



APPETIZERS

SELECTION OF OYSTERS

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

CARAMELIZED ONION HUMMUS • 10

herbed feta, vegetable crudité, bell pepper, radishes, pita bread

CRISPY CALAMARI • 13

Spanish saffron garlic cream, piquillo peppers, cornichons, parsley

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, peppadew, grilled artichoke heart, house pickled root veg, parmesan breadsticks, apple butter

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

blueberry-cherry chutney, almonds, Parma prosciutto crisp, toasted baguette

SOUPS & SALADS

SOUP OF THE DAY • 10/7

~ ask your server about chefs seasonal creation ~

SAVOY CAESAR SALAD • 10/7

romaine, sliced caper berries, garlic ciabatta croutons, grana frico

HOUSE SALAD • 8

mixed lettuce, butternut squash, quinoa, spiced pepitas, pumpkin vinaigrette

BEET & AUTUMN PEAR SALAD • 12

shredded kale, goat cheese, golden beets, candied pecans, 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 • 13 NO MIX & MATCH

BRAISED BEEF TENDERLOIN OR GREEN CHILE CHICKEN
pico de gallo, queso asadero, cabbage, guacamole, 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' ~

QUATTRO FORMAGGI • 13

marinara, fresh mozzarella, grana padano, gorgonzola, raclette

GREEN CHILE MEAT LOVERS • 14

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

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 47/41/35

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

HOUSE MADE MEZZALUNA PASTA • 30

ricotta & kale pesto filling, smoked tomatoes, broccolini, black garlic cream, mushroom frites

PARMESAN CRUSTED NATURAL CHICKEN BREAST CARBONARA • 30

fresh fettuccini, English peas, pancetta, artichoke heart, tarragon pan sauce

~ PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH ~

WOOD-OVEN BAKED ATLANTIC SALMON • 34

annatto coconut sticky rice, hearts of palm, yu choy sum, grilled pineapple relish, beurre bleu

ANGUS FILET MIGNON • 42/36

mashed potatoes, bacon Brussels sprouts, black truffle butter, cabernet demi-glace

SESAME SEARED AHI TUNA • 36

wasabi mashed potatoes, beech mushroom mélange, green onion seaweed salad, sake-ginger beurre blanc, ponzu pearls

BRAISED 'BECK & BULOW' NM BISON OSSO BUCCO • 42

poblano cheddar grits, mustard greens & baby carrots, NM red chile jus, citrus gremolata

PAN ROASTED U-8 SCALLOPS & JUMBO SHRIMP • 52

shellfish risotto, asparagus, classic béarnaise, coral tuile

SIDES TO SHARE • 7 each

tomatoes & broccolini
veg-o-day

mashed potatoes
bacon brussel sprouts

poblano cheddar grits
mushroom mélange

WARM LOCALLY BAKED BREAD PLATE • 1.99

sourdough baguette & ciabatta, roasted garlic-herb butter

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

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!

COCKTAILS

NEW YORK SOUR • 12

Makers Mark Bourbon, lemon juice, egg white, simple syrup, malbec float

OAXACAN OLD FASHIONED • 12

Illegal Mezcal, Cinnamon Infused Espolon Reposado Tequila, agave nectar, bitters

IRISH MAIDEN • 12

Jameson, St. Germain elderflower liqueur, lemon juice, muddled cucumber

WHAT THE SHRUB • 12

Tito's Handmade Vodka, Canton Ginger Liqueur, cranberry herbal shrub mix, lemon juice

THE BEE'S KNEES • 12

Nikle Co. Gin, lemon juice, honey simple syrup, lavender bitters

MARTINIS

PART TIME LOVER • 14

Espolon Blanco Tequila, Aperol, St. Germain elderflower liqueur, lemon juice, bitters

QUEEN VICTORIA • 14

Empress Gin, crème de violette, fresh lemon juice, lavender simple syrup, egg white

PAPER AIRPLANE • 14

High West Double Rye Whiskey, Lazazaroni Amaro, Aperol, fresh lemon

ESPRESSO MARTINI • 14

Grey Goose Vodka, espresso, Kahlua, simple syrup, espresso bean garnish

BOULEVARDIER • 14

High West Double Rye Whiskey, sweet vermouth, Campari

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	9	36
ADAMI GARBEL PROSECCO ITALY	11	44
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14	56
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
ORNATO PINOT GRIGIO DELLE VENEZIE, ITALY	8	32
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
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	48
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	15	60
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	7.5	30
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	15	60
BERINGER 'KNIGHTS VALLEY' CABERNET CALIFORNIA	12	48
ANCIANO "10 YEAR" GRAN RESERVA TEMPRANILLO SPAIN	10	40

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