



SHAREABLES

SELECTION OF OYSTERS

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

OAK FIRED BRIE & GOAT CHEESE • 18

dried fruit chutney, parma prosciutto crisp,
toasted baguette

SMOKED TROUT GRILLED BRIOCHE TOAST POINTS • 14

crème fraiche, black truffle vinaigrette, chives

CRAB CAKES • 18

grilled asparagus-fennel slaw, mango purée, lemon oil

CALAMARI • 14

roasted tomato salsa, lemon aioli

TOGARASHI SEARED TUNA • 17

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

DUCK EGGROLLS • 14

peanut curry & chile lime dipping sauce

~ DISH CONTAINS PEANUTS ~

SOUPS & SALADS

SOUP OF THE DAY • 12/9

HOUSE SALAD • 10

mixed lettuce, tart cherries, feta, toasted almonds,
cherry-lime vinaigrette

CAESAR SALAD • 11

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

BOSTON BUTTER LETTUCE SALAD • 14

charred asparagus & fennel, peach slices, toasted
pine nuts, honey yogurt 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^{16 OZ}/46^{12 OZ}

mashed potatoes, vegetable of the day, jus, onion strings

SEASONAL RAVIOLI • 28

sweet pea and ricotta filled house-made ravioli, asparagus, arugula,
honey almond ricotta smear, shallot cream sauce

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 32

polenta cake, grilled asparagus, dijon pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

WOOD OVEN BAKED ATLANTIC SALMON • 36

wild rice pilaf, roasted spring onions, sautéed green beans, pineapple salsa

ROASTED CAULIFLOWER STEAK • 28

roasted yukon potatoes, sauteed snap peas, chimichurri

'USDA PRIME' ANGUS FILET MIGNON • 44

boursin smashed potatoes, sautéed green beans & crispy pancetta,
black truffle butter, red wine demi-glace

SESAME SEARED AHI TUNA • 39

wasabi mashed potatoes, stir fried snap peas & bell peppers,
sake citrus beurré blanc, soy pearls, sesame seaweed salad

GRILLED PORK CHOP TOMAHAWK • 40

boursin smashed potatoes, roasted carrots, sweet turnip purée

PAN SEARED CHILEAN SEABASS • 46

crispy polenta cake, roasted spring onions, sauteed snap peas, chimichurri

SIDES TO SHARE • 7 each

mashed potatoes
vegetable of the day
grilled asparagus

green beans & crispy pancetta
roasted yukon potatoes
crispy polenta cake

snap peas & bell peppers
boursin smashed potatoes
roasted carrots

warm, locally-baked bread plate • 3

BENJAMIN WILKEN, EXECUTIVE 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!**

**SPECIALTY
COCKTAILS**

• 14

CORDUROY DREAMS ~ ROCKS ~ sophisticated, bold, spiced

PERE MAGLOIRE APPLE BRANDY, RITTENHOUSE RYE, CYNAR 70 AMARO, ILLEGAL MEZCAL, CINNAMON

WISHFUL SINKING ~ ROCKS ~ tropical, creamy, tangy

ESPOLON BLANCO TEQUILA, LIME, COCONUT, PEACH, BUTTERFLY PEA POWDER

HONEST EXPRESSION ~ UP ~ complex, smooth, warming

JIM BEAM BOURBON, RAYNAL VSOP BRANDY, BANANA, FRENCH DRY VERMOUTH, DEMERARA, ANGOSTURA BITTERS

CHECK THE VIBE ~ ROCKS ~ bright, floral, delicate

FORDS GIN, FRENCH BLANC VERMOUTH, PASSIONFRUIT, LEMON, CREME DE VIOLETTE

FLY WITH ME ~ ROCKS ~ vibrant, balanced, refreshing

ESPOLON REPOSADO TEQUILA, LIME, BANANA, CINNAMON, PINEAPPLE

OK LOVE YOU BYE ~ UP ~ basic, sweet, soft

SVEDKA VODKA, LEMON, HOUSE ORGEAT, AMARETTO

BETTER DAYS ~ ROCKS ~ fruity, light, tart

BOMBAY DRY GIN, GRAPEFRUIT, LEMON, LUSTAU VERMUT ROSÉ, HONEY, APRICOT

CLOSER TO THE HEART ~ ROCKS ~ classic, full-bodied, cozy

WOODFORD RESERVE BOURBON, SUGAR, HOUSE BITTERS BLEND

HOUSE-CURATED WHISKEY FLIGHT ~ bartenders choice • 15

NO EXCHANGES OR REFUNDS

**WINES BY
THE GLASS**

	6OZ/9OZ BOTTLE	
SEGURA VIUDAS BRUT CAVA , PENEDES, SPAIN	10/15	40
S. DI BRESCIA BRUT PROSECCO , ITALY	10/15	40
VIETTI MOSCATO D'ASTI , PIEDMONTE, ITALY	12/18	48
DUCKHORN SAUVIGNON BLANC , NORTH COAST, CALIFORNIA	15/22	60
CLARIS PINOT GRIGIO , DELLE VENEZIE, ITALY	11/16	44
PINE RIDGE CHENIN BLANC-VIOGNIER , CALIFORNIA	10/15	40
COLUMBIA CREST FOUNDER SERIES CHARDONNAY , HORSE HEAVEN HILLS, WA	9/14	36
FRANK FAMILY VINEYARDS CHARDONNAY , CARNEROS, CALIFORNIA	15/22	60
MAISON SAINT AIX ROSÉ , COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
KEN WRIGHT CELLARS PINOT NOIR , WILLAMETTE VALLEY, OREGON	14/21	56
BELLE GLOS 'EULENLOCH' PINOT NOIR , NAPA VALLEY, CALIFORNIA	16/24	64
SUSANA BALBO MALBEC , MENDOZA, ARGENTINA	14/21	56
ANCIANO GRAN RESERVA TEMPRANILLO , RIOJA SPAIN	14/21	56
CHATEAU PARENCHERE MERLOT , BORDEAUX, FRANCE	13/19	52
DUCKHORN MERLOT , NAPA VALLEY, CALIFORNIA	19/29	76
RODNEY STRONG CABERNET SAUVIGNON , ALEXANDER VALLEY, CALIFORNIA	14/21	56
GRGICH CABERNET SAUVIGNON , NAPA VALLEY, CALIFORNIA	19/28	76
VIETTI BARBERA D'ASTI , PIEDMONTE, ITALY	13/19	52
RIDGE 'THREE VALLEYS' ZINFANDEL , SONOMA, CALIFORNIA	16/24	64
NON-ALCOHOLIC WINES , ASK YOUR SERVER ABOUT AVAILABLE VARIETALS	10/15	40

**BEER
ON TAP**

LIGHTER

STELLA ARTOIS BELGIUM

STEEL BENDER KOLSCH NEW MEXICO

HOPPY, AND EVEN HOPPIER

LA CUMBRE IPA NEW MEXICO

ODELL 90 SHILLING ALE COLORADO

DARKER, AND IN MOST CASES RICHER

NEW BELGIUM 1554 COLORADO

SEASONAL

SANTA FE BREWING NEW MEXICO

EX NOVO NEW MEXICO

MARBLE NEW MEXICO

**BEER IN
THE BOTTLE
OR CAN**

BUD & BUD LIGHT BREWED ALL OVER!

COORS LIGHT COLORADO

MILLER LITE WISCONSIN

MICHELOB ULTRA MISSOURI

HEINEKEN NETHERLANDS

NEGRA MODELO MEXICO

CORONA MEXICO

GUINNESS IRELAND

NON-ALCOHOLIC – CORONA MEXICO