



## SHAREABLES

### WARM BREAD PLATE • 3

house whipped herb butter

### SELECTION OF OYSTERS

ea • 3    1/2 dozen • 17    dozen • 34

red wine mignonette, spicy cocktail sauce **GF**

### CRISPY CALAMARI • 14

fire roasted tomato salsa, lemon aioli, green onions

### TOGARASHI SEARED RARE AHI TUNA • 17

tempura vegetables, toasted nori aioli,  
pickled ginger & wasabi

### OAK FIRED BRIE & GOAT CHEESE • 15

sweet & spicy apricot-raisin chutney, toasted baguette

### SEASONAL ANTIPASTO • 17

~ ASK YOUR SERVER FOR TODAY'S SELECTIONS ~

### PAN-SEARED CRAB CAKES • 18

heirloom tomato relish, citrus coulis, avocado butter

### DUCK CONFIT EGG ROLLS • 14

peanut curry & chile lime dipping sauce

~ THIS DISH CONTAINS PEANUTS ~

### SMOKED TROUT & GRILLED BRIOCHE • 14

crème fraiche, black truffle vinaigrette, chives

## SOUPS & SALADS

### SEASONAL SOUP OF THE DAY • 11/8

#### FARM-TO-TABLE TOMATOES & BURRATA CHEESE • 15

garden greens, balsamic glaze,  
extra virgin olive oil, smoked sea salt **GF**

### SAVOY CAESAR SALAD • 11

romaine hearts, sliced caper berries, house-made  
garlic croutons, grana frico **ADD** anchovies • +1

### GARDEN GREENS & ORANGE SUPREMES • 10

goat cheese, toasted almonds  
orange-raspberry vinaigrette **GF**

#### ADD TO ANY SALAD

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

## ENTRÉES

### GRILLED ANGUS FILET MIGNON • 44

red chile mashed potatoes, grilled broccolini, port wine demi **GF**

### WOOD OVEN BAKED ATLANTIC SALMON • 37

roasted elote orzo, asparagus, sriracha-lime aioli

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 32

fingerling au gratin, sautéed broccolini, dijon pan sauce

### HOUSE-MADE SWEET CORN & THREE CHEESE RAVIOLI • 28

grilled broccolini, almond-arugula pesto, fire roasted corn butter

### BEEF TENDERLOIN BOURGUIGNON • 32

red chile mashed potatoes, sautéed broccolini, baby carrots & wild mushrooms, red wine gravy **GF**

### PAN-SEARED CHILEAN SEABASS • 49

wild rice pilaf, roasted asparagus & wild mushrooms, hoisin glaze **GF**

### GRILLED PORK TOMAHAWK • 40

roasted fingerling potatoes, glazed baby carrots, honey-herb jus **GF**

### HOISIN-GLAZED ROASTED CAULIFLOWER STEAK • 28

wild rice pilaf, sautéed broccolini, baby carrots & wild mushrooms **GF V**

### SESAME-SEARED RARE AHI TUNA • 39

wasabi mashed potatoes, wild mushrooms & asparagus, seaweed salad, sake beurre blanc, soy pearls **GF V**

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

sour cream mashed potatoes, seasonal vegetables, herb jus, crispy onion strings

## SIDES TO SHARE • 7 each

wild rice pilaf  
red chile mashed potatoes  
sautéed broccolini

fingerling au gratin  
roasted asparagus & wild  
mushrooms  
roasted elote orzo

glazed baby carrots  
seasonal vegetable  
sour cream mashed potatoes

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

### WILDEST DREAMS ~ ROCKS ~ *herbal, citrusy, fresh*

JAMESON IRISH WHISKEY, RAYNAL VSOP, LEMON, CUCUMBER, ST-GERMAIN

### WISHFUL SINKING ~ ROCKS ~ *tropical, creamy, tangy*

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

### SUMMER REIGN ~ UP ~ *bold, smooth, complex*

RITTENHOUSE RYE WHISKEY, ITALIAN SWEET VERMOUTH, AMARO MONTENEGRO, TEMPUS FUGIT MOKA, ORANGE 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* (CONTAINS ALMONDS)

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*

OUR VERSION OF THE CLASSIC OLD FASHIONED – 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
DECOY SAUVIGNON BLANC, CALIFORNIA	11/16	44
LOVEBLOCK SAUVIGNON BLANC, NEW ZEALAND	14/21	56
J. DELAUNEY MUSCADET SÈVRE-ET-MAINE SUR LIE, LOIRE VALLEY, FRANCE	10/15	40
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
BIELER PÈRE & FILS ROSÉ, PROVENCE FRANCE	10/15	40
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
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