRECTOR

COCKTAILS

STUBBORN AS A TEXAS MULE • 9

Tito's Handmade Vodka, fresh lime juice, Goslings Ginger Beer

LOCAL BLOSSOM • 12

Vara Gin, St. Germain Elderflower liqueur, fresh lemon juice, champagne float

BREEZY NIKLE • 11

Nikle Vodka, cranberry and grapefruit juice, fresh lime & soda water

MODERN OLD FASHION • 13

Woodford Reserve Bourbon, orange, cherry & whiskey barrel bitters, simple syrup, burnt orange peel, bordeaux cherry

MARTINIS

DREAM WEAVER • 10

Absolut Grapefruit Vodka, lemonade, cranberry, sweet & sour

FRENCH 75 • 12

Empress Gin, fresh lemon juice, champagne float

PAPER AIRPLANE • 13

High West Double Rye, Lazzaroni Amaro, Aperol, fresh lemon

SIERRA MADRE SUNRISE • 13

Illegal Mezcal, orange juice, fresh lime juice, organic agave nectar

HAPPY HOUR

DAILY IN LOUNGE ONLY
3-6PM

NO SUBSTITUTIONS | \$2 SPLIT PLATE CHARGE | NO TO-GO ON HAPPY HOUR ITEMS

HUMMUS PLATTER • 8

CRISPY CALAMARI • 10

PETITE PIZZA OF THE DAY • 9

TOGARASHI SEARED TUNA • 13

ANTIPASTO & CHEESE PLATTER • 11

SHRIMP COCKTAIL • 9

CHICKEN WINGS • 10

PRIME RIB SANDWICH • 13

BOSQUE LAGER DRAFT • 5.5

STARR IPA • 5.5

SAVOY MARGARITA • 7.5

SPANISH RED SANGRIA • 7.5

HOUSE RED, WHITE, BUBBLES & ROSE • 6.5

PREMIUM RED & WHITE • 11

CROSSBARN CHARDONNAY, ROBERT MONDAVI CABERNET SAUVIGNON OR BELLE GLOS PINOT NOIR

HOUSE MADE MOJITO • 7.5

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	8	32
ADAMI GARBEL PROSECCO ITALY	11	44
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	10	40
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	10	40
'DECOY' SAUVIGNON BLANC SONOMA COUNTY, CALIFORNIA	9	36
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10.5	42
LAMBLIN & FILS CHABLIS CHABLIS, FRANCE	12	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
J PINOT GRIS CALIFORNIA	9	36
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC FRANCE	9	36
MAISON SAINT AIX ROSE COTEAUX D'AIX-EN-PROVENCE, FRANCE	11	44
ROESSLER 'R2' BLACK PINE PINOT NOIR CALIFORNIA	11	44
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	15	60
M&D "PETITE PETIT" PETITE SIRAH BLEND LODI, CALIFORNIA	10	40
VIÑA COBOS "FELINO" MALBEC MENDOZA, ARGENTINA	10.5	42
DOMAINE DE COURON CÔTES DU RHÔNE FRANCE	10	40
CHÂTEAU PARENCHÈRE MERLOT BLEND BORDEAUX, FRANCE	10	40
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	7.5	30
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	14	56
RODNEY STRONG 'ALEXANDER VALLEY' CABERNET CALIFORNIA	12	48
ANCIANO "10 YEAR" GRAN RESERVA TEMPRANILLO SPAIN	10	40
IL POGGIOLO COSIMI ROSSO DI MONTALCINO 'SASSELLO' ITALY	11	44

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

STEEL BENDER KOLSCH 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**

EX NOVO SEASONAL NEW MEXICO **R**

DARKER, AND IN MOST CASES RICHER

NEW BELGIUM 1554 COLORADO **R**

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