



APPETIZERS

SELECTION OF OYSTERS

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

OYSTERS ROCKEFELLER • 21

creamed spinach, panko grana crust, hollandaise

CRISPY FRIED CALAMARI • 14

sweet chile sauce, lemon aioli, & green onion

TOGARASHI SEARED TUNA • 17

wasabi pea, napa slaw, soy mirin glaze, toasted nori aioli, masago, ginger, wasabi

OAK FIRED GOAT CHEESE • 15

apricot-cherry chutney, parma prosciutto crisp, toasted baguette

SOUPS & SALADS

SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

HOUSE SALAD • 10

mixed greens, strawberries, feta, onion crisp, roasted garlic vinaigrette

SAVOY CAESAR SALAD • 11

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

FARRO ARUGULA SALAD • 14

arugula, farro, pistachio crusted goat cheese, & orange thyme vinaigrette

ADD TO ANY SALAD chicken • +7 | salmon • +9 | steak • +12 | shrimp • +7 | tuna • +11

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 52^{16 OZ}/46^{12 OZ}

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

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 32

herb-roasted fingerling potatoes, bacon collard greens, & dijon leek sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

BRAISED LAMB SHANK • 38

creamy polenta, glazed carrots, pan sauce

SESAME SEARED AHI TUNA • 38

wasabi mashed potatoes, bok choy & mushrooms, seaweed salad, sake beurré blanc, & orange pearls

HOUSE-MADE RAVIOLI • 32

artichoke & mushroom stuffed, butter cheese arugula sauce, feta, & micro greens

WOOD OVEN BAKED ATLANTIC SALMON • 36

red pepper pappardelle pasta, zesty red sauce, fried artichokes, & micro greens

ANGUS FILET MIGNON • 43

mashed potatoes, sautéed asparagus, black truffle butter, and portobello mushroom demi-glace

SIDES TO SHARE • 7 each

asparagus
mashed potatoes

herb-roasted fingerling potatoes
bok choy & mushrooms
bacon collard greens

glazed carrots
veg of-the-day

COCKTAILS

MODERN OLD FASHIONED • 14

Woodford Reserve Bourbon, cherry, orange and whiskey barrel bitters, simple syrup & flamed orange peel

MARGARET FROM OAXACA • 14

Illegal Mezcal, Grandeza Orange Liqueur, agave nectar, fresh lime juice and tajin rim

RYE RENEWAL • 14

Knob Creek Rye, Crème de Cassis, lemon juice, simple syrup, dash of angostura bitters

CHERRY SOUR • 14

Effen Dark Cherry Vodka, lemon juice, simple syrup, egg whites

SAVOY 75 • 14

Los Poblanos Western Gin, lemon juice, simple syrup & Segura Viudas Cava

MARTINIS

CARACAS SIDECAR • 14

Santa Teresa Solera Rum, Grandeza Orange Liqueur, lemon juice, simple syrup, raw sugar rim

NOCHEBUENA • 14

Italicas Bergamot Liqueur, blood orange syrup, lemon juice, Segura Viudas Cava

LALO'S FOLLY • 14

Lalo Blanco Tequila, Alma Tepec Liqueur, lime juice, agave nectar

COPA DE JACO • 14

Pimm's No. 1, Hendrick's Gin, cucumber, mint, lemonade

KENTUCKY CALLING • 14

Buffalo Trace Bourbon, Lazzaroni Amaro, Lustau Sherry, mole bitters

WINES BY THE GLASS

BOTTLE	6OZ/9OZ	
SEGURA VIUDAS BRUT CAVA SPAIN	9/13	36
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14/21	56
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	11/17	44
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	11/17	44
DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	14/21	56
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10/15	40
VIGNERON DE MANCEY MACON CHARDONNAY BURGUNDY, FRANCE	12/18	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	14/21	56
CHEHALEM 'CHEMISTRY' PINOT GRIS WILLAMETTE VALLEY, OREGON	8/12	32
MAISON SAINT AIX ROSÉ COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
ROESSLER BLACK PINE PINOT NOIR CALIFORNIA	13/19	52
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
L'ECOLE NO. 41 MERLOT COLUMBIA VALLEY, WASHINGTON	15/22	60
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	9/15	36
BERINGER 'KNIGHTS VALLEY' CABERNET CALIFORNIA	15/22	60
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**

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