

DINNER MENU

AVAILABLE EVERYDAY AFTER 16H

ENTRÉES

(SMALL COURSE PRECEDING MAIN COURSE)

EXTRA CROSTINI

FOR SHARING APPETIZERS CONSIDER EXTRA 2½

FRIED CALAMARI

Fire Dusted Calamari | Jalapeño | Chipotle Aioli 14

MUSHROOMS ON TOAST

Wild Mushrooms | Cherry Tomato | Balsamic Reduction | Toasted Baguette 14

SHRIMP PERNOD

Shrimp | Shallot | Leek | Pernod Liqueur | Cream 18

SCALLOPS

Pan Seared Scallops | Creamy Carrot Purée | Chorizo | Chilli Oil | Micro Greens 18

OYSTERS

Fresh order of six oysters 18

TUNA TARTARE

Tuna | Micro Greens | Capers | Cornichon | Arugula | Lemon | Toasted Sesame Seeds | Balsamic Reduction | Crostini 23

DUCK POUTINE

Fries | Cheese Curds | Duck Confit | Gravy 20

CHARCUTERIE BOARD

Variety of cured meats, pickled ingredients, spreads, assortment of cheese and selection of crackers 25 (½ Char Board 15)

BAKED BRIE

Brie | Rosemary | Honey | Fig Jam | Crostini 16

TENDERLOIN TARTARE

Tenderloin Steak | Shallot | Dijon | Capers | Cornichon | Egg Yolk | Arugula | Crostini | Micro Greens 24

PESTO BRUSCHETTA

Crostini | Pesto | Tomatoes | Basil | Onions | Parmesan Cheese 11

CHEESE & ARTICHOKE DIP

Cheese | Artichoke | Spinach | Crostini | Spice 16

PLATS PRINCIPAUX

MOULES

Mussels | Garlic Bread | Leek | Shallot | Roasted Garlic | Herbs | Lemon | White Wine Cream Sauce 23

STEAK FRITES

10oz NY Striploin | Fries | Peppercorn Demi-Glaze | Arugula Salad 38

SEAFOOD PASTA

Spaghetti | Mussels | Shrimp | Scallops | Leek | Shallot | Garlic | Garlic Bread | Parmesan | Herbs | White Wine Cream Sauce 28

BEEF BOURGUIGNON

Beef | Dauphinoise Potato | Carrots | Wine Sauce | Pearl Onions | Mushrooms | Bacon 28

BRAISED LAMB SHANK

Braised Lamb Shank | Seasonal Vegetables | Dauphinoise Potato | Lamb Jus 29

BRANDY SAGE CHICKEN

Chicken Supreme Breast | Crispy Smashed baby Potatoes | Seasonal Vegetables | Brandy Sage Cream Sauce 26

PAN SEARED SALMON

Salmon Fillet | Smashed Baby Potato | Seasonal Vegetables | Miso Beurre Blanc 26

TENDERLOIN STEAK

10oz Steak | Smashed Baby Potato | Seasonal Vegetables | Thyme | Café de Paris Butter 42

VEGAN LENTIL & VEGETABLE CURRY

Lentil, onion, ginger, garlic and vegetable in blend of aromatic Indian spice, served with Basmati rice and baked poppadom | Naan Bread 23

WARM STEAK SALAD

Striploin | Goat Cheese | Wild Mushrooms | Spinach | Cherry Tomatoes | Onions | Baby Potatoes | Balsamic Glaze 26

Check out our Cinq à Sept Menu

Sunday to Thursday

WINE WEDNESDAYS

\$1 AN OUNCE

& 30¢ BOTTLES

ON SELECT WINES

SANDWICHES

SERVED WITH HOUSE CUT FRIES, SWEET POTATO FRIES (+3\$), MIXED GREENS (+2\$), POUTINE (+3\$), CAESAR SALAD (+3\$)

GRILLED CHICKEN CLUB

Herb Lemon Chicken Breast / Bacon / Apple Smoked Cheddar / Onion / Tomato / Lettuce / Red Pepper Aioli / Toasted Focaccia 20

SAVOY BURGER

Double Beef Patty / Double Cream Brie / Onion / Bacon / Creamy Garlic Aioli / Tomato / Lettuce / Toasted Brioche Bun 19

VEGGIE BEYOND BURGER

Beyond Meat Plant Based Patty / Lettuce / Onion / Tomato / Avocado / Citrus Garlic Aioli / Toasted Brioche Bun 18

SALMON BURGER

Grilled Salmon Filet / Onion / Lettuce / Feta Cheese / Herb Aioli / Toasted Brioche Bun 18

5\$ MIMOSA FRIDAYS

18\$ VIVA SPUMANTE 750ML

30\$ SANTA MARGHERITA BRUT VALDOBBIADENE

PROSECCO SUPERIORE 750ML

DESSERTS

Crème Brûlée 9

Profiteroles 7

Tiramisu 12

Chocolate Loving Layer Cake 9

Red Velvet Cake 9

NY Cheesecake *wild berry compote* 9



BUCK A SHUCK TUESDAYS
ORDERS OF SIX OYSTERS WITH
PURCHASE OF DRINK
TWO ORDER MAX PER DRINK

SALADS

SAVOY GREENS

Organic Mixed Greens / Shredded Carrots / Goat Cheese / Cherry Tomatoes / Radish / Avocado / Candied Pecans / Sherry Vinaigrette 16 Add lemon herb chicken breast (+5\$)

WARM STEAK SALAD

Striploin / Goat Cheese / Wild Mushrooms / Spinach / Cherry Tomatoes / Onions / Baby Potatoes / Balsamic Glaze 29

DUCK SALAD

Smoked Duck Breast / Cherry Tomato / Shredded Carrot / Radish / Organic Mixed Greens / Feta Cheese / Dried Cranberries / Orange Balsamic Vinaigrette 27

NIÇOISE SALAD

Smoked Salmon / Organic Mixed Greens / Kalamata Olives / Cherry Tomato / Green Beans / Radish / Potato / Fried Anchovy / Boiled Egg / Sherry Vinaigrette 25

CAESAR SALAD

Romaine Hearts / Kale / House Made Croutons / House Made Caesar Dressing / Parmesan 18 Add lemon herb chicken breast (+5\$) Add Bacon pieces (+1\$)

SOUP

FRENCH ONION

Craft beer base & red wine beef broth, parmesan cheese, croutons gratinée 12

6\$ CAESAR SUNDAYS – ALL DAY