



## APPETIZERS

### SELECTION OF OYSTERS

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

### BAKED OYSTERS • 21

herb grana crust, tabasco remoulade

### CALAMARI • 14

fire-roasted tomatillo & avocado cream salsa

### TOGARASHI SEARED TUNA • 17

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

### OAK-FIRED BRIE/GOAT CHEESE • 16

Bradley pecans, apple, dried cherry chutney, garlic crostini

### ANTIPASTO (seasonal) • 18

### CRAB CAKES • 18

apple relish, spaghetti squash

## SOUPS & SALADS

### SOUP OF THE DAY • 11/8

~ ask your server about chefs seasonal creation ~

### HOUSE SALAD • 10

profiterole apple crouton, apple cider vinaigrette, blue cheese crumble

### SAVOY CAESAR SALAD • 11

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

### FALL SQUASH SALAD • 14

kale, squash chutney, cinnamon brown sugar white balsamic vinaigrette, crisp fried jalapeno strings

**ADD TO ANY SALAD** chicken • +7 | salmon • +9 | steak • +12 | shrimp • +7 | crab cakes • +7 | 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 CRUSTED CHICKEN • 32

green chile cornbread, broccoli au gratin, maple bacon butter

(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, apple cider pearls, wasabi pea crumb

### AUTUMN SQUASH AGNOLOTTI • 32

pumpkin-butternut-ricotta filling, spaghetti squash, brown butter sage sauce

### WOOD OVEN BAKED ATLANTIC SALMON • 37

sweet potato casserole, glazed oven roasted baby carrots

### ANGUS FILET MIGNON • 42

mashed potatoes, spinach casserole, truffle butter, honey burgundy demi

### SHORT RIBS • 40

smoked mozzarella polenta, sautéed butternut squash, pan jus, crispy onion strings

### PORK TENDERLOIN • 36

herb roasted fingerling potatoes, sautéed broccoli, chile-churri

## SIDES TO SHARE • 7 each

mashed potatoes  
broccoli au gratin

veg-o-day  
bok choy & mushroom  
sweet potato casserole

spinach casserole  
glazed carrots

## 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

### MAPLE RYE SMASH • 14

Knob Creek Rye, maple simple syrup, fresh orange juice

### 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

anyway 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

### MEZCAL MANHATTAN • 14

Illegal Mezcal, Antica Formula Vermouth, orange bitters

### CARACAS SIDECAR • 14

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

## WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
<b>SEGURA VIUDAS BRUT CAVA</b> PENEDES, SPAIN	10/15	40
<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>Hugel 'Gentil' Pinot Gris/Riesling/Gewurztraminer Blend</b> ALSACE, FRANCE	12/18	48
<b>Frog's Leap 'Shale &amp; Stone' Chardonnay</b> NAPA VALLEY, CALIFORNIA	15/22	60
<b>Sacha Lichine 'The Pale' Rose</b> 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>Collazzi 'Bastioni' Chianti Classico DCG</b> TOSCANA, ITALY	12/18	48
<b>Viña Cobos 'Felino' Malbec</b> MENDOZA, ARGENTINA	12/18	48
<b>Anciano Gran Reserva Tempranillo</b> RIOJA SPAIN	14/21	56
<b>Charles Krug Cabernet Sauvignon</b> NAPA VALLEY, CALIFORNIA	16/24	64
<b>Ridge 'Three Valleys' Zinfandel</b> SONOMA COUNTY, CALIFORNIA	16/24	64
<b>Lassegue 'Les Cadrans' Merlot</b> ST-EMILION GRAND CRU, BORDEAUX, FRANCE	16/24	64

## RESERVE WINES BY THE GLASS

FRESHNESS PRESERVED VIA CORAVIN

	3OZ / 6OZ / 9OZ
<b>Domaine Michel Thomas Sauvignon Blanc</b> SANCERRE, LOIRE VALLEY, FRANCE	10 / 20 / 30
<b>Freemark Abbey Chardonnay</b> NAPA VALLEY, CALIFORNIA	10 / 20 / 30
<b>Duckhorn Merlot</b> NAPA VALLEY, CALIFORNIA	12 / 24 / 36
<b>Beaulieu Vineyard 'BV Tapestry' Red Blend</b> NAPA VALLEY, CALIFORNIA	14 / 28 / 42

## BEER ON TAP

### LIGHTER

**Stella Artois** BELGIUM

**Santa Fe Brewing Seasonal** NEW MEXICO **R**

**Steel Bender Kolsch** NEW MEXICO **R**

### HOPPY, AND EVEN HOPPIER

**La Cumbre IPA** NEW MEXICO **R**

**Ex Novo Seasonal** NEW MEXICO **R**

**OdeLL 90 Shilling Ale** COLORADO\* **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!

**Coors Light** COLORADO **R**

**Miller Lite** WISCONSIN

**Michelob Ultra** MISSOURI

**Heineken** NETHERLANDS

**Negra Modelo** MEXICO

**Corona** MEXICO

**Guinness** IRELAND

**Non-Alcoholic - Corona** MEXICO