



APPETIZERS

SELECTION OF OYSTERS

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

SOUTHWEST CHICKPEA & CORN HUMMUS • 11

vegetable crudité, radishes, olive oil, pita bread

CRISPY FRIED CALAMARI • 14

tomatillo salsa, pickled red onions, avocado butter,
micro coriander

SAVOY GLAZED CHICKEN WINGS • 14

choice of 'Chef's Signature sauce' or 'hot pepper honey',
herb buttermilk dressing, carrots, celery

ADD blue cheese dressing • +1

SHRIMP COCKTAIL • 15

cocktail sauce, fresh lemon

OYSTER ROCKEFELLER 'BORRACHO' • 20

tequila creamed spinach, tortilla crumb, grana,
adobo hollandaise, cilantro

CHEESE & ANTIPASTO PLATTER • 17

two artisan cheese & sliced meats, marinated gigante beans,
marcona almonds, red grapes, parmesan breadsticks,
green fig preserves

TOGARASHI SEARED TUNA • 17

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

OAK FIRED GOAT CHEESE • 15

cranberry-mango chutney, Parma prosciutto crisp,
toasted baguette

SOUPS & SALADS

SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

HOUSE SALAD • 9

mixed lettuce, carrot, cucumber, sunflower seeds,
jalapeno-lemon vinaigrette

SAVOY CAESAR SALAD • 11/8

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

CAPRESE SALAD • 15

heirloom tomatoes, buratta, basil chiffonade,
balsamic glaze, smoked maldon sea salt

CLASSIC WEDGE SALAD • 13

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 • 45^{12oz}/38^{8oz}

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

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 30

blue corn & bacon polenta cake, spring onions & baby carrots, orange chile pan sauce
(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

SESAME SEARED AHI TUNA • 38

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

16OZ DOUBLE BONE-IN PORK CHOP • 40

roasted fingerling potatoes, calabacitas, crème de champignon
(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

ENTRÉES

PASTA ALLA NORMA • 32

house-made pappardelle, tomato, spinach, chile flake, basil, fried eggplant, ricotta salata

WOOD OVEN BAKED ATLANTIC SALMON • 35

orzo pilaf, citrus oil, watercress, alfalfa sprouts, avocado, pineapple relish

ANGUS FILET MIGNON • 45^{8oz}/38^{6oz}

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

CRAB & SCALLOP CRUSTED RUBY TROUT • 39

wild rice pilaf, haricot vert, chipotle hollandaise, micro greens

SIDES TO SHARE • 7 each

haricot vert
asparagus

mashed potatoes
bok choy & mushrooms

calabacitas
wild rice pilaf

COCKTAILS

SAVOIE ROYALE • 14

Bombay Sapphire, St-Germain, lemon juice, grapefruit juice, Cava, lemon, cherry flag

BULLITT COUNTY BERRY SMASH • 14

Knob Creek Rye, egg white, lime juice, lemon juice, muddled blueberries, lemon wedge

TIBERIUS • 14

Nikle Vodka, cucumber simple puree, prickly pear liqueur, lemon juice, fresh basil garnish, soda water, cucumber slice

COUNT CAMILLO NEGRONI • 14

Los Poblanos Western Gin, Italicus Bergamot Liqueur, Bianco Vermouth, orange twist

ILHA DE CAMPECHE • 14

Santa Teresa Solera Rum, Luxardo Maraschino Liqueur, lime, grapefruit, simple syrup, lime wheel & cherry

MARTINIS

NAVIGATION • 14

Sip Smith Orange Gin, lemon juice, Luxardo Maraschino Liqueur, Violette, lemon twist

BRANDEWIJN • 14

Raynal V.S.O.P. Brandy, raspberry syrup, Angostura bitters, Triple Sec, Maraschino Liqueur, orange twist

PYRUS • 14

Absolut Pears Vodka, Pomegranate Liqueur, lime juice, lime wedge

PENNSYLTUCKY • 14

Duke Bourbon, lemon juice, blueberry jam, agave, ignited orange twist

PRIDE OF PADUA • 14

Espolon Blanco Tequila, Aperol, Luxardo Maraschino Liqueur, lime juice, lemon twist

WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
SEGURA VIUDAS BRUT CAVA SPAIN	9/13	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

BEER ON TAP

LIGHTER

STELLA ARTOIS BELGIUM

STEEL BENDER KOLSCH NEW MEXICO **R**

SANTA FE BREWING SEASONAL 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