



## APPETIZERS

### SELECTION OF OYSTERS

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

### OYSTERS KILPATRICK • 21

shallot herb butter, crispy prosciutto, worcestershire sauce

### CALAMARI • 14

sweet mango glaze, roasted poblano aioli

### TOGARASHI SEARED TUNA • 17

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

### OAK FIRED GOAT CHEESE • 15

apricot, fig & raisin chutney

### ANTI-PASTA (seasonal) • 18

### CRAB CAKES • 18

pea flan, citrus coulis, heirloom tomato relish

## SOUPS & SALADS

### SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

### HOUSE SALAD • 10

peach/mint vinaigrette, toasted almond honey ricotta smear, fresh peach garnish

### SAVOY CAESAR SALAD • 11

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

### CAPRESE SALAD • 15

burrata, farm to table tomatoes, balsamic glaze

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

## ENTRÉES

### 'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 52<sup>16 OZ</sup>/46<sup>12 OZ</sup>

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

### PARMESAN CRUSTED CHICKEN • 32

fingerling potato au gratin, blistered cherry tomato, tart pan jus

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

### WASABI SESAME SEARED AHI TUNA • 39

wasabi mashed potatoes, bok choy & mushroom, seaweed salad, sake beurre blanc, pomegranate pearls, wasabi pea crumb

### HOUSE-MADE RAVIOLI • 32

pea & shallot ricotta filling, vegetable jus, lemon rind garnish

### WOOD OVEN BAKED ATLANTIC SALMON • 37

chilled orzo salad, elote, sriracha lime aioli

### ANGUS FILET MIGNON • 42

mashed potatoes, sautéed tomato & green beans, truffle butter, madeira demi glaze

### SHORT RIBS • 38

fresh pappardelle pasta, sautéed wild mushrooms, crispy onion strings

### PORK TENDERLOIN • 36

orange espresso rub, green chile-ricotta mashed potatoes, sautéed broccolini, pan jus

## SIDES TO SHARE • 7 each

mashed potatoes  
fingerling potato au gratin  
veg-o-day

bok choy & mushroom  
elote

sautéed tomato-green beans  
chilled orzo pasta  
sauteed broccolini

## COCKTAILS

### MODERN OLD FASHIONED • 14

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

### MARGARET FROM OAXACA • 14

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

### RYE RENEWAL • 14

Knob Creek Rye, Creme De Cassis, lemon juice, simple syrup, dash of angostura bitters

### SPRITZO BERGAMOTTO • 14

Italicus Bergamot Liqueur, blood orange, Segura Vjudascava

### SAVOY 75 • 14

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

## MARTINIS

### NAPOLEON • 14

Buffalo Trace Bourbon, Lustau Dry Vermouth, Campari, fresh lemon, raspberries, egg white, simple syrup

### LIMONCELLO SOUR • 14

Lazzaroni Limoncello, fresh lemon, simple syrup, egg white

### JASMINE • 14

Hendrick's Gin, Campari, orange liqueur, fresh lemon & simple syrup

### TEQUILA SUNSET • 14

Lalo Blanco Tequila, Lustau Dry Vermouth, raspberries, simple syrup

### CARACAS SIDECAR • 14

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

## WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
<b>SEGURA VIUDAS BRUT CAVA</b> PENEDES, SPAIN	10/15	40
<b>VIETTI MOSCATO D'ASTI</b> PIEDMONTE, ITALY	12/18	48
<b>Craggy Range 'Te Muna' Sauvignon Blanc</b> MARTINBOROUGH, NEW ZEALAND	14/21	56
<b>ROUND POND ESTATE SAUVIGNON BLANC</b> RUTHERFORD, NAPA VALLEY, CALIFORNIA	15/22	60
<b>HUGEL 'GENTIL' PINOT GRIS/RIESLING/GEWURZTRAMINER BLEND</b> ALSACE, FRANCE	12/18	48
<b>FROG'S LEAP 'SHALE &amp; STONE' CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	15/22	60
<b>SACHA LICHINE 'THE PALE' ROSE</b> PROVENCE, FRANCE	12/18	48
<b>ROESSLER 'BLACK PINE' PINOT NOIR</b> SONOMA COAST, CALIFORNIA	13/19	52
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	16/24	64
<b>COLLAZZI 'BASTIONI' CHIANTI CLASSICO DOCG</b> TOSCANA, ITALY	12/18	48
<b>VIÑA COBOS 'FELINO' MALBEC</b> MENDOZA, ARGENTINA	12/18	48
<b>BODEGAS HIDALGO 'LA GITANA' GRAN RESERVA TEMPRANILLO</b> RIOJA, SPAIN	14/21	56
<b>CHARLES KRUG CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	16/24	64
<b>RIDGE 'THREE VALLEYS' ZINFANDEL</b> SONOMA COUNTY, CALIFORNIA	16/24	64
<b>LASSEGUE 'LES CADRANS' MERLOT</b> ST-EMILION GRAND CRU, BORDEAUX, FRANCE	16/24	64

## RESERVE WINES BY THE GLASS

FRESHNESS PRESERVED VIA CORAVIN

	3OZ / 6OZ / 9OZ
<b>DOMAINE MICHEL THOMAS SAUVIGNON BLANC</b> SANCERRE, LOIRE VALLEY, FRANCE	10 / 20 / 30
<b>FREEMARK ABBEY CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	10 / 20 / 30
<b>DUCKHORN MERLOT</b> NAPA VALLEY, CALIFORNIA	12 / 24 / 36
<b>BEAULIEU VINEYARD 'BV TAPESTRY' RED BLEND</b> NAPA VALLEY, CALIFORNIA	14 / 28 / 42

## 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