



APPETIZERS

SELECTION OF OYSTERS

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

SPINACH ARTICHOKE HUMMUS • 10

vegetable crudité, bell pepper, radishes,
olive oil, fresh herbs, 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

FOIE GRAS 'FRENCH TOAST' • 26

brioche, strawberry jam, maple sage reduction

CHEESE & ANTIPASTO PLATTER • 16

two artisan cheese & sliced meats, country olives,
marinated yellow tomatoes, curry pickled cauliflower,
parmesan breadsticks, piquillo jalapeno spread

TOGARASHI SEARED TUNA • 16

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

OAK FIRED GOAT CHEESE • 14

papaya-pineapple chutney crust, Parma prosciutto crisp,
toasted baguette

SHRIMP COCKTAIL • 14

cocktail sauce, fresh lemon

SOUPS & SALADS

SOUP OF THE DAY • 10/7

~ ask your server about chefs seasonal creation ~

HOUSE SALAD • 8

mixed lettuce, soy marinated egg, sesame seeds, cucumber,
radishes, rice wine vinaigrette

SAVOY CAESAR SALAD • 10/7

romaine, sliced caper berries, garlic croutons, grana frico
ADD white anchovies • +1

FRIED CAPER & SMOKED SALMON SALAD • 14

butter lettuce & watercress, red onion, shaved bagel crisps,
lingonberry 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

green chile potato au gratin, haricot vert, honey mustard pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

BROILED DOUBLE BONE-IN PORK CHOP • 32

popcorn polenta, sweet corn, bell peppers & spinach, spicy caramelized demi

SESAME SEARED AHI TUNA • 36

wasabi mashed potatoes, soy stir fried bok choy & mushrooms, seaweed salad,
sake lemon beurre blanc, sambal olek pearls

ENTRÉES

VEGAN GRILLED CAULIFLOWER 'STEAK' • 30

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

WOOD OVEN BAKED ATLANTIC SALMON • 34

red quinoa pilaf, sea beans, edamame, jicama-mango slaw, coconut beurre blanc

ANGUS FILET MIGNON • 42/36

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

CRAB & SCALLOP CRUSTED RUBY TROUT • 38

Old Bay cous cous, asparagus, sauce chorón, micro greens

BROILED NEW ZEALAND ELK RACK • 45

herb de provence cannellini beans, broccolini, truffled-dijon cream

SIDES TO SHARE • 7 each

haricot vert
asparagus

mashed potatoes
bok choy & mushrooms

snap peas
popcorn polenta

COCKTAILS

AIRMAIL • 13

Myer's Rum, lime juice, honey-simple syrup, sparkling Cava float, lime wheel

ANCHO-PINEAPPLE MEZCALRITA • 13

Chile-infused Illegal Mezcal, Grandeza, pineapple & lime juice, tajin rimmed, lime wedge

CARDBOARD PLANE • 13

Maker's Mark, triple sec, Lazzarone Amaro, lemon & grapefruit juice, lemon peel

BLUE BEAR • 13

Los Poblanos Gin, simple syrup, lime juice, blackberries, mint, rhubarb bitters

PIMM'S CUP • 13

Pimm's No. 1, lemonade, ginger beer, cucumber wheel & mint

MARTINIS

BLACKBERRY BALSAMIC MANHATTAN • 14

Woodford Reserve, Lustau Rojo vermouth, muddled berries, dash bitters

PISCO SOUR • 14

Barsol Pisco, lime juice, simple syrup, splash egg white, dash bitters

BEE'S KNEES • 14

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

POMEGRANATE COSMO • 14

Ketel One Vodka, Stirrings Pomegranate Liqueur, triple sec, lime juice, lime wheel garnish

ROSITA • 14

Espolón Blanco Tequila, Campari, Lustau Rojo vermouth, dash bitters, orange peel

WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
SEGURA VIUDAS BRUT CAVA SPAIN	8/12	36
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14/21	56
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	10/15	40
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	10/15	40
'DECOY' SAUVIGNON BLANC SONOMA COUNTY, CALIFORNIA	10/15	40
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10/15	40
VIGNERON DE MANCEY MACON CHARDONNAY MACON-BURGUNDY, FRANCE	12/18	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	14/21	56
RAMÓN BILBAO ALBARIÑO RIAS BAIXAS, SPAIN	10/15	40
CHEHALEM 'CHEMISTRY' PINOT GRIS WILLAMETTE VALLEY, OREGON	8/12	32
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC FRANCE	10/15	40
MAISON SAINT AIX ROSÉ COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
ROESSLER 'R2' BLACK BIRDS PINOT NOIR CALIFORNIA	12/18	48
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	16/24	64
VIÑA COBOS 'FELINO' MALBEC MENDOZA, ARGENTINA	12/18	48
DOMAINE DE LA JANASSE RESERVE CÔTES DU RHÔNE, FRANCE	12/18	48
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12/18	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	8/12	32
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	16/24	64
BERINGER 'KNIGHTS VALLEY' CABERNET , CALIFORNIA	12/18	48
ANCIANO GRAN RESERVA RIOJA TEMPRANILLO 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