



APPETIZERS

SELECTION OF OYSTERS

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

MEDITERRANEAN HUMMUS • 10

olive & feta tapenade, vegetable crudité,
bell pepper, cherry tomatoes, pita bread

CRISPY CALAMARI • 13

tomatillo jalapeno salsa, lime aioli,
pickled red onions, fresh cilantro

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, fresh grapes,
sweety drop peppers, spicy pickled celery,
parmesan breadsticks, piquillo jalapeno jam

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, sliced caper berries, garlic ciabatta croutons,
grana frico

HOUSE SALAD • 7

mixed lettuce, cucumber, red onion, feta,
kalamata olives, red wine vinaigrette

CAPRESE SALAD • 12

house-pulled mozzarella, sliced heirloom tomatoes,
fresh basil, balsamic glaze, smoked maldon sea salt, EVOO

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 NO MIX & MATCH

BRAISED BEEF TENDERLOIN OR GREEN CHILE CHICKEN

pico de gallo, smoked cheddar, radishes,
avocado, fresh house made red chile 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' ~

CROQUE MADAME • 14

herb mascarpone, organic arugula, smoked ham,
grain mustard aioli, sunny side eggs, gruyere

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

VEGETARIAN CHICKEN FRIED EGGPLANT • 28

roasted squash rib, heirloom tomato, Raclette cheese, spring pea puree, alfalfa sprouts, red wine reduction

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 28

duck fat roasted Yukon gold potatoes, asparagus, dijon herb pan sauce

~ PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH ~

WOOD-OVEN BAKED ATLANTIC SALMON • 32

trinity cous cous, 'suffering' succotash, Old Bay beurre blanc, mirliton relish

ANGUS FILET MIGNON • 40/33

mashed potatoes, snap peas, black truffle butter, cabernet demi-glace

SESAME SEARED AHI TUNA • 34

wasabi mashed potatoes, Derek's local oyster mushrooms, spring onion seaweed salad,
sake-ginger beurre blanc, ponzu pearls, daikon sprouts

BROILED DOUBLE-BONE PORK CHOP • 33

bacon farro pilaf, heritage greens, shaved fennel, grilled plums, allium vinaigrette, blackberry gastrique

SIDES TO SHARE • 7 each

snap peas
veg-o-day
mashed potatoes

local oyster mushrooms
bacon farro pilaf
'suffering' succotash

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 • 10

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

BOURBON BLACKBERRY SMASH • 14

Knob Creek Bourbon, muddled blackberries, fresh lemon, egg white & lemonade

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 • 11

Absolut Grapefruit Vodka, lemonade, cranberry, sweet & sour

FRENCH 75 • 13

Empress Gin, fresh lemon juice, champagne float

PAPER AIRPLANE • 14

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

NUEVO MEXICO MARTINI • 12

Espolon Reposado Tequila, muddled raspberries & fresh basil, lime juice, Segura Viudas Cava float

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 ET FILS BOURGOGNE BLANC CHARDONNAY FRANCE	12	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
RAMON BILBAO ALBARINO RIAS BAIXAS, SPAIN	11	44
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
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
BERINGER 'KNIGHTS 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