



## APPETIZERS

### SELECTION OF OYSTERS

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

### BAKED OYSTERS CASINO • 21

bacon, bell peppers, cayenne pepper, butter

### CALAMARI • 14

lemon chile aioli & soy mirin

### TOGARASHI SEARED TUNA • 17

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

### WOOD FIRED BRIE/GOAT CHEESE • 16

cranberry/mango chutney & prosciutto crisp

### CRAB CAKES • 18

warm béarnaise & tarragon oil with sweet pickled onions

## 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

### WEDGE SALAD • 14

bacon, cherry tomatoes, blue cheese, wilted chives, honey yogurt vinaigrette

### CAESAR SALAD • 11

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

### SAVOY SPRING SALAD • 15

toasted walnuts, blue cheese, chopped radicchio & endive, dried fig, roasted garlic balsamic vinaigrette

### ADD TO ANY SALAD

chicken • +7 | salmon • +11 | steak • +12 | shrimp • +7 | 2 crab cakes • +11 | 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 CHICKEN • 32

warm cannelloni beans, bacon, arugula salad, collard greens, dijon pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

### WASABI-SESAME SEARED AHI TUNA • 39

wasabi mashed potatoes, bok choy & mushrooms, seaweed salad,  
sake beurre blanc, wasabi pea crumb

### WOOD OVEN SALMON • 37

green onion & cashew rice, blistered cherry tomatoes, roasted pepper salsa

### BRAISED BEEF BOLOGNESE • 26

house-made pasta, crisp grana tuile

### RAVIOLI • 28

green pea, leek, & ricotta filling with green onion, walnut pesto

### FILET MIGNON • 42

crispy fried herb butter Brussels sprouts, mashed potatoes, marsala demi-glace

## SIDES TO SHARE • 7 each

mashed potatoes  
veg-o-day

bok choy & mushroom  
crispy fried Brussels  
cashew green onion rice

collard greens  
warm cannelloni bean salad

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

### ELDER MARGARITA • 14

Lalo Blanco, St. Germain Elderflower Liqueur, lime and grapefruit juice, simple syrup

### MARGARET FROM OAXACA • 14

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

### PEAR SOUR • 14

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

### SPRING 75-ISH • 14

Italicus Bergamot Liqueur, Segura Viudas Cava, blood orange

### FEATURED PREMIUM BOURBON/WHISKEY • 15

any way you like it!

## MARTINIS

### BLACK ROSE • 14

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

### FRENCH MARTINI • 14

Ketel One Vodka, Chambord Liqueur, Segura Viudas Cava, pineapple juice

### LAST WORD • 14

Ford's Gin, Chartreuse, Maraschino Liqueur, lime juice

### SAVOY SAZERAC • 14

Knob Creek Rye, Pernod rinse, Peychaud's Bitters, simple syrup

### HEMINGWAY DAIQUIRI • 14

Bacardi Silver Rum, Maraschino Liqueur, lime and grapefruit juice, simple syrup

## WINES BY THE GLASS

	6OZ/9OZ BOTTLE
<b>SEGURA VIUDAS BRUT CAVA</b> PENEDES, SPAIN	10/15 40
<b>MUMM BRUT ROSÉ</b> NAPA VALLEY, CALIFORNIA	16/24 64
<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>DUCKHORN SAUVIGNON BLANC</b> NORTH COAST, CALIFORNIA	15/22 60
<b>MUSSIO PINOT GRIGIO</b> ITALY	10/15 40
<b>SEVEN FALLS CHARDONNAY</b> WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
<b>DAVIS BYNUM 'RIVER WEST VINEYARD' CHARDONNAY</b> RUSSIAN RIVER VALLEY, CA	14/21 56
<b>AIX ROSÉ</b> CÔTEAUX D'AIX EN-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>SAINT COSME SYRAH</b> COTES-DU-RHONE, FRANCE	14/21 56
<b>VIÑA COBOS 'FELINO' MALBEC</b> MENDOZA, ARGENTINA	12/18 48
<b>ANCIANO GRAN RESERVA TEMPRANILLO</b> RIOJA SPAIN	14/21 56
<b>CHATEAU PARENCHERE MERLOT</b> BORDEAUX, FRANCE	12/18 48
<b>DUCKHORN MERLOT</b> NAPA VALLEY, CALIFORNIA	19/29 76
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
<b>CHARLES KRUG CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	16/24 64
<b>VIETTI BARBERA D'ASTI</b> PIEDMONTE, FRANCE	13/19 52

## 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**

**MARBLE SEASONAL** NEW MEXICO **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