



APPETIZERS

SELECTION OF OYSTERS

ea • 3 1/2 dozen • 18 dozen • 34
red wine mignonette, cocktail sauce

CALAMARI • 14

fire-roasted tomato salsa, lemon aioli, green onions

TOGARASHI SEARED TUNA • 17

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

OAK-FIRED BRIE/GOAT CHEESE • 16

cranberry chutney, garlic crostinis

CRAB CAKES • 18

butternut squash puree, apple chutney crumble & cherry glaze

SOUPS & SALADS

SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

HOUSE SALAD • 10

crumbled feta, apple slice, spiced pepitas, balsamic vinaigrette

SAVOY CAESAR SALAD • 11

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

ADD TO ANY SALAD

chicken • +7 | salmon • +11 | steak • +12 | shrimp • +7 | crab cake • +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 CHICKEN • 32

orzo asparagus mac & cheese, dijon pan sauce
(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, wasabi pea crumb

WOOD OVEN BAKED ATLANTIC SALMON • 37

marinated beech mushroom & charred kale orzo,
cranberry balsamic vinaigrette

ALMOND-LEMON RICOTTA RAVIOLI • 28

roasted garlic cream sauce, lemon ricotta dollop & toasted almond

ANGUS FILET MIGNON • 42

mashed potatoes, sautéed asparagus, cherry shallot demi

HOUSE-MADE PAPPARDELLE • 24

seasonal roasted vegetables, pappardelle pasta,
finished with truffle oil & balsamic glaze

SIDES TO SHARE • 7 each

mashed potatoes
veg-o-day

bok choy and mushroom

orzo asparagus mac & cheese
asparagus

BENJAMIN WILKEN, EXECUTIVE CHEF | RICHARD RAESLY, SOUS CHEF | JOSH McMURRY, EXECUTIVE PASTRY CHEF

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

MODERN OLD FASHIONED • 14

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

MANZANO MARGARITA • 14

Lalo Blanco Tequila, Alma Finca Orange Liqueur, apple cider, fresh lime

MARGARET FROM OAXACA • 14

Illegal Mezcal, Alma Finca Orange Liqueur, Agave Nectar & fresh lime

PEAR SOUR • 14

Grey Goose Pear Vodka, fresh lemon, egg whites, simple syrup

CARAJILLO • 14

Licor 43, Aztec Chocolate Bitters, fresh espresso

HOUSE BARRELLED AGED WHISKEYS • 14

any way you like it!

MARTINIS

BLACK ROSE • 14

Buffalo Trace Bourbon, Courvoisier Cognac, Peychaud's Bitters, dark cherry syrup

NOCHEBUENA • 14

Italicus Bergamot Liqueur, Segura Viudas Cava, blood orange, fresh lemon

VERMOUTH PREPERADO • 14

Lustau Rojo Vermouth, Ford's Gin, Campari

SAVOY SAZERAC • 14

Knob Creek Rye, Pernod rinse, Peychaud's Bitters, 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
SEGURA VIUDAS BRUT CAVA PENEDES, SPAIN	10/15 40
VIETTI MOSCATO D'ASTI PIEDMONTE, ITALY	12/18 48
CRAGGY RANGE 'TE MUNA' SAUVIGNON BLANC MARTINBOROUGH, NEW ZEALAND	14/21 56
DUCKHORN SAUVIGNON BLANC NORTH COAST, CALIFORNIA	15/22 60
RUFFINO PINOT GRIGIO ITALY	9/14 36
SEVEN FALLS CHARDONNAY WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
DAVIS BYNUM 'RIVER WEST VINEYARD' CHARDONNAY RUSSIAN RIVER VALLEY, CA	14/21 56
SACHA LICHINE 'THE PALE' ROSÉ PROVENCE, FRANCE	12/18 48
ROESSLER 'BLACK PINE' PINOT NOIR SONOMA COAST, CALIFORNIA	13/19 52
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	16/24 64
SAINT COSME SYRAH COTES-DU-RHONE, FRANCE	14/21 56
VIÑA COBOS 'FELINO' MALBEC MENDOZA, ARGENTINA	12/18 48
ANCIANO GRAN RESERVA TEMPRANILLO RIOJA SPAIN	14/21 56
CHATEAU PARENCHERE MERLOT BORDEAUX, FRANCE	12/18 48
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	19/29 76
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
CHARLES KRUG CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	16/24 64
RIDGE 'THREE VALLEYS' ZINFANDEL SONOMA COUNTY, CALIFORNIA	16/24 64

BEER ON TAP

LIGHTER

STELLA ARTOIS BELGIUM

STEEL BENDER KOLSCH NEW MEXICO **R**

SANTA FE BREWING SEASONAL NEW MEXICO **R**

HOPPY, AND EVEN HOPPIER

LA CUMBRE IPA NEW MEXICO **R**

ODELL 90 SHILLING ALE COLORADO* **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

HEINEKEN NETHERLANDS

CORONA MEXICO

NON-ALCOHOLIC – CORONA MEXICO

COORS LIGHT COLORADO **R**

MICHELOB ULTRA MISSOURI

NEGRA MODELO MEXICO

GUINNESS IRELAND