



## APPETIZERS

### SELECTION OF OYSTERS

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

**ROASTED RED PEPPER HUMMUS • 10**  
confit mushroom tapenade, vegetable crudité,  
bell pepper, radishes, pita bread

**CRISPY CALAMARI 'VERA CRUZ' • 13**  
Guajillo chile salsa, capers, tomatoes, onions  
& Castel Vetrano olives, lime aioli, 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

### PAN SEARED FOIE GRAS • 26

cherry marmalade, brioche toast points,  
peanut butter snow

**CHEESE & ANTIPASTO PLATTER • 16**  
two artisan cheese & sliced meats, sweetie drops,  
marinated artichoke hearts, spicy pickled Brussels sprouts,  
parmesan breadsticks, date paté

**TOGARASHI SEARED TUNA • 16**  
kimchi & fresh cabbage slaw, soy mirin glaze, miso aioli,  
crispy wontons, tobiko roe, pickled ginger, wasabi

**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 ~

### HOUSE SALAD • 8

mixed lettuce, apples, shaved celery, toasted walnuts,  
red grapes, creamy lemon dressing

### SAVOY CAESAR SALAD • 10/7

romaine, sliced caper berries, garlic croutons, grana frico

### CRISPY PROSCIUTTO & FIG SALAD • 14

arugula & spinach, brie cheese, Marcona almonds,  
Banyuls vinaigrette

### CLASSIC WEDGE SALAD • 12

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

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

## SAVOY FAVORITES

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

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

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 30

roasted red potatoes, broccoli, country ham & mushroom pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

### PAN SEARED DUCK BREAST A L'ORANGE • 40

Okinawa sweet potato, swiss chard & caramelized onions, Grand Marnier pan sauce, micro greens

### SESAME SEARED AHI TUNA • 36

wasabi mashed potatoes, stir fried snap peas & mushrooms, seaweed salad, sake-lemon beurre blanc, ponzu pearls

## ENTRÉES

### VEGAN GRILLED CAULIFLOWER 'STEAK' • 22

paprika & brown sugar marinade, farro pilaf, julienned vegetables, house-made habanero bbq, tobacco onions

### WOOD OVEN BAKED ATLANTIC SALMON • 34

purple sticky rice cake, Chinese long beans, unagi beurre blanc

### ANGUS FILET MIGNON • 42/36

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

### CIOPPINO • 52

halibut, green lip mussels, scallop, clams, shrimp, fennel, shellfish-tomato broth, angel hair pasta, baguette

### BROILED DOUBLE BONE IN PORK CHOP • 32

chorizo-poblano polenta, root vegetables, puya apricot jus

## SIDES TO SHARE • 7 each

broccoli  
veg-o-day  
mashed potatoes

snap peas and mushrooms  
bacon green beans  
chorizo-poblano polenta

Okinawa sweet potatoes  
farro pilaf  
purple sticky rice cake

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

### EARL GREY OLD FASHIONED • 12

Woodford Reserve Bourbon, earl grey simple syrup, angostura bitters, orange peel garnish

### ASTA COLLINS • 12

Bombay Dry Gin, Campari, simple syrup, grapefruit & lime juice topped with soda water

### THE SPICY LADY • 12

Espolon Blanco Tequila, muddled cucumbers, St. Germain, lemon juice & splash lemonade

### WHAT THE SHRUB • 12

Tito's Handmade Vodka, Canton Ginger Liqueur, cherry-rosemary shrub mix, lemon juice

### THE BEE'S KNEES • 12

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

## MARTINIS

### HARVEST APPLE • 14

Grey Goose Vodka, apple cider, honey simple syrup, lemon juice, dash cranberry bitters

### GINGER GOLD RUSH • 14

Makers Mark Bourbon, lemon juice Canton Ginger Liqueur

### PAPER AIRPLANE • 14

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

### TEQUILA ESPRESSO MARTINI • 14

Espolon Reposado, espresso, Kahlua, simple syrup, espresso bean garnish

### CRÈME DE VIOLETTE SOUR • 14

Nikle Gin, crème de violette, lemon juice, simple syrup, egg white

## WINES BY THE GLASS

|   | 6OZ  | 9OZ   | BTL |
|---|------|-------|-----|
| <b>SEGURA VIUDAS BRUT CAVA</b> SPAIN  | 9    |       | 36  |
| <b>MUMM BRUT ROSÉ NV</b> NAPA VALLEY, CALIFORNIA                                    | 14   |       | 56  |
| <b>VIETTI MOSCATO D'ASTI</b> PIEDMONT, ITALY  | 10   | 15    | 40  |
| <b>CHATEAU PILET SAUVIGNON BLANC</b> BORDEAUX, FRANCE                               | 10   | 15    | 40  |
| <b>'DECOY' SAUVIGNON BLANC</b> SONOMA COUNTY, CALIFORNIA                            | 9    | 13.5  | 36  |
| <b>'EROICA' RIESLING</b> COLUMBIA VALLEY, WASHINGTON                                | 10.5 | 15.75 | 42  |
| <b>VIGNERON DE MANCEY MACON CHARDONNAY</b> FRANCE                                   | 11   | 16.5  | 44  |
| <b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA                   | 13   | 19.5  | 52  |
| <b>RAMON BILBAO ALBARINO</b> RIAS BAIXAS, SPAIN                                     | 11   | 16.5  | 44  |
| <b>CHEHALEM 'CHEMISTRY' PINOT GRIS</b> WILLAMETTE VALLEY, OREGON                    | 8    | 12    | 32  |
| <b>CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC</b> FRANCE                             | 10   | 15    | 40  |
| <b>MAISON SAINT AIX ROSE</b> COTEAUX D'AIX-EN-PROVENCE, FRANCE                      | 11   | 16.5  | 44  |
| <b>ROESSLER 'R2' BLACK PINE PINOT NOIR</b> CALIFORNIA                               | 11   | 16.5  | 44  |
| <b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA | 15   | 22.5  | 60  |
| <b>VIÑA COBOS "FELINO" MALBEC</b> MENDOZA, ARGENTINA                                | 10.5 | 15.75 | 42  |
| <b>DOMAINE DE COURON CÔTES DU RHÔNE</b> FRANCE                                      | 10   | 15    | 40  |
| <b>NORTHSTAR MERLOT</b> COLUMBIA VALLEY, WASHINGTON                                 | 12   | 18    | 48  |
| <b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE, WASHINGTON                     | 7.5  | 11.25 | 30  |
| <b>ROBERT MONDAVI CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA                    | 15   | 22.5  | 60  |
| <b>RODNEY STRONG 'ALEXANDER VALLEY' CABERNET</b> , CALIFORNIA                       | 12   | 18    | 48  |
| <b>ANCIANO GRAN RESERVA RIOJA TEMPRANILLO</b> SPAIN                                 | 12   | 18    | 48  |

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