



## APPETIZERS

### SELECTION OF OYSTERS

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

### BAKED OYSTER • 21

creamed spinach, panko grana crust, citrus garlic sauce

### CRISPY FRIED CALAMARI • 14

creole tomato sauce, fried capers, charred lemon emulsion

### TOGARASHI SEARED TUNA • 17

crispy glass noodle & napa slaw, soy mirin glaze, toasted nori aioli, masago, ginger, wasabi

### OAK FIRED GOAT CHEESE • 15

cranberry-date chutney, Parma prosciutto crisp, toasted baguette

## SOUPS & SALADS

### SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

### HOUSE SALAD • 10

mixed lettuce, fresh pears, gorgonzola, pancetta crisps, balsamic vinaigrette

### SAVOY CAESAR SALAD • 11/8

romaine, sliced caper berries, garlic croutons, grana frico, wood fire lemon **ADD** white anchovies • +1

### GOAT CHEESE & BEET TERRINE • 16

hearty greens, candied pecans, pumpkin vinaigrette

**ADD TO ANY SALAD** chicken • +6 | salmon • +8 | steak • +12 | shrimp • +7 | tuna • +10

## ENTRÉES

### 'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 45<sup>12oz</sup>/38<sup>8oz</sup>

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

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 30

green chile cornbread, caramelized onions & winter greens, country ham pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

### PAN ROASTED PORK MEDALLIONS • 39

herb-roasted potatoes, julienned veg & pickled red cabbage, foie gras pan sauce

### SESAME SEARED AHI TUNA • 38

wasabi mashed potatoes, bok choy & mushrooms, seaweed salad,  
sake beurre blanc, soy pearls

### HOUSE-MADE FAGOTTINI PASTA • 34

mushroom filling, sun dried tomatoes, creamed spinach, fried artichokes

### WOOD OVEN BAKED ATLANTIC SALMON • 35

chorizo dirty rice, green beans, corn & pepper relish, cajun beurre blanc

### ANGUS FILET MIGNON • 45<sup>8oz</sup>/38<sup>6oz</sup>

mashed potatoes, bacon Brussels sprouts, black truffle butter, cabernet demi-glace

## SIDES TO SHARE • 7 each

green beans  
caramelized onion & winter greens

mashed potatoes  
bok choy and mushrooms

bacon Brussels sprouts  
j-veg & pickled cabbage

## COCKTAILS

### MODERN OLD FASHIONED • 13

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

### MARGARET FROM OAXACA • 13

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

### RYE RENEWAL • 13

Knob Creek Rye, Crème de Cassis, lemon juice, simple syrup, dash of angostura bitters

### PEAR SOUR • 12

Grey Goose Pear Vodka, lemon juice, simple syrup, egg white

### SPIKED CHAI LATTE • 11

Rumchata Spiced Rum, organic chai, steamed milk

## MARTINIS

### CARACAS SIDECAR • 12

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

### GIN MARE-TINI • 13

Gin Mare, Lustau Blanco Vermouth, goat cheese stuffed olive, flamed rosemary

### NOCHEBUENA • 12

Italicus Bergamot Liqueur, blood orange syrup, lemon juice, float of Segura Viudas Cava, thyme sprig

### SAVOY ESPRESSO MARTINI • 13

Villon Vanilla Cognac, fresh espresso, simple syrup

### LION'S TAIL • 13

Buffalo Trace Bourbon, St. Elizabeth's Allspice Dram, lime juice, simple syrup, angostura bitters

## WINES BY THE GLASS

BOTTLE	6OZ/9OZ	
<b>SEGURA VIUDAS BRUT CAVA</b> SPAIN	9/13	36
<b>MUMM BRUT ROSÉ NV</b> NAPA VALLEY, CALIFORNIA	14/21	56
<b>VIETTI MOSCATO D'ASTI</b> PIEDMONT, ITALY	10/15	40
<b>CHATEAU PILET SAUVIGNON BLANC</b> BORDEAUX, FRANCE	10/15	40
<b>DUCKHORN SAUVIGNON BLANC</b> NAPA VALLEY, CALIFORNIA	14/21	56
<b>'EROICA' RIESLING</b> COLUMBIA VALLEY, WASHINGTON	10/15	40
<b>VIGNERON DE MANCEY MACON CHARDONNAY</b> MACON-BURGUNDY, FRANCE	12/18	48
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	14/21	56
<b>CHEHALEM 'CHEMISTRY' PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	8/12	32
<b>MAISON SAINT AIX ROSÉ</b> CÔTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
<b>ROESSLER 'R2' BLACK BIRDS PINOT NOIR</b> CALIFORNIA	12/18	48
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	16/24	64
<b>VIÑA COBOS 'FELINO' MALBEC</b> MENDOZA, ARGENTINA	12/18	48
<b>DOMAINE DE LA JANASSE RESERVE</b> CÔTES DU RHÔNE, FRANCE	12/18	48
<b>NORTHSTAR MERLOT</b> COLUMBIA VALLEY, WASHINGTON	12/18	48
<b>L'ECOLE NO. 41 MERLOT</b> COLUMBIA VALLEY, WASHINGTON	15/22	60
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE, WASHINGTON	8/12	32
<b>ROBERT MONDAVI CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	16/24	64
<b>BERINGER 'KNIGHTS VALLEY' CABERNET</b> , CALIFORNIA	12/18	48
<b>ANCIANO GRAN RESERVA RIOJA TEMPRANILLO</b> SPAIN	12/18	48

## 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**

**DESCHUTES MIRROR POND PALE ALE** OREGON

## 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