

# DINNER MENU

AVAILABLE EVERYDAY AFTER 16H

## ENTRÉES

(SMALL COURSE PRECEDING MAIN COURSE)

### 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  
add extra crostini 2½

### 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  
add extra crostini 2½

### DUCK WINGS

Tender Drum sticks with corn meal and parmesan cheese 16 Choice of BBQ, Garlic and Parmesan, sriracha lime or salt and pepper

### MOULES FRITES

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

### PORCHETTA GNOCCHI

Pork Tenderloin Wrapped with Pork Belly | Rosemary | fresh Sage | garlic | Orange Zest | Apple and Fennel Chutney | served with Gnocchi cooked with Spinach and Vegetable in extra Virgin Olive Oil and Apple Demi 32

### VEGAN LENTIL & CHICKPEA CURRY

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

### MASCARPONE CHEESE ROASTED MUSHROOM

### RAVIOLI

Fresh Herb | fresh Cream | White Wine | Green Peas | fresh Parmesan | Truffle Oil | and House made Crostini 29

WINE WEDNESDAYS

\$1 AN OUNCE

& 25% OFF BOTTLES

## SANDWICHES

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

### PORCHETTA SANDWICH

*Tender Porchetta / Lettuce / Pickled Onion / Apple Fennel Chutney / Toasted Focaccia Bun 18*

### SALMON BURGER

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

ALL DAY FRIDAY

5\$ MIMOSA FRIDAYS

5\$ SAVOY SUNRISE

25\$ VIVA SPUMANTE 750ML

40\$ SANTA MARGHERITA BRUT VALDOBBIADENE

PROSECCO SUPERIORE 750ML

## DESSERTS

Crème Brûlée 9

Tiramisu 12

Chocolate Loving Layer Cake 9

Red Velvet Cake 11

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\$)*

### 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\$)*

### WARM STEAK SALAD

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

## SOUP

### FRENCH ONION

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

6\$ CAESAR SUNDAYS – ALL DAY